



SUNDAY MENU

STARTERS & SALADS



BLUE WINGS \$17
House-brined and roasted jumbo wings
Buffalo or Asian Sauce
Add: Blue Cheese +\$1

CALAMARI \$16
Cajun seasoning, Lemon Garlic Aioli



ITALIAN DOUGHNUT HOLES \$9
Five Cinnamon Coated Doughnut Holes
with Fruit Compote

CAESAR SALAD \$10 | \$15
Add: Chicken +\$6 | Prawns +\$8 | Grilled Salmon +\$13

BEET & TOMATO SALAD \$16
Add: Chicken +\$6 | Prawns +\$8 |
Grilled Salmon +\$13



LUNCH DISHES

BRUNCH DISHES

HUEVOS RANCHEROS \$18
Two Tostadas, Fried Eggs, Black Beans,
Feta Cheese, Ranchero Sauce
Add: Pork Sausage or Bacon +\$4



EGGS BENEDICT \$15 (one)
Poached Eggs, Black Forest Ham,
English Muffin, Hollandaise,
Potatoes, Fruit \$19 (two)



BACON MUSHROOM OMELET \$18
Three eggs with onions, jack & cheddar
cheese, avocado, potatoes, fruit

FRENCH TOAST \$19
Breakfast Sausage, Fresh Berries,
Pure Maple Syrup

JAMBALAYA (SMALL/LARGE) \$22 | \$30
Chicken, Shrimp, Andouille Sausage, Bell Peppers & Onions
in a Spiced Tomato- Cream Sauce, Served over Fragrant
Basmati Rice

TANDOORI CHICKEN SANDWICH \$20
Marinated Grilled Chicken, Coleslaw,
Red Pickled Onions, Raita Sauce on
Telera roll, Fries

BLUE WING CHEESE BURGER \$22
Premium Ground Beef on Telera Roll,
House Fries
Add: Bacon +\$4



VEGGIE BURGER \$19
House-made Beet, Garbanzo Bean and
Black Rice Patty with Toppings on
Brioche Bun, Salad

WILD BURGER \$25
Bison, Wild Boar, Elk and Wagyu Beef
with Brie Cheese on Brioche Bun, Salad



BEER BATTERED FISH & CHIPS \$19
Two Fresh Ft. Bragg Cod Fillets, Tartar Sauce,
Coleslaw, Lemons, House Fries
Add: 3rd Fillet = \$4

Please inform us of any food allergies.
\$ 15 Corkage
No Checks Please