

All menu items and pricing are subject to change

- **SPECIALTY BRUNCH LIBATIONS** -

COCKTAILS

SEACOAST BLOODY MARY	14.95
Grey Goose Vodka, House Blended Mary Mix, Hint of Horseradish and Celery Salt, with a Cajun Jumbo Prawn, Spicy Salted Rim, Lime & Olives	
BAYSIDE MARY	12.50
Stoli Vodka, Kelly y Gonzales Natural Bloody Mary Mix, Fresh Squeezed Lime, Celery Stalk and Olive	
FRENCH GREYHOUND	13.00
Absolut Ruby Red Vodka & St. Germain, Topped with Grapefruit Juice, squeeze of Lime	
BALBOA SUNSET	12.50
Bacardi Limon, Stoli Oranj Vodka & Pineapple Juice, Chilled, shaken and topped with Cranberry Juice	

MULES

*All mixed with Fever Tree Natural Ginger Beer
Served in a copper mug*

\$12

MOSCOW	Stolichnaya Vodka
JALISCO	Don Julio Blanco Tequila
IRISH	Tullamore Dew Irish Whiskey
SCOTTISH	Monkey Shoulder Scotch Whisky
KENTUCKY	Bulleit Bourbon Whiskey
LONE STAR	Tito's Texas Vodka
SWEDISH	Karlsson's Potato Vodka

- **FOR THE TABLE** -

CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	20.00
Condiments and Grilled Baguette	
CHARCUTERIE & CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES	27.00
Condiments and Grilled Baguette	
"CARPACCIO" BRESAOLA Sliced Air Dried Beef Strip-loin, Capers, Arugula Salad, Parmesan	16.75
TIGER PRAWN COCKTAIL Horseradish Cocktail Sauce	18.75
TARTARE OF TUNA Lightly Spice with Soy, Chili and Ginger	16.75

Bottomless Mimosas available for \$10 per person

(with the purchase of any main course item, à la carte)

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- TWO COURSE BRUNCH -

Complimentary Champagne and/or Mimosas

STARTERS

(Please Select One)

ROASTED RUBY BEET SALAD

Goat Cheese, Toasted Walnuts
Belgian Endive, Balsamic Reduction

SOURDOUGH BRUSCHETTA

Tomato, Pesto, Petit Greens
Burrata Mozzarella

BAYSIDE GARDEN SALAD

Grapes, Blue Cheese, Pistachios, Balsamic

HOUSE MADE FRUIT YOGURT

Seasonal Fruit, Granola Clusters

CHOPPED HEART OF ROMAINE SALAD

Parmesan Dressing, Croutons

SOUP OF THE DAY

Chef's Creation

MAIN COURSES

\$29.75

(Please Select One)

CALIFORNIA FRITTATA (OPEN-FACE OMELETTE) Tomato, Crushed Avocado, Swiss Cheese, Roasted Potatoes

BAYSIDE SALMON BENEDICT Smoked Salmon, House Brioche, Citrus Hollandaise, Poached Egg, Asparagus

CANADIAN BENEDICT Canadian Bacon, House Brioche, Citrus Hollandaise, Poached Egg, Asparagus

NEW ORLEANS STYLE BREAD PUDDING Macerated Fresh Berries, Pure Maple Syrup, Whipped Cream, Walnuts

GRIDDLE CRAB CAKE "FLORENTINE" Wilted Spinach, Citrus Hollandaise, Asparagus, Roasted Potatoes

SPICY ITALIAN SAUSAGE HASH House Made Potato Gnocchi, Sweet Peppers, Parsley, Parmesan & Fried Hen Egg

FUSILLI PASTA "PROSCIUTTO" Smoked Prosciutto Speck, Asparagus, Alfredo Sauce

OPEN FACE BURGER 9oz Angus Beef Patty, Texas Toast, Forest Mushroom Gravy, Fried Hen Egg

LINGUINI PASTA Wild Boar Bolognese, Italian Parsley, Parmesan

TIGER PRAWN RISOTTO Summer Corn, Roma Tomato

SIMPLY ROASTED CHICKEN BREAST Wilted Spinach, Lemon Sauce, Gratin Soft Polenta

GRILLED CHICKEN BREAST SALAD Asian Slaw, Noodles, Ginger Sesame Dressing, Edamame, Walnuts

PEPPER CRUSTED AHI TUNA Couscous Salad - Cucumber, Tomato, Mini Peppers, Olives, Arugula, White Balsamic

PREMIUM MAIN COURSES

\$35.75

WILD MUSHROOM CRUSTED ORGANIC SALMON Potato Puree, Asparagus, Riesling Sauce

LOBSTER SANDWICH Artisan Bread, Maine Lobster Salad, Lemon Aioli, Avocado, Tomato

BLACKENED SWORDFISH Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Greens

OPEN-FACED BAYSIDE STEAK SANDWICH Artisan Bread, Bacon, Arugula Pesto, Tomato, Avocado, Fried Hen Egg

GRILLED LAMB CHOPS Garlic Mashed Potatoes, Seasons Vegetables, Port Wine Mustard Sauce

VENISON LOIN Anjou Pear, Crushed Garnet Yam, Bok Choy, Cranberry Coulis, Spiced Red Wine Reduction

PRIME BEEF CULOTTE STEAK Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio

DESSERTS

\$5.25

CHOCOLATE SOUFFLÉ CAKE House Made Hazelnut Gelato

HOUSE MADE SORBETS Fresh Berries

MEYER LEMON PANNA COTTA Local Strawberries, Pistachio Biscotti

VANILLA BEAN GELATO Fresh Berries

CHOCOLATE BUDINO Cookie Crumbs, Caramel Sauce, Whipped Cream

TAHITIAN VANILLA BEAN CRÈME BRÛLÉE Linzer Cookie