Chef’s Signature Menu Series

STEAK & EGGS… 25
3 Eggs cooked your way, Served with a Glazed Beef Shoulder Tender, Fried Onions, Grilled Asparagus & Shaved Parmesan Cheese

CEDAR SMOKED SALMON BLT… 22
Cedar Smoked Salmon, Served Open Faced on Toasted Marble Rye Bread, Seasoned Arugula, Pickled Red Onions, Sliced Parma Ham, Grilled Tomatoes & Caper Spread, Topped with a Poached Egg & Sauce Malraise

BRUNCH BURGER… 13.50
(Choice of Turkey or Beef Patty)
All Beef Patty or Ground Turkey Patty, Topped with Bacon, Sliced Avocado & Fried Egg, Served with Hash Brown Potatoes & Side of Fruit

POLLO & POBLANOS… 15
Tender Braised Chicken & Poblano Hash Topped with 2 Fried Eggs, Tomatillo Lime Salsa, Fresh Avocado & Jack Cheese on a Fried Corn Tostada

CARAMELIZED ONION & GOAT CHEESE QUICHE… 14
One 4 inch Individually Baked Quiche served with a Warm Side Salad of Sliced Crispy Ham & Turkey with Marinated Cherry Tomatoes with Raspberry Dressing & Balsamic Glaze

QUINOA HASH, CRISPY VEGETABLES & FRIED EGG… 11.50
Pan Toasted Quinoa, Caramelized Cauliflower, Sautéed Green Beans & Roasted Spaghetti Squash, Topped with a Fried Egg & Parmesan Cheese, Served with Sour Dough Crostini

LOUISIANA STYLE SHRIMP & Grits… 22
8 Large Shrimp, Seared & Simmered in a delicious New Orleans Style Hot Sauce served over Seasoned Grits & Topped with Green Onions

HOUSE CURED SMOKED SALMON PLATE… 9.50
Served with Traditional Condiments, Mixed Greens, Toast Points & Beet Dusting

YOGURT PARFAIT… 8.50
Vanilla Yogurt Layered with House-Made Granola, Mixed Berry Compote & Finished with a Drizzle of Honey

“Consuming raw or undercooked meats, poultry, seafood, shellfish, or egg may increase your risk for food borne illness, especially if you have certain medical conditions.”

Executive Chef Adam J Heath, CEC
Omelets  (All omelets use three eggs)
All Omelets can be made with Egg White or Egg Beaters

Western … 5.00
Ham, Bell Pepper, Onions and Jack Cheese

Works...7.50
Ham, Sausage, Bacon, Mushrooms, Bell Peppers, Onions and Jack Cheese

Meat & Cheese...6.50
Ham, Bacon, Sausage and Cheddar Cheese

Veggie...5.50
Garden Fresh Vegetables topped with Monterey Jack Cheese

Cheese Lovers...6.50
Monterey Jack, Swiss and Cheddar Cheeses

Your Way...4.50
Ham, Sausage, Bacon, Crab Meat, Mushrooms, Spinach, Bell Peppers, Onions, Tomatoes & Jalapenos with Jack, Cheddar or Swiss Cheese

From the Griddle

Belgian Waffle… 2.99
Served with Warm Maple Syrup and Whipped butter

Pancakes or French Toast
One 2.99 Two 4.99
Add Banana and Pecans

VEGETABLES

EGGS

Poached Eggs on Crab Cake… 15.50
Poached Eggs on Hash… 8.50
Classic Eggs Benedict… 7.50
“Bubba Benedict”… 8.50

Eggs Your Way
1 Egg… 1.50 add 4oz Beef Filet …15.00
2 Eggs… 3.00 add 6oz Beef Filet… 25.00
3 Eggs… 4.50 add 8oz Beef Filet… 29.00

Sides
Cheese Grits… 2.25
Plain Grits… 2.00
Oatmeal… 3.00
Hash Browns… 2.00
Crispy Bacon (3 strips per order)… 3.5
Sausage Patty (2 Patties per order)… 3.50
Grilled Ham Steak… 4.00
Corned Beef Hash… 5.50
Country Potatoes… 2.00
Biscuits with Sausage Gravy… 5.50
Chilled Mixed Fruit… 2.50
Berries Only … 3.00
Toasted Breads…2.00
  White, Wheat, Rye, Cinnamon Raisin, English muffin, or Plain Bagel with Cream Cheese

Beverages

Forest Club Blended Coffee… 2.00
Espresso… 2.50
Cappuccino… 3.50
Virgin Bloody Mary … 3.00
Choice of Juice … 3.00
Milk (White or Chocolate)… 2.00
Ice Tea or Hot Tea… 2.00
Hot Chocolate… 2.00

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