



Sunday Brunch

EGGS

CRIMINI & SPINACH FRITTATA Crimini mushrooms, baby spinach, red onion, herbs & feta 10.95

TERRACE OMELET Applewood smoked bacon, tomatoes, avocado, herbs & melted cheddar 11.95

DENVER OMELET Ham, bell pepper, red onion & melted cheddar 9.95

SMOKED SALMON SCRAM House smoked Salmon, tomato and scallions in scrambled eggs topped with mascarpone cream cheese 13.00

CLASSIC EGGS BENEDICT Two poached eggs over English muffins, Canadian bacon and topped with hollandaise sauce 13.00

SALMON BENEDICT Two poached eggs over English muffins, smoked Salmon, wilted spinach, topped with hollandaise sauce 15.00

THE BASICS Two eggs and choice of bacon, sausage or ham 8.95

The above dishes are served with house potatoes.

GRIDDLE

MIXED BERRY PANCAKES Two fluffy blueberry and strawberry filled cakes, two eggs and choice of bacon, sausage or ham 13.00

BANANA PANCAKES Two cakes with pecans, walnuts and caramelized bananas, two eggs and choice of bacon, sausage or ham 12.00

BUTTERMILK PANCAKES Two fluffy cakes, two eggs and choice of bacon, sausage or ham 10

FRENCH TOAST Thick slices of sourdough and your choice of bacon, sausage or ham 9.95

KID'S FRENCH TOAST Choice of bacon, sausage or ham 6

GREENS

ASIAN SALAD Napa cabbage, mixed greens, bell peppers, red onions & carrots with chili-black bean vinaigrette & crispy wontons 10.95

CHOP SALAD Romaine & baby greens, egg, bacon, turkey, ham, tomato, avocado & blue cheese vinaigrette 12.00

SAC VALLEY BABY GREENS Goat cheese, green apples, dried cranberries in a blood orange vinaigrette 10.95

Additions: Chicken 2, Prawns 4, Seared Ahi 7

HAND HELD

ROASTED PORTABELLA Havarti cheese, roasted peppers, red onion, cracked pepper & herb mayo on focaccia 11.50

BBQ PULLED PORK House-made barbeque sauce, caramelized apples & grilled red onion on focaccia 10.95

PAN SEARED AHI Seared medium rare with spicy mustard, pickled cucumber, daikon sprouts & napa cabbage on a roll 13.95

PACIFIC SALMON BLT Applewood smoked bacon & roasted garlic aioli on a steak roll 13.50

MAIN PLATES

HAVARTI & HERB CHICKEN BREAST Served with mashed potatoes and sautéed vegetables 15.00

SPANAKOPITA Spinach and feta filled phyllo triangles served with a small Greek salad 15.00

GOAT CHEESE STUFFED PORTOBELLO MUSHROOMS Caramelized onions, spinach, sun-dried tomatoes served with polenta & balsamic glaze 13.25

CITRUS ENCRUSTED SALMON FILET Seared filet with mashed potatoes and sautéed vegetables 16.00