

MENU

BREAKFAST 7:00 AM – 11:30 AM Saturday and Sunday: All-Day Breakfast



EGGS AND OMELETTES

WILD WHEAT BREAKFAST*

Two eggs any style, served with home fries and toast 17.95

WILD WHEAT OMELETTE*

Onion, mushroom, and cheddar cheese. Served with home fries and toast 21.95

MEAT OMELETTE*

Filled with our house-made chicken apple sausage, bacon, mushrooms, onions, and cheddar cheese. Served with home fries and toast 31.95

PORTABELLA MUSHROOM OMELETTE*

Portabella mushrooms sautéed with red onions in our three egg omelet with white cheddar cheese. Served with home fries and toast 22.95

DUNGENESS CRAB AND ASPARAGUS OMELETTE

Our light and fluffy omelet is filled with Dungeness crab, asparagus, cream cheese and topped with hollandaise sauce. Served with home fries and toast 32.95

BUILD YOUR OWN OMELETTE

Three egg omelet with your choice of cheddar or Swiss, served with home fries 17.95

UP TO 2 INCLUDED. ADDITIONAL 3.95 each

fresh herbs • green peppers • red peppers • mushrooms • kalamata olives • onions • sautéed spinach • tomatoes jalapeños

ADD MEAT 5.95 each

Bacon • Ham • Sausage

ADD AVOCADO 4.00

BREAKFAST FAVORITES

WAFFLES

Golden Belgian waffles served with butter and REAL maple syrup 18.95

With choice of blueberries, apples, strawberries or bananas 20.95

BAGEL, LOX AND CREAM CHEESE PLATE

Your choice of our fresh bagels, with smoked salmon, cream cheese, red onions, tomatoes and capers 22.95

FRENCH TOAST

Delicious raisin bread, or whole wheat hazelnut currant bread coated and sautéed to perfection, dusted with powdered sugar. Served with butter and REAL maple syrup 18.95

STOLLEN FRENCH TOAST

Rich stollen bread, filled with nuts, raisins, currants and almond paste in our French toast batter 22.95

OATMEAL

Served with fresh fruit, walnuts, cream, brown sugar, raisins and toast 19.95

QUICHE

Your choice of Lorraine or spinach-feta. Served with toast and home fries 18.95

BREAKFAST SIDES

ONE EGG* 3.50

HAM 6.95

BACON 6.95

HOUSE-MADE CHICKEN APPLE SAUSAGE PATTIES 6.95

HOME FRIES 5.95

ONE PANCAKE 6.95

SEASONAL FRUIT 6.95

HOLLANDAISE SAUCE 3.95

SALSA 3.95

TOAST 3.95

GLUTEN-FREE TOAST 6.95

KIDS BREAKFAST For our guests 12 and under. Served with fresh fruit

SINGLE EGG

One egg, toast and small juice or milk 8.95

FRENCH TOAST

One piece of French toast served with butter and REAL maple syrup 11.95

BEVERAGES

SOFT DRINKS (CAN) 3.95

LEMONADE 5.95

ARNOLD PALMER 6.95

SHIRLEY TEMPLE 5.95

ROY ROGERS 5.95

ITALIAN SODA 5.95

ITALIAN CREAM SODA 6.95

ORANGE OR APPLE (large) 7.95 (small) 5.95

MILK (large) 6.95 (small) 3.95

CHOCOLATE MILK (large) 7.95 (small) 4.95

HOT CHOCOLATE 6.95

With house-made Belgium chocolate syrup and whipped cream

COFFEE AND TEA Our Own House Roasted Coffee • Additional Shots 1.00 each • Extra Syrup.50¢

DRIP FILTER COFFEE 3.95

CAPPUCCINO DOUBLE SHOT 5.95

MOCHA DOUBLE SHOT 5.95

ICED TEA 5.95

TEA 5.95

Earl Gray, English Breakfast, Lemon, Peppermint, Chamomile

ESPRESSO 3.95

LATTE 5.95

CHAI TEA 5.95

AMERICAANO 4.95

CORTADO 5.95

MACHIATTO 5.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have any food allergies, please let your server know.

MENU

LUNCH

Lunch: 11:30 AM – 2:30 PM



APPETIZERS

VEGETABLE TEMPURA

Six pieces of fresh vegetables in our tempura batter 15.95

GIGANTIC ONION RINGS

Dipped in our tempura batter and fried until crispy 14.95

SALADS

HOUSE

Mixed greens with house-made balsamic vinaigrette 11.95

SMOKED CHICKEN WITH GOAT CHEESE TOAST

House-smoked chicken on wild greens with a lemon honey vinaigrette. Topped with toasted hazelnuts, and served with goat cheese toast 21.95

GRILLED PRAWNS, ROASTED CORN AND BLACK BEANS

Marinated grilled prawns over a bed of lettuce, roasted corn, black beans, guacamole, fresh salsa and cilantro lime dressing. Served with corn chips 24.95

SANDWICHES

FRESH ROASTED TURKEY

Served with lettuce, tomato and cranberry aioli on rosemary garlic bread 18.95 (Half 13.95)

EAST COAST ITALIAN SUB

Imported Genoa salami, provolone cheese black forest ham, imported capicola, finocio, roasted red peppers, lettuce, tomato, onions, and balsamic vinaigrette. Served on a baguette 22.95 (Half 17.95)

CORNERED BEEF

House-cured and spiced for 5 days and then slowly steamed. Thin sliced and served on Jewish rye with Russian dressing and coleslaw 24.95 (Half 18.95)

PASTRAMI REUBEN

Thin sliced house-cured pastrami beef, melted Swiss cheese and crisped sauerkraut. Grilled then served club-style on three slices of Jewish rye 24.95 (Half 18.95)

WILD WHEAT VEGETARIAN

Pesto marinated fresh mozzarella, tomatoes and lettuce served on kalamata olive bread, grilled or cold 21.95 • Half 18.95

WILD SMOKED SALMON REUBEN

Wild smoked salmon on rye bread with a blend of red cabbage, cheese, capers, dill, herb and 1000 island dressing. Choice of soup or side salad 24.95 • Half 18.95

OTHER STUFF

GOURMET CHEESEBURGER*

Our half pound of fresh ground beef with white cheddar and caramelized onion mayonnaise on a house-made roll. Served with French fries 22.95

LAMB BURGER

Mediterranean spiced lamb on a house-made roll with cucumber dill salsa. Served with French fries 22.95

CHICKEN SATAY

Three skewers of tender chicken with spicy peanut sauce and cucumber salad 22.95

TEMPURA COMBO PLATTER

Fresh seafood and a combination of vegetables in our crisp tempura batter, served with a small Caesar salad 24.95

DUNGENESS CRAB LINGUINE

Fresh Dungeness crab meat with asparagus, sautéed in a white wine Parmesan cream sauce 31.95

FISH AND CHIPS

Served with a small Caesar salad 24.95

QUICHE

Your choice of Lorraine or spinach-feta. Served with soup or salad 18.95

GREEN GARBANZO FALAFEL SLIDERS (VEGAN)

Three sliders with grated English cucumber, chopped mint, parsley, pickled red onion, vinegar and tzatziki sauce. Great appetizer or entrée 20.95

OTHER STUFF

For our guests 12 and under

GRILLED CHEESE SANDWICH

Served with French fries 13.95

CHICKEN TENDERS

Served with French fries 13.95

SOUPS

SOUP OF THE DAY 7.95

CUP OF SOUP AND SMALL HOUSE SALAD 12.95

CUP OF SOUP AND SMALL CAESAR SALAD 13.95

CAESAR

Our classic Caesar salad served with homemade croutons and fresh grated Parmesan cheese 12.95 Add grilled chicken 6.95 • Add grilled salmon 8.95

ROASTED PEAR GOGONZOLA

Served over organic spring mix with house-made balsamic vinaigrette and topped with caramelized walnuts 21.95

AHI TUNA*

Dip Sesame coated, seared rare ahi tuna. Served on a bed of baby greens with julienne carrots, avocado and carrot ginger dressing 30.95

HOT CHICKEN CLUB

Our triple decker sandwich with grilled chicken, bacon, melted Swiss cheese, lettuce, tomato and mayonnaise on our multi-grain seed bread 22.95 (Half 17.95)

TANDORI CHICKEN

Indian spiced-grilled marinated chicken, served on a baguette with a mango chutney and mint mayonnaise 22.95 (Half 17.95)

PASTRAMI

House-cured and spiced for 5 days, smoked for 3 hours. Served on Jewish rye with Russian dressing and coleslaw 24.95 (Half 18.95)

GRILLED PANINIS

Chicken, turkey or vegetarian 18.95

CORNERED BEEF REUBEN

Thin sliced house-cured corned beef, melted Swiss cheese and crisped sauerkraut. Grilled then served club-style on three slices of Jewish rye 24.95 (Half 18.95)

VEGETARIAN GRINDER

Grilled eggplant, zucchini and peppers, marinated in a balsamic vinaigrette 17.95 (Half 13.95)

BLUE CHEESE BURGER WITH CARAMELIZED MARSALA ONIONS*

Served with French fries, soup or salad 22.95

CHICKEN ADOBO TOSTADA

Three crisp corn tortillas layered with black beans and corn, chicken adobo, salsa and guacamole. Served with authentic adobo sauce and house roasted tomatillo sauce 22.95

GRILLED SALMON TOSTADA

Layers of black beans, guacamole, brown rice and fresh grilled salmon with a cilantro sour cream sauce and fresh salsa 24.95

SMOKED CHICKEN LINGUINE

Smoked chicken and prosciutto in a white wine, fresh basil garlic cream sauce 23.95

GRILLED EGGPLANT, SMOKED BUTTERNUT SQUASH AND TOMATO LINGUINE

Linguine tossed with delicately smoked squash, tomatoes, grilled eggplant, fresh basil and Parmesan. A wonderful, richly flavored vegetarian dish 22.95

VEGETARIAN PASTA

Linguine pasta sautéed with bell peppers, mushrooms, tomatoes, cheese and marinara. Served with slice of toast of choice 20.95

TANDOORI CHICKEN, MANGO, AND CARAMELIZED ONION WRAP

Grilled Tandoori chicken with mango chutney, roasted corn, lettuce and tomatoes. Served in a wrap with French fries or house salad 22.95

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