



- 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

\$29.95

(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
BANANA BREAD PUDDING Macerated Fresh Berries, Pure Maple Syrup, Whipped Cream, Walnuts
GRIDDLE CRAB CAKE "FLORENTINE" Wilted Spinach, Citrus Hollandaise, Asparagus
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 Colorado Spring Lamb Ragu, Italian Parsley, Parmesan
TIGER PRAWNS "Famous Green" Risotto, Sugar Snap Peas
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

\$36.50

- WILD MUSHROOM CRUSTED ORGANIC SALMON** Potato Puree, Asparagus, Riesling Sauce
LOBSTER SANDWICH Texas Toast, 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
PRIME BEEF CULOTTE STEAK Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio

DESSERTS

\$5.50

- CHOCOLATE SOUFFLÉ CAKE** House Made Hazelnut Gelato
HOUSE MADE SORBETS Fresh Seasonal Berries
MEYER LEMON PANNA COTTA Local Strawberries, Pistachio Biscotti
VANILLA BEAN GELATO Fresh Seasonal Berries
BUTTERSCOTCH BUDINO Salted Caramel, Crisp Pearls, Whipped Cream
TAHITIAN VANILLA BEAN CRÈME BRÛLÉE Linzer Cookie

ALL MENU ITEMS AS WELL AS PRICING ARE SUBJECT TO CHANGE



- SPECIALTY BRUNCH LIBATIONS -

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

MULES	
<i>All mixed with Fever Tree Natural Ginger Beer</i>	
<i>Served in a copper mug</i>	
\$12	
MOSCOW	Stolichnaya Vodka
JALISCO	Don Julio Blanco Tequila
IRISH	Jameson Irish Whiskey
SCOTTISH	Monkey Shoulder Scotch Whisky
THE FUZZY	Stoli Peachik Vodka
LONE STAR	Tito's Texas Vodka
KENTUCKY	Bulleit Bourbon or Rye

- FOR THE TABLE -

CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES Condiments and Grilled Baguette	21.00
CHARCUTERIE & CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES Condiments and Grilled Baguette	28.00
"CARPACCIO" BRESAOLA Sliced Air Dried Beef Strip-loin, Capers, Arugula Salad, Parmesan	17.00
SNOW CRAB CLAW COCKTAIL Horseradish Cocktail Sauce	19.00
TIGER PRAWN COCKTAIL Horseradish Cocktail Sauce	19.00
TARTARE OF TUNA Lightly Spice with Soy, Chili and Ginger	17.00

<p>Bottomless Mimosas available for \$10 per person (with the purchase of any main course item, à la carte)</p>
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LIVE ENTERTAINMENT NIGHTLY

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