

EGGS AND OMELETS

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

TWO EGGS \$17

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

DENVER OMELET \$20

ham / peppers / onions / cheddar

VEGGIE OMELET \$20

spinach / mushrooms / peppers / onions / swiss

STEAK AND EGGS \$39

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

FRUITS, CEREAL, BAKERY SPECIALS & MORE

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BREAKFAST CROISSANWICH \$19

flaky croissant / egg your way
applewood bacon / american cheese

COLD CEREAL \$8

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

FROM OUR BAKERY \$6

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

FRUIT & YOGURT \$15

house made granola / fruit / honey

BREAKFAST GRIDDLE

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SCRATCH MADE PANCAKES \$16

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

BREAKFAST SIDES \$7

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

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

AUTOMATIC GRATUITY NOT TO EXCEED \$240.

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

CHICKEN TENDERS \$20

buttermilk marinated / house breaded
nashville bbq

SHRIMP COCKTAIL \$20

jumbo shrimp / bloody mary cocktail sauce

SOUPS

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

SALADS

add grilled chicken / shrimp / salmon \$9

GARDEN \$17

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

CAESAR \$15

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

GREEK \$15

crisp romaine / feta / olives / red onions
tomatoes / cucumbers / red wine vinaigrette

SANDWICHES

served with chips or french fries

BBQ CHICKEN SANDWICH \$21

nashville bbq sauce / coleslaw
house made pickles

THE REUBEN \$21

cured corned beef / swiss / sauerkraut
rye / 1000 island

BURGER \$21

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

TRADITIONAL CLUB \$19

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

PHILLY CHEESE STEAK \$25

prime rib / onion / mushrooms
cheese sauce

GRILLED CHEESE \$17

tomato boursin spread / creamy american
sourdough / tomato bisque

BUILD YOUR OWN \$20

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

MAINS

GRILLED SALMON \$29

atlantic salmon / jasmine rice / seasonal vegetables / vin blanc

OPEN FACE TURKEY \$27

roasted turkey / mashed potatoes / broccoli / sourdough / turkey gravy

MEATLOAF \$26

frizzled onions / mashed potatoes / broccoli / brown gravy

STEAK FRITES \$38

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

FREE RANGE ROASTED ½ CHICKEN \$27

garlic mashed potatoes / seasonal vegetables / mustard vin blanc

28 DAY DRY AGED USDA PRIME STEAKS

12 OZ NY STRIP \$64

8 OZ FILET MIGNON \$56

ADD 5 OZ LOBSTER TAIL \$48

sides \$8

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 \$24

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

HEALTHY LIVING

POACHED EGGS & POTATO HASH SKILLET \$19

fingerling potato / sweet potato / benton's ham / mini baguette

JUMBO LUMP CRAB CAKE \$31

vegetable succotash / heirloom tomato / persian cucumber / lemon verbena oil

SNAPPER \$36

potato silk / heirloom carrots / citrus frisée / saffron vin blanc

BUTTER LETTUCE & FLORIDA HEARTS OF PALM SALAD \$18

harpke farms butter lettuce / hearts of palm / carrots / puffed rice / candied cashew / blood orange vinaigrette

WILD RICE BOWL \$21

broccoli / ginger / peppers / carrot / candied peanuts / sesame / peanut sauce

PIZZA

MARGHERITA \$19

tomato / mozzarella / basil

CARNE \$20

tomato sauce / mozzarella / sausage / pepperoni / ham

DESSERTS

SCOOP OF ICE CREAM \$6

CHOCOLATE CAKE \$11

LEMON MERINGUE PIE \$11

NY CHEESECAKE \$11

K9 CREATIONS \$14

FIDO SPECIAL

rice porridge, shredded chicken, broccoli

STEAK & RICE

broccoli

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COFFEE & TEA

COFFEE BY THE POT \$12

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

\$8

IMPORTED

corona / heineken

\$9

6 DOMESTIC

\$40

6 IMPORT

\$45

WINES BY THE GLASS

CHAMPAGNE / WHITE WINE

sparkling, william wycliff, california	\$11
chardonnay, broken earth	\$12
chardonnay, stags leap, napa valley california	\$16
pinot grigio, santa margherita, alto adige, italy	\$16
sauvignon blanc, st. supery, napa valley, california	\$12
rosé, fleur de mer, provence, france	\$13

RED WINE

pinot noir, william hill, central coast, california	\$13
merlot, bogle, california	\$10
cabernet sauvignon, juggernaut hillside, california	\$16
cabernet sauvignon, sterling, napa valley, california	\$19
malbec, terrazas, las compuertas, single vineyard, mendoza, argentina	\$19

WHITE WINES BY THE BOTTLE

CHAMPAGNE & SPARKLING

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

domaine carneros brut, carneros, california	\$98
moët chandon "imperial", brut, champagne, france	\$220
sea smoke cellars sea spray, blanc de noirs, california	\$340
veuve clicquot "yellow label", brut, champagne, france 375ml	\$137
schransberg blanc de blancs, california 375ml	\$90
veuve clicquot "yellow label", brut, champagne, france	\$171
dom perignon, champagne, france	\$625
louis roederer cristal, champagne, france	\$996

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WHITE WINES

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moscato, 14 hands, california	\$36
white zinfandel, buehler vineyards, napa valley	\$52
pinot gris, j vineyards, california	\$48
pinot grigio, santa margherita, alto adige, italy	\$93
riesling, dr. loosen "blue slate", mosel, germany	\$80
sauvignon blanc, cloudy bay, marlborough, new zealand	\$137
sauvignon blanc, st. supery, napa valley, california	\$48
white blend, orin swift "blank stare", california	\$99
rosé, fleur de mer, provence, france	\$52

CHARDONNAY

decoy by duckhorn, napa valley, california	\$85
rodney strong, sonoma county, california	\$52
terrazas reserve, mendoza, argentina	\$53
broken earth, california	\$50
duchhorn, napa valley, california	\$80
joseph drouhin, pouilly fuisse, burgundy, france	\$117
jordan, russian river valley, california	\$141
oberon, carneros, california	\$48
rombauer, carneros, napa valley, california	\$159
stags leap, napa valley california	\$64
cakebread, napa valley, california	\$138
farniente, napa valley, california	\$245

RED WINES BY THE BOTTLE

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

pinot noir, la crema, sonoma, california	\$76
pinot noir, paul hobbs "crossbarn", california	\$157
pinot noir, king estate, willamette valley, oregon	\$80
pinot noir, william hill, central coast, california	\$53
tempranillo, bodegas bilbainas vina pomal reserva, rioja, spain	\$99
tempranillo, bodegas protos "tinto fino", ribera del duero, spain	\$50
merlot, duckhorn, napa valley, california	\$190
merlot, frog's leap, rutherford, napa valley, california	\$151
merlot, bogle, california	\$40
merlot, swanson, oakville, napa valley, california	\$81
merlot, trefethen, napa valley, california	\$70
malbec, catena, mendoza, argentina	\$188
malbec, terrazas, las compuertas, single vineyard, mendoza, argentina	\$76
zinfandel, ravenswood "old vine", sonoma, california	\$78
cabernet/merlot, greg norman, limestone coast, australia	\$54
red blend, the prisoner, napa valley, california	\$140

CABERNET SAUVIGNON

broken earth "reserve", paso robles, california	\$50
broken earth "cv" reserve, paso robles, california	\$107
rutherford ranch, napa valley, california	\$104
alexander valley vineyards, sonoma county, california	\$66
justin, paso robles, , california	\$81
louis martini, napa valley, california	\$133
sequoia grove, rutherford, napa valley, california	\$175
adaptation by odette, napa valley, california	\$227
jordan, sonoma county, california	\$240
juggernaut hillside, california	\$64
silver oak, alexander valley, california	\$285
sterling, napa valley, california	\$76
opus one, oakville, napa valley, california	\$1,365
stags leap "artemis", napa valley, california	\$225
caymus vineyards, napa valley, california	\$320
caymus vineyards "special selection", napa valley, california	\$685
hollywood & vine "2480", napa valley, california	\$375

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

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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