

BRUNCH

Sunday's 11 am - 4 pm
at the Restaurant

APPETIZERS

CHEESE PLATE

daily selection of cheeses & cured meats, served with lahvosh cracker bread, seasonal fresh & dried fruit, sweet drop peppers, cucumbers pickled in-house

MEMBER \$38

SIGNATURE MEATBALLS

25/25/50 veal, pork & ground beef, house marinara, parmesan, parsley, served with garlic breadsticks

MEMBER \$16

ROASTED GARLIC HUMMUS

fire roasted red bell pepper, pumpkin pepitas, feta cheese served with pita chips, carrots & celery

MEMBER \$15

SPINACH ARTICHOKE DIP

spinach, artichoke hearts, cream cheese, served with fresh veggies and pita chips

MEMBER \$15

ZUPPA DEL GIORNO

ask your server for our daily selection of chef inspired soup

MEMBER \$11

SALADS

CAESAR

romaine lettuce, croutons, shaved parmesan, lemon, house made caesar dressing

MEMBER \$14

MEDITERRANEAN

mixed greens, feta, capers, red onions, banana peppers, grape tomatoes, kalamata olives, mint-basil vinaigrette

MEMBER \$15

SEASONAL SALAD

romaine lettuce, boiled eggs, crispy applewood bacon, grape tomatoes, red onions, avocado, cheddar blend, red wine vinaigrette

MEMBER \$15

POKE BOWL

jasmine rice, edamame, carrot, cucumber, pickled cabbage, pumpkin seeds, pickled ginger, seaweed, gochujang sauce, choice of protein: salmon, tuna, shrimp

MEMBER \$24

*Add chicken breast, airline chicken, tuna, shrimp, salmon filet, avocado or extra dressing

ENTRÉES

add hollandaise to any dish

FRENCH TOAST

brioche, baked spiced apples, honey-cinnamon butter, berries, scrambled eggs, applewood bacon

MEMBER \$25

CHICKEN & WAFFLES

waffles made in-house, double battered fried chicken, maple syrup, home fries

MEMBER \$29

BREAKFAST BURGER

braveheart angus beef, smashed avocado, sunny side up egg, bacon, cheddar cheese, chipotle aioli, sweet sourdough bun, parmesan fries

MEMBER \$29

SHRIMP & GRITS

cheddar grits, house-made andouille sausage, bourbon shrimp flambé, crystal hot honey, fried leeks

MEMBER \$29

STEEL CUT OATS

brown sugar, cinnamon apples, pecans, fresh berries, honey drizzle

MEMBER \$13

AVOCADO TOAST

sun-dried tomato pesto, fresh avocado, radish, eggs, prosciutto chip, toasted sourdough

MEMBER \$16

BREAKFAST PIZZA

chorizo, egg, mozzarella, bacon, jalapeños, potatoes

MEMBER \$28

MINI PANCAKE STACK

buttermilk pancakes, fresh fruits, maple syrup

MEMBER \$10

BUILD YOUR OWN OMELETTE

served with side salad: arugula, shaved parmesan, grape tomatoes, lemon vinaigrette

limited to 4 ingredients: roma tomato, sun dried tomato, onions, jalapeños, mushrooms, spinach, feta, goat cheese, mozzarella, cheddar, ham, chorizo, bacon, pepperoni

MEMBER \$19

BENEDICT OF THE DAY

ask your server about today's Chef inspired Benedict Special

SANDWICHES

served with parmesan kettle chips, salad or soup substitutions available
gluten free bread available

CHICKEN AVOCADO BLT

grilled chicken, cheddar cheese, applewood bacon, garlic mayo, avocado spread, spring mix, tomatoes, on toasted sourdough

MEMBER \$19

FRENCH DIP

eye of round, horseradish garlic mayo, caramelized onions, white cheddar, french baguette, rosemary & thyme au jus

MEMBER \$22

SMOKED GOUDA & TURKEY

deli sliced turkey, chipotle aioli, smoked gouda, red onions, roasted red bell pepper, alfalfa sprouts, avocado, sourdough

MEMBER \$21

PASTRAMI REUBEN

pastrami, white cheddar, sauerkraut, thousand island, marble rye

MEMBER \$21

CAPRESE

mozzarella, heirloom tomato, spinach, balsamic glaze, pesto aioli, french baguette

MEMBER \$18

STOUT BACON CHEDDAR BURGER

braveheart black angus beef, bacon, cheddar, lettuce, tomato, onion, house-made pickles, garlic aioli, sweet sourdough bun, parmesan fries

MEMBER \$28

PIZZAS

our 12" hand tossed pizzas are stone-baked to order and made to share
half/half options & gluten free crust available

TEXAS PEPPERONI

house marinara, mozzarella, deli sliced pepperoni, oregano

MEMBER \$26

MARGHERITA

garlic infused oil, mozzarella, tomatoes, roasted garlic cloves & fresh basil

MEMBER \$27

CHICKEN ALFREDO

house fondue, mozzarella, grilled chicken breast, spinach, sun-dried tomatoes

MEMBER \$29

MEAT LOVERS

house marinara, mozzarella, pepperoni, bacon, italian sausage & prosciutto chip

MEMBER \$29

WINE COUNTRY

house marinara, tomatoes, garlic, mozzarella, pepperoni, italian sausage, bacon, jalapeños, ranch dressing drizzle

MEMBER \$29

RENDEZVOUS

white truffle oil, mozzarella, shaved parmesan, arugula, fig, balsamic drizzle & prosciutto chips

MEMBER \$29

STOUT SPECIAL

house marinara, mozzarella, roma tomatoes, Texas Pepperoni, oregano, italian sausage, fresh basil

MEMBER \$28

DESSERT

GELATO

seasonal selection with house made sauces

MEMBER \$10

ACAI BOWL

acai berry sorbet, fresh fruits, granola, chocolate chips, toasted coconut flakes, honey drizzle

MEMBER \$14