

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

*indicates items available only from 5am to 4pm

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

*indicates items available only from 5am to 4pm

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 / 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

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.

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

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

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.

HEALTHY LIVING

POACHED EGGS & POTATO HASH SKILLET \$19

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

JUMBO LUMP CRAB CAKE \$32

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

SNAPPER \$38

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

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

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.

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	\$13
chardonnay, frank family, carneros, california	\$18
pinot grigio, santa margherita, alto adige, italy	\$25
sauvignon blanc, emmolo, fairfield, california	\$15
rosé, fleur de mer, provence, france	\$19

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	\$12

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
duchkhorn, 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
stags leap, 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