

Breakfast 7am-4PM
FAVORITES

Bread crafted to perfection
by our Pastry chef

**FRENCH TOAST
AND CREPES**

NORMANDY FRENCH TOAST 16
Cream Cheese Mousse, Fresh Mix
Berries, Powder Sugar.

**DULCE DE LECHE FRENCH TOAST
16**
Dulce de Leche, Powder sugar.

CLASSIC FRENCH TOAST 14
House made Brioche soaked in
Vanilla Cream, Powder Sugar, fresh
whipped butter, Hot Maple syrup

**CREME BRULEE FRENCH TOAST
16**
Homemade Brioche, Crème
Brûlée, caramelized sugar.

**BREAD PUDDING FRENCH TOAST
14**
Made in House. Nutella, Fresh
Strawberries and Powder Sugar.

**STRAWBERRY ROMANOFF CREPE
14**
Scratch Made. Filled with Sweet
cream cheese, Fresh Strawberries,
Side of Romanoff Sauce and
powder Sugar.

NUTELLA BANANA CREPE 14
Nutella and Banana Topped with
Powder Sugar.

BEIGNETS 8
Dusted in powder sugar. Coffee
Anglaise

LE PARISIEN CREPE 15
Filled with Ham, Swiss Cheese,
Spinach, Scrambled Eggs, Topped
with Mornay Sauce. Breakfast
Potatoes.

FRENCH TOAST COMBO 15
2 eggs any style, 2 bacon,
Breakfast Potatoes, Choice of
one: Bread pudding French Toast
or Classic French Toast.

BREAKFAST LA VIE 16
Two Eggs any Style, 2 Bacon,
Homemade Croissant, Breakfast
Potatoes.

**ROYAL BREAKFAST CROISSANT
15**
Scrambled Eggs, Cob Smoked
Ham, Sharp Cheddar on our Fresh
Baked croissant. Breakfast
Potatoes.

AIDEN'S BREAKFAST 15
Two Eggs Any Style, 2 Bacon or 2
Sausage Patties, two Buttermilk
Pancakes.

FRIED CHICKEN AND WAFFLE 19
Maple syrup and peppercorn
sauce.

**STEAK MEDALLIONS AND EGGS
24**
Two eggs, Breakfast Potatoes, Side
of Toast or Pancakes.


BEEF TENDERLOIN SKILLET 21
Beef Tenderloin, Potato cubes, two
eggs, Grilled Peppers, Spinach,
onions, Monterrey cheese. Side of
toast or Pancakes


MIGAS SKILLET 17
Chorizo, Pico, scrambled eggs,
Potatoes, Sharp Cheddar, Hass
Avocado. 3 Flour tortillas or
Pancakes.

Toast options: Cranberry Pecan,
Multigrain.

Gluten Free (\$3)

HEALTHY START

**ORGANIC GRANOLA YOGURT
PARFAIT 13** 
Fresh Assorted Berries, Granola,
Honey Greek Yogurt

ORGANIC OATMEAL BRULEE 12 
Organic Oats, Caramelized Brown
Sugar, strawberries and Fresh sliced
Bananas.

AVOCADO TOAST 14
Multigrain Toast, Mashed Hash
Avocados, Feta Cheese, Fired
Roasted Red Peppers, Lime Juice.
Add 2 eggs \$4
Add Smoked Salmon \$9
Add 2 Bacon \$4

SMOKED SALMON LOX BAGEL 18
Dill Cream cheese, capers, red
onion, Tomato on a bed of spring
mix.



**EGGS
BENEDICT**

Served with Home style Breakfast
Potatoes.

TRADITIONAL 15
Canadian Bacon, Hollandaise
Sauce,

BEEF TENDERLOIN 19
Beef Tenderloin, Hollandaise
Sauce.

SMOKED SALMON BENEDICT 19

DUCK BENEDICT 24
Duck confit, eggs, English muffin
hollandaise.



**BISTRO
SELECTION**

Choice of one side : Breakfast
Potatoes, fruit cup or side salad

QUICHE LORRAINE 16
Flaky Pie Crust Filled with Egg
Custard, Applewood smoked
Bacon, Swiss, Asiago Caramelized
onions

QUICHE FLORENTINE 16
Fresh Spinach, Artichokes, Egg
custard, Cream cheese and Asiago
in a Flaky Pie Crust.

CROQUE MADAME 18
Cheese, Ham, Mornay Sauce,
Gruyere Cheese and one Fried
Egg.



OMELETTE

**BUILD YOUR OWN, THREE
EGGS + THREE INGREDIENTS
14**

Breakfast Potatoes.
Bacon, Sausage, Chorizo,
Roasted Onions, Mushrooms,
Roasted Red Peppers, Spinach,
Tomatoes, Chicken, Ham,
Monterrey, Cheddar, Feta, Asiago,
jalapenos, chicken, Turkey,
Additional ingredients \$1
Sub Egg Whites \$3
Fresh Avocado \$3
Goat Cheese \$3



WAFFLES AND PANCAKES

BELGIUM WAFFLE 9

Fresh Whipped Butter, Maple Syrup.

Add Fresh Berries \$3.50

Add Strawberries \$3.50

BANANA BREAD WAFFLE 14

Banana flavored waffle topped with fresh Banana slices

2 BUTTERMILK PANCAKES 10

Add Fresh Berries \$3.50

Add Strawberries \$3.50

3 BUTTERMILK PANCAKES 13

Fresh Whipped Butter, Hot Maple Syrup

BANANA PANCAKES 13

Two Buttermilk pancakes, fresh Banana Slices.

BANANA NUTELLA PANCAKES

16

Two Pancakes, Nutella Spread, Fresh Banana Slices.



Crafted by our Pastry chef



PASTRIES

Upon Availability. Fresh Baked from our Bakery

HOMEMADE CROISSANT

ALMOND CROISSANT

CHOCOLATE CROISSANT

CHEESE DANISH

RASPBERRY DANISH

PALMIER

CHOCOLATE CROISSANT

CHOCOLATE ALMOND CROISSANT



DESSERTS

CREME BRULEE

FRESH STRAWBERRY TART

MIXED FRUIT TART

CHOCOLATE BOMBE

(Gluten Free) Almond flour base cake, creme Brulee, chocolate mousse and chocolate ganache.



NEW YORK STYLE CHEESECAKE

GANACHE CREME BRULEE

OPERA BASTILLE

KEY LIME TART

KEY LIME BAR

ECLAIR

APPLE BAND

CAKES BY THE SLICE, Carrot cake, Italian Creme, Red Velvet, White Chocolate Raspberry.



A LA CARTE

TWO EGGS 4.00

TWO SAUSAGE PATTIES 5

(2) BACON 4.00

HOMEMADE POTATOES 4.00

ONE PANCAKE 4.00

SIDE TOAST 3

Pan de Mie, (white), cranberry pecan, Whole Wheat.

SEASONAL FRESH FRUIT 5

ENGLISH MUFFIN 2.50

BAGEL 3.50

1/2 HASS AVOCADO 5



KIDS MENU (12 and under)

One pancake, one bacon, one egg
\$7

Mini waffle, one egg, one bacon
\$7

LUNCH 10:30 am daily

Kid Chicken Tenders/Fries \$8

Kids Cheeseburger/Fries \$8

Scratch Made Mac and Cheese \$8

Kids AJ 2.50

Kids Milk \$2

Kids Chocolate milk \$2.50

Kids Fountain drink 2.50



DRINKS, JUICES

FRESH SQUEEZED ORANGE JUICE

6

No refills

COFFEE 3.50

APPLE JUICE 3.50

GRAPEFRUIT JUICE 4

MILK 3.50

**COKE, DIET COKE, DR,
PEPPER, SPRITE, ORANGE FANTA**

**ICED TEA, SWEET TEA,
(UNSWEET) 3.50**

PERRIER 3.50

SAN PELLEGERINO 3.50

SARATOGA 3.75

AQUA PANNA 3.50