



BREAKFAST

7:00 AM – 11:00 AM

MARKET

Red Mill Organic Steel Cut Oatmeal	8.00
<i>Dried Fruit/ Cinnamon/ Brown Sugar</i>	
Assorted Cold Cereal with Milk	6.00
<i>With Fresh Fruit/ Banana/ Seasonal Berries</i>	7.50
Seasonal Fruit Plate with Berries	13.00
California Berry Parfait/	10.00
<i>House Granola/ Low fat Yogurt/ Fresh Berries/Bananas</i>	

FROM THE GRIDDLE

*Breakfast Burrito	14.00
<i>Scrambled Eggs/ Potatoes/Chorizo/ Cheese/ Salsa/ Guacamole</i>	
*Avocado Toast	15.00
<i>Grilled Rustic Bread/ Smashed Avocado/ Two Eggs/ Pickled Red Onions</i>	
*FRENCH TOAST	12.00
<i>Whipped Butter /Maple Syrup</i>	
*Buttermilk Pancakes	11.00
<i>Whipped Butter/ Maple Syrup</i>	
*Grilled Ham Egg Sandwich	14.00
<i>Grilled Honey Baked Ham/Swiss & Cheddar Cheese /Sourdough/ Breakfast Potatoes</i>	

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase your risk of food borne illness.*



SPECIALTY EGG DISHES

***Ventura Sunrisers** **16.00**

Two Eggs any Style/ Breakfast Potatoes/ Choice of Bacon, Sausage or, Ham

***Huevos Rancheros** **17.00**

Crispy Corn Tortillas/ Red Sauce/ Eggs/ Black Beans/ Guacamole/ Sour Cream /Pico de Gallio/Cheese

***Eggs Benedict** **18.00**

Two Poached Eggs/Canadian Bacon/ English Muffin/ Hollandaise Sauce/Breakfast Potatoes

***Steak and Eggs** **23.00**

Grilled New York/ Two Eggs/ Breakfast Potatoes

***C-Street omelet** **17.00**

Bacon/ Swiss Cheese/ Avocado/ Pico De Gallo/ Breakfast Potatoes

***Denver Omelet** **17.00**

Diced Ham/ Peppers/ Onions/ Cheddar Cheese/ Breakfast Potatoes

***Veggie Frittata** **16.00**

Egg Whites/ Mushrooms/ Tomatoes/ Spinach/ Squash/ Breakfast Potatoes

EXECUTIVE CHEF William Traynor



NIGHTLY MENU

4:00 P.M- 9:00 P.M

STARTERS

*Creamy Tomato Soup	7.00
*Buffalo Chicken Wings	13.00
<i>Carrots/ Celery/ Blue Cheese</i>	
*Spicy Maple Glazed Brussel Sprouts	11.00
<i>Brussel Sprouts/ Smoked Bacon/ Maple Glaze/ Pepita</i>	
*Inside out Jalapeno Poppers	12.00
<i>Shirazi Ranch dressing</i>	
*Cheese Quesadilla	10.00
<i>Fire Roasted Salsa/ guacamole/Cilantro-Lime Crema</i>	

GREENS

*California Baby Green Salad	9.00
<i>Babe Farms Greens/ Cherry Tomatoes/ Radishes/ Cucumbers/ Carrots/ Sunflower Seeds/ Choice of Dressing</i>	
*Grilled Chicken Caesar Salad	14.00
<i>Grilled Chicken/Romaine/ Shaved Parmesan/ Herb Croutons/ Traditional Dressing</i>	
* Seared Ahi Bonsai Salad	16.00
<i>Sesame Crusted Ahi/ Mixed Greens/Cucumber/Radishes/Pickled Onions/Avocado/ Crispy Wonton/Sesame Dressing</i>	
*Turkey Cobb Salad	15.00
<i>Roasted Turkey/Tomatoes/Applewood Smoked Bacon/Hard Boiled Egg/Avocado/Choice of dressing</i>	

SANDWICHES/BURGERS - Choice of French Fries, Sweet Potato Fries or Mixed Green Salad

***Classic Burger (Beyond Meat Patty Available)** **15.00**

Lettuce/Tomato/ Shaved Onion/ Sharp Cheddar Cheese

***Karma Salmon Burger** **16.00**

Asian infused salmon patty/Garlic Chili sauce/Lettuce/Tomato/Pickled Red Onions/Cucumbers

***Grilled Chicken Breast Sandwich** **13.00**

Lettuce/ Tomato/ Avocado/ Bacon/ Swiss Cheese

***Turkey Club Sandwich** **14.00**

Oven Roasted Turkey/Applewood Smoked Bacon/Lettuce/Tomato/Sourdough

***Reuben Sandwich** **16.00**

Pastrami/Sauerkraut/ Swiss Cheese/ Russian Dressing/Rye Bread

***Open Faced Tuna Melt** **15.00**

Tuna Salad/Sharp Cheddar/English Muffin

Entrée

*** Grilled Filet Mignon** **28.00**

8oz. Filet Mignon/ Mash Potatoes/ Chef Inspired vegetables/Demi-Glace.

***Crispy Skin Salmon** **22.00**

Cauliflower Rice/ Chef Inspired Vegetables/ Pesto Vinnie

***Pan Roasted Chicken Breast** **20.00**

Wild Rice Pilaf/ Chef Inspired Vegetables/ Mushroom Pan Sauce

***Lobster Mac& Cheese** **24.00**

Conchiglie Pasta/East Coast Lobster/Sherry Cheese Sauce/Herbed Breadcrumbs Topping

***Penne Pasta** **18.00**

Grilled Vegetables/ Fresh Herbs/Parmesan Cream

***Fish and Chips** **19.00**

Wild Caught Cod/ French Fries/ Tartar Sauce

Kid's Supper 7.00

**Choice of Mini Burgers with fries/Chicken Tenders with fries/Kids Mini Hotdogs with fries*

Please Ask Your Room Service Attendant about Daily Dessert Selection

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Executive Chef William Traynor