

BRUNCH MENU

11AM - 3PM SUNDAY

3 COURSE MEAL

STARTERS

Shrimp Cocktail
Coast Cocktail Sauce, Jumbo Shrimp

Organic Mixed Greens
Asparagus, Carrots, and a Thyme Vinaigrette

Half Dozen Oysters
Ask your Server for Today's Selection

Tortilla Soup
Chicken, Avocado, Cilantro, and Jack Cheese

BREAKFAST

Belgian Style Waffle
Whipped Cream and Seasonal Fruit Compote

Lemon Ricotta Pancakes
Raspberries and Crème Fraiche

Your Choice Hash
Turkey or Corned Beef Hash, Two Eggs

Coast Eggs Benedict
Canadian Bacon, Spinach, and Hollandaise

Eggs with Serrano Ham and Manchego
Green Olive Relish, Heirloom Tomatoes

Tortilla and Eggs Scramble
Poblano Chiles, Salsa Cruda

Country French Toast
Honey Roasted Figs and Vanilla

Asparagus and Gruyere Omelet
Toast and Breakfast Potatoes

(OR) LUNCH

Smoked Chicken Cobb Salad
Artisan Bacon, Smoked Blue Cheese

Smoked Salmon Platter
Bagel, Black Pepper Cream Cheese

Prime Rib Sandwich
Ciabatta Bread, Horseradish, Au Jus

Dry Aged Prime Burger
Lettuce, Tomato, Garlic Aioli, Fries

Shellfish and Avocado Salad
Calamari, Prawns, Dungeness Crab

Smoked Bacon BLTA
Grilled Peasant Bread, Blue Cheese and Apple Slaw

DESSERT BUFFET

Be sure to enjoy the Dessert buffet with Pies, Cakes, Farmers Market Fruit, and Ice Cream Sundae Station. You can start or finish here, but you have to go at least once.

\$24 per person

FOR THE TABLE TO SHARE

3

Farmers Market Fruit Plate
Daily Selections from the Santa Barbara Market

"Just Made" Doughnuts
Three Dipping Sauces

Basket of Pastries and Scones
Seasonal Compound Butters, Jams, and Compotes

OYSTER SHOOTERS

Single Shot (just to get warmed up) 2

Trio (that would be 3) 5

Half Dozen (twice as many as the Trio) 10

Full Dozen (full table participation!) 22

All shots have Vodka, Cocktail Sauce, Tabasco, and Horseradish

Look for the "Canary Mary" and see if you can get it to dock at your table for a round of specialty Brunch Cocktails

SOMETHING FOR THE LITTLE ONES

12

Peanut Butter and Jelly Sandwich

Mini Pizza

Macaroni and Cheese

Silver Dollar Pancakes

Scrambled Eggs and Cheddar Cheese

SPECIALITY COCKTAILS

Classic Martinis, Manhattans, Well Drinks 6

(Choose your favorite premium liquor) 8

Coast Margarita
Choose pineapple brown sugar infused tequila

Margarita or a Sangria-rita. 6

Mojito
Myers platinum, fresh lime and mint 6

Lemon Drop
Charbay meyer lemon 7

Sangria
Red sangria served on the rocks 6

Pomegranate Wave Martini
Charbay pomegranate, Pom & Pineapple 7

Farmers Market Peach Bellini
Prosecco, splash of peach puree 6

Sweet Tea Martini
Sweet Tea Vodka and Lemonade 8

SMOOTHIES

Smoothies are made with low-fat yogurt
6

Pineapple, Mango, Banana

Strawberry, Banana, Blueberry

Strawberry, Mango, Raspberry

WATCHA DOIN' ON THESE DAYS?

TUESDAY—Farmers Market Dinners

WEDNESDAY— Local Beer Tasting

FRIDAY— Off the Hook Seafood Dinners

SATURDAY— Dinner and Movie

SUNDAY— Sunday Night Clam Bake