

## EGGS AND OMELETS

\*indicates items available only from 5am to 4pm. Served with Home Fries & Choice of Toast

### TWO EGGS \$18

choice of two: bacon / sausage / ham / canadian bacon

### DENVER OMELET \$21\*

ham / peppers / onions / cheddar

### VEGGIE OMELET \$21\*

spinach / mushrooms / peppers / onions / swiss

### SOUTHWEST OMELET \$22\*

sausage / onions / peppers / cheddar / pico de gallo / sour cream

### STEAK AND EGGS \$45

8oz NY strip / 3 eggs your style / creamy hollandaise

### EGGS BENEDICT \$18

poached eggs / canadian bacon / creamy hollandaise / english muffin

## FRUITS, CEREAL, BAKERY SPECIALS & MORE

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### BREAKFAST CROISSANWICH \$19\*

flaky croissant / egg your way  
applewood bacon / american cheese

### FROM OUR BAKERY \$7

blueberry bran or banana nut muffin  
fruit danish / croissant / cinnamon bun

### OATMEAL \$9

steel cut / dried fruit / brown sugar

### FRUIT & YOGURT \$15 | BERRIES & YOGURT \$20

house made granola / honey

### COLD CEREAL \$8

special k / raisin bran / rice krispies  
frosted flakes / cheerios / froot loops  
add banana: \$1

### GRITS \$9

## BREAKFAST GRIDDLE

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### SCRATCH MADE PANCAKES \$18\*

plain / blueberry / chocolate chip  
banana nut / 3 pancakes / whipped butter  
pure maple syrup

### FRENCH TOAST \$18\*

fresh strawberries / powdered sugar  
pure maple syrup

## BREAKFAST SIDES \$7

two eggs any style / ham / bacon / sausage  
chicken sausage / canadian bacon

ALL ORDERS ARE SUBJECT TO 20% GRATUITY, 7% SALES TAX AND \$5.00 SET UP FEE.

AUTOMATIC GRATUITY NOT TO EXCEED \$300.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## STARTERS

### **BUFFALO WINGS** \$21

spicy rub / pickled wing sauce  
celery / blue cheese or ranch

### **SHRIMP COCKTAIL** \$22

jumbo shrimp / bloody mary cocktail sauce

## SOUPS

**MATZO BALL / TOMATO BISQUE / SOUP OF THE DAY** Bowl \$12

## SALADS

add grilled chicken / shrimp / salmon \$11

### **GARDEN** \$19

field greens / farm vegetables  
sunflower seeds / puffed rice  
citrus vinaigrette

### **CAESAR** \$18

baby gem lettuce / garlic herb croutons  
parmesan / lemon / caesar dressing

### **GREEK** \$18

crisp romaine / feta / olives  
tomatoes / cucumbers  
pepperoncini / oregano vinaigrette

## SANDWICHES

served with chips or french fries

### **BBQ CHICKEN SANDWICH** \$22

nashville bbq sauce / coleslaw  
house made pickles

### **THE REUBEN** \$24

cured corned beef / swiss / sauerkraut  
rye / 1000 island

### **BURGER** \$24

8oz patty / lettuce / tomato / onion  
sesame bun  
choice of: cheddar / swiss / provolone

### **TRADITIONAL CLUB** \$20

tavern ham / roasted turkey / applewood bacon  
arugula / tomato / cheddar / swiss  
tomato-boursin mayo

### **PHILLY CHEESE STEAK** \$28

prime rib / onion / mushrooms  
cheese sauce

### **GRILLED CHEESE** \$19

tomato boursin spread / creamy american  
sourdough / tomato bisque

### **BUILD YOUR OWN** \$23

bread: wheat / white / sourdough / artisanal rye / multi grain  
choice of: turkey / ham / tuna salad  
choice of: swiss / provolone / cheddar  
add bacon \$2

## PIZZA

### **MARGHERITA** \$20

tomato / mozzarella / basil

### **CARNE** \$21

tomato sauce / mozzarella / sausage / pepperoni / ham

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## MAINS

### GRILLED SALMON \$31

atlantic salmon / jasmine rice / seasonal vegetables / vin blanc

### THANKSGIVING ALL DAY \$31

turkey / mashed potatoes / stuffing / gravy / cranberry sauce / vegetable of the day

### MEATLOAF \$29

frizzled onions / mashed potatoes / broccoli / brown gravy

### STEAK FRITES \$45

8oz new york strip / herb butter / frizzle onions / french fries

### FREE RANGE ROASTED ½ CHICKEN \$32

garlic mashed potatoes / seasonal vegetables / mustard vin blanc

### PASTA \$26

add shrimp / chicken \$11

choice of: linguini / rigatoni

choice of: pomodoro / alfredo

## 28 DAY DRY AGED USDA PRIME STEAKS

### 12 OZ NY STRIP \$81

### 8 OZ FILET MIGNON \$75

### ADD 5 OZ LOBSTER TAIL \$58

sides \$7

french fries / coleslaw / garlic mashed potatoes / potato salad / sweet potato tots / broccoli / seasonal vegetables / potato chips

## TASTE OF

### TUPELO CHICKEN TENDERS \$22

hand-breaded, lightly fried tenderloins of chicken,  
served with honey mustard and hickory sauces

### ORIGINAL LEGENDARY BURGER \$25

the burger that started it all! a juicy ½ lb certified angus beef burger  
topped with smoked bacon, cheddar cheese, golden fried onion ring,  
crisp lettuce and vine-ripened tomatoes

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## HEALTHY LIVING

### AVOCADO TOAST \$19

poached egg / shredded chicken / avocado purée / pico de gallo / whole grain toast

### ARUGULA AND PEACH SALAD \$18

cucumber / carrot / feta cheese / spicy candied pecan / champagne vinaigrette

### CRISPY CRAB CAKES \$32

shrimp / succotash / cajun remoulade / avocado / paprika oil

### PAN SEARED SNAPPER \$38

roasted fingerling potatoes / tomato caper sauce

### SKIRT STEAK BOWL \$25

couscous / quinoa / corn / tomato / black bean / garlic aioli / cilantro cream

## DESSERTS

### SCOOP OF ICE CREAM \$6

### CHOCOLATE CAKE \$12

### LOADED BLONDIE \$12

### NY CHEESECAKE \$12

## K9 CREATIONS \$15

### FIDO SPECIAL

rice porridge, shredded chicken, broccoli

### STEAK & RICE

broccoli

### SALMON & RICE

broccoli

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## COFFEE & TEA

### COFFEE BY THE POT \$14

regular / decaffeinated

### ASSORTED TEAS \$10

organic breakfast / organic peppermint / organic green tea  
energy (jet lag am therapy) / relax (jet lag pm therapy)

**ESPRESSO** \$5

**CAPPUCCINO** \$6

**DOUBLE ESPRESSO** \$6

**HOT CHOCOLATE** \$5

## REFRESHMENTS

### SODA \$5

coke / diet coke / sprite / ginger ale  
tonic water / club soda

### ICELANDIC

**SMALL** \$5    **LARGE** \$9

### PERRIER

**SMALL** \$6

### GLASS OF MILK \$5

2% / whole / skim

### SELECTION OF CHILLED JUICES \$5

orange / cranberry / apple / grapefruit  
v8 / pineapple / tomato

### ICED TEA \$5

### RED BULL \$8

original, sugar free, tropical

## BEER

### DOMESTIC

bud / bud light / michelob ultra

\$9

### IMPORTED

corona / heineken

\$10

### 6 DOMESTIC

\$45

### 6 IMPORT

\$50

## WINES BY THE GLASS

### CHAMPAGNE / WHITE WINE

sparkling, william wycliff, california	\$11
chardonnay, broken earth, california	\$15
chardonnay, frank family, carneros, california	\$18
pinot grigio, santa margherita, alto adige, italy	\$25
sauvignon blanc, emmolo, fairfield, california	\$12
rosé, fleur de mer, provence, france	\$19
white blend, roxanne by sting, italy	\$12

### RED WINE

pinot noir, william hill, central coast, california	\$16
merlot, bogle, california	\$12
cabernet sauvignon, juggernaut hillside, california	\$19
cabernet sauvignon, sterling, napa valley, california	\$15

## WHITE WINES BY THE BOTTLE

### CHAMPAGNE & SPARKLING

listed progressively from sweet / light body to dry / full body

domaine carneros brut, carneros, california	\$178
moët chandon "imperial", brut, champagne, france	\$249
sea smoke cellars sea spray, blanc de noirs, california	\$408
schramsberg blanc de blancs, california 375ml	\$105
veuve clicquot "yellow label", brut, champagne, france	\$272
dom perignon, champagne, france	\$1071
louis roederer cristal, champagne, france	\$1305

### WHITE WINES

listed progressively from sweet / light body to dry / full body

moscato, corvo, california	\$43
white zinfandel, buehler vineyards, napa valley	\$58
pinot gris, j vineyards, california	\$59
pinot grigio, santa margherita, alto adige, italy	\$99
riesling, dr. loosen "blue slate", mosel, germany	\$84
sauvignon blanc, cloudy bay, marlborough, new zealand	\$120
sauvignon blanc, emmolo, napa valley, california	\$60
white blend, orin swift "blank stare", california	\$134
rosé, fleur de mer, provence, france	\$77

### CHARDONNAY

decoy by duckhorn, napa valley, california	\$60
rodney strong, sonoma county, california	\$52
broken earth, california	\$52
duchhorn, napa valley, california	\$105
joseph drouhin, pouilly fuisse, burgundy, france	\$143
jordan, russian river valley, california	\$115
oberon, carneros, california	\$64
rombauer, carneros, napa valley, california	\$171
frank family, napa valley, california	\$84
cakebread, napa valley, california	\$185
farniente, napa valley, california	\$210

## RED WINES BY THE BOTTLE

listed progressively from sweet / light body to dry / full body

pinot noir, la crema, sonoma, california	\$95
pinot noir, paul hobbs "crossbarn", california	\$273
pinot noir, king estate, willamette valley, oregon	\$115
pinot noir, william hill, central coast, california	\$64
tempranillo, bodegas bilbainas vina pomal reserva, rioja, spain	\$96
tempranillo, bodegas protos "tinto fino", ribera del duero, spain	\$60
merlot, duckhorn, napa valley, california	\$135
merlot, frog's leap, rutherford, napa valley, california	\$176
merlot, bogle, california	\$49
merlot, swanson, oakville, napa valley, california	\$109
merlot, trefethen, napa valley, california	\$110
malbec, catena Zapata "alta", mendoza, argentina	\$205
zinfandel, ravenwood "old vine", sonoma, california	\$77
red blend, the prisoner, napa valley, california	\$150

## CABERNET SAUVIGNON

broken earth "reserve", paso robles, california	\$134
broken earth "cv" reserve, paso robles, california	\$109
rutherford ranch, napa valley, california	\$141
alexander valley vineyards, sonoma county, california	\$80
justin, paso robles, california	\$95
louis martini, napa valley, california	\$184
sequoia grove, rutherford, napa valley, california	\$215
adaptation by odette, napa valley, california	\$300
jordan, sonoma county, california	\$205
juggernaut hillside, california	\$74
silver oak, alexander valley, california	\$350
sterling, napa valley, california	\$47
opus one, oakville, napa valley, california	\$1,472
stags leap "artemis", napa valley, california	\$285
caymus vineyards, napa valley, california	\$330
caymus vineyards "special selection", napa valley, california	\$785

## SPIRITS

### COGNAC

remy martin vsop	\$380
remy martin xo	\$1,100
hennessy xo	\$1,800
remi martin louis xiii	\$6,800

### GIN

beefeater 1L	\$250
bombay sapphier	\$300
hendrick's	\$375
tanqueray no. ten	\$300

### LIQUEURS

aperol	\$250
patron xo café	\$250
godiva dark chocolate	\$250
chambord	\$250
grand marnier 1L	\$375

## RUM

bacardi superior	\$250
mount gay black barrel	\$250
papa's pilar blonde	\$249
ron zacapa 23 yr solera	\$375

## SCOTCH

johnnie walker black	\$375
macallan 12 yr	\$575
chivas regal 18 yr	\$2100
macallan 15 yr	\$850
balvenie 15 yr	\$950
glenlivet 18yr	\$950
macallan 18 yr	\$2,100
johnnie walker blue	\$1,850
macallan 25 yr	\$6,000
macallan 30 yr	\$10,900

## TEQUILA

patron silver	\$375
don julio blanco	\$375
patron anejo	\$375
don julio 1942	\$1,000
jose cuervo reserva de la familia	\$1,350

## VODKA

tito's	\$300
stolichanaya	\$300
belvedere	\$300
ketel one	\$300
absolute elyx	\$300
grey goose	\$300

## WHISKEY / BOURBON

maker's mark	\$300
crown reserve	\$375
jameson caskmate ipa	\$300
gentleman jack	\$300
four roses single barrel	\$300
woodford reserve	\$375
basil hayden's	\$375