

BREAKFAST

Served from 6:30am – 10:00am

GRIDDLE

Where Waffles, Pancakes & French Toast are prepared with everything you love

Add any of the following toppings to your Pancakes and Waffles for an additional \$1.50 each: Blueberries, Strawberries, Bananas, Chocolate Chips, Pecans, Granola, Cinnamon Apples or Whipped Cream - oh my!

Buttermilk Pancakes | 7

Three fluffy, golden Pancakes smeared with melted Butter and drizzled with gooey Maple Syrup

Belgian Waffle | 7

Warm Butter served atop a light, crispy golden Waffle and drizzled with Maple Syrup

Sugar Dusted French Toast | 7

Three thick slices of Bakery Bread, batter-dipped and grilled to golden perfection then sprinkled with Powdered Sugar and topped with a pat of Honey Butter

Strawberry Cream Stuffed French Toast | 8

Strawberries and Cream Cheese combine to make you smile. A dollop of Whipped Cream and Maple Syrup complete this sweet treat

Tipsy Toast Breakfast | 8

Chef's signature Orange Zest Kahlua French Toast

ENHANCEMENTS

Bacon or Sausage 2 | Bacon or Sausage & Eggs 3

HOUSE FAVORITES

The Burrito | 7

Your choice of Bacon, Ham, Pork Sausage or Beef Chorizo-filled Breakfast Burrito with scrambled Eggs, sautéed Onions, Bell Peppers, Potatoes and melted Cheddar Cheese wrapped in a warm tortilla. Served with a side of spicy salsa. Like it hot? Add Jalapenos!

Breakfast Biscuit | 7

Scrambled Eggs, zesty Cheddar and your choice of Bacon, Sausage or Ham laid between a warm, fluffy Biscuit and served aside Skillet Potatoes. Smother it in Country Gravy \$1.50

Croissant Sandwich | 9

A buttery, toasted Croissant filled with scrambled Eggs, Cheddar Cheese, and your choice of Bacon, Sausage or Ham. Served aside Skillet Potatoes

SKILLET S

A delightful, layered presentation of your favorite breakfast items that are served with a choice of White, Wheat or Sourdough Toast, or Buttermilk Biscuit

The Countryman Skillet | 10

Savory Skillet Potatoes sautéed with Country Sausage, diced Ham, Onion, Mushrooms, then smothered with Gravy and topped with two Eggs

The Tree Hugger Skillet | 8

Savory Skillet Potatoes sautéed with Broccoli Florets, Onion, Mushrooms, Bell Peppers, Roma Tomatoes, and shredded Cheddar Cheese, then topped with two Eggs your way

The Sombrero | 9

Savory Skillet Potatoes with Beef Chorizo, Jalapeno Peppers, Onions, Green Peppers, Tomatoes, Jack Cheese and two Eggs your way. Sour cream served on the side to cool your hat. Add Avocado \$2

Build Your Own Skillet | 12

Craft your own signature breakfast skilled with our favorite breakfast items below. Skillets are served with Skillet Potatoes, two Eggs any style, and your choice of White/Wheat/Sourdough Toast, Buttermilk Biscuit or Fresh Fruit. Your choice of (1) Meat, (2) Vegetables and (1) Flavor Enhancer*
Additional items \$1.50

Meats (1)

Bacon

Ham

Country Sausage

Turkey Sausage

Beef Chorizo

Vegetables (2)

Tomatoes

Onion

Chiles

Broccoli

Mushrooms

Bell Peppers

Jalapeno

Flavor Enhancers (1)

American Cheese

Feta

Swiss Cheese

Monterey Jack

Sharp Cheddar

Avocado

Country Sausage Gravy

Hollandaise

CLASSICS

Served with a choice of White, Wheat, Sourdough, Buttermilk Biscuit, or Fresh Fruit

2 Eggs & 2 Oinks | 8

Two Eggs, cooked your way, with two crispy pieces of Bacon with Skillet Potatoes

Fried Eggs & Ham | 10

Our delicious country-fried Ham Steak with two Eggs cooked your way served aside Skillet Potatoes

Biscuits & Gravy | 10

Warm, fluffy Biscuits smothered in Country Gravy with two Eggs served your way aside Sausage Links

Sirloin Steak & Eggs | 14

Pan seared 5oz Top Sirloin with two Eggs cooked your way, served with savory Skillet Potatoes

OMELETS

Three Eggs served with Skillet Potatoes and your choice of White, Wheat, Sourdough, Buttermilk Biscuit, or Fresh Fruit. Substitute Egg Whites for \$1

Luscious Swiss | 7

Savory Ham, sautéed Mushrooms and gooey Swiss Cheese

Mediterranean | 10

A crowd favorite! Artichoke Hearts, Sundried Tomatoes, Black Olives, Onions, Mushrooms, Garlic, fresh Basil and crumbled Feta Cheese

California | 9

Applewood-smoked Bacon and Monterey Jack Cheese delicately topped with slices of Avocado

Spring Fling | 9

A rainbow of color and flavor... sautéed Onions, Mushrooms, Mixed Peppers, Tomatoes, Garlic and Spinach with sharp Cheddar Cheese

ABC Omelet | 7

Applewood-smoked Bacon with zesty Cheddar

Country Basket | 11

Applewood-smoked Bacon and Country Sausage with sautéed Onions, Mushrooms, Mixed Peppers, Tomatoes, Garlic and fresh Rosemary

BENEDICTS

Your breakfast favorites stacked perfectly on toasted Focaccia with poached Eggs and rich Hollandaise. Served with a side of Skillet Potatoes or Fresh Fruit

The Commodore | 11

Sliced Ham and two poached Eggs sit on toasted Focaccia with buttery Hollandaise

Bacon Florentine | 13

Toasted Focaccia under crispy Applewood-smoked Bacon, Spinach and two poached Eggs. Herbed Hollandaise is spooned over the top for a creamy, buttery finish

SoCal Huevos Benedicto | 13

Creamy, sliced Avocado and two poached Eggs rest on toasted Focaccia. A pinch of Cayenne adds a kick to the Hollandaise poured on top

Curried Benedict | 13

Seared Eggplant covered in sautéed Red Onion, Bell Peppers, two poached Eggs and a Curry Hollandaise

WHOLESOME START

Breakfast Parfait | 7

Layers of Fresh Fruit, Granola and Vanilla Yogurt

Greek Yogurt Cup | 2

Seasonal Fresh Fruit

Cup 4 | Bowl 6

Assorted Cereals | 3

Served with Milk

Hot Oats | 3

Served with Milk, Brown Sugar and Banana or Raisins

"Just Right" Egg | 2

SIDES

Toast: White, Wheat, or Sourdough | 1
Buttermilk Biscuit | 1
Sausage Links | 2
Garden Sausage Links | 2
Bacon Strips | 2

Single Slice of French Toast | 3
Single Pancake | 3
Skillet Potatoes | 4
Fresh Seasonal Fruit | 4
Ham Steak | 6

DRINKS

100% Pure Squeezed Orange Juice

Small | 3
Large | 5
Carafe | 10

Assorted Juices

Small | 3
Large | 5

Freshly Brewed Coffee

Regular / Decaf Coffee | 3
Hot Tea | 3

Soft Drinks | 3

Coke, Diet Coke and Coke Zero,
Sprite, Dr. Pepper, Fanta and Barq's Root Beer

Lemonade | 3

Ice Tea | 3

Bottled Water | 2

Milk | 2

2% & Nonfat

Hot Chocolate | 3

STARTERS

Vintage Gourmet Board | 12

Assorted aged Meats, Cheeses, fresh Fruit, and artisanal Breads

Bruschetta | 8

Garden fresh Roma Tomatoes, Garlic and Basil tossed in EVOO and set on grilled Toast Points with shaved Parmesan Cheese

Hummus Trio | 9

Creamy Black Bean Hummus with Smokey Chipotle; Sun-Dried Tomato Hummus with White Wine; and aromatic Cilantro Hummus all drizzled with Roasted Garlic Oil and served aside warm Lavash Bread

Australian Green Lipped Mussels | 11

Green Lipped Mussels swim in a pool of Lemon Butter & White Wine Sauce with sautéed Shallots, Garlic, and fresh Herbs. Served with crusty Bread and fresh-cut Lemon

Spinach and Artichoke Dip | 8

Warm, gooey cheese mixed with Sundried Tomatoes, Artichokes, and roasted Garlic on toasted Baguettes

Stratus Fries | 8

Hand-cut, crispy potatoes stacked with Garlic, Parsley and Feta Cheese

FLATBREADS

Margherita | 9

Sweet Tomato Sauce, Mozzarella, and Parmesan Cheese with fresh Basil

Greek | 8

Roasted Garlic, Artichoke Hearts, Portobello Mushrooms, Cherry Tomatoes, Arugula, Feta and Parmesan Cheese

Sweet to Heat Salsa | 7

Roasted Onion, Tomatoes and Jalapenos blend together with Wild Honey to create an addictive and unique flavor. Served with Blue Corn Tortilla Chips

Meatballs Trifecta | 9

Handcrafted blend of Ground Beef & Pork with thick-cut Bacon chunks, served with IPA-Infused Mustard

Ahi Poke Tacos (3) | 10

Fresh Ahi Poke marinated in a Teriyaki Ginger Sauce, coated in a Wasabi Glaze and served in crispy Wonton Shells

Urban Sliders | 10

Three all natural Grass-Fed Beef Patties blended with the rich flavors of tangy Teriyaki, Worcestershire, grilled Onion, Garlic, and fresh Herbs. Served on a toasted Hawaiian Roll and topped with Lettuce and Sliced Roma Tomato

Pilot Wings | 10

Honey Lime: Sweet with a hint of citrus

Spicy Teriyaki: Island flavor that packs a punch!

Cayenne Chipotle: Grab your beer... you may need it!

Pepperoni | 12

Zesty Tomato Sauce, Pepperoni, and Mozzarella

Grilled Veggie | 11

Brushed with Roasted Garlic Oil and topped with Portobello Mushrooms, Red Onions, Eggplant, Zucchini, Yellow Squash and Red Bell Peppers. All sprinkled a generous portion of Mozzarella, Feta Cheese and Basil Balsamic Dressing

SALADS

Enhance your salad with Grilled Chicken Breast \$3, Tiger Shrimp \$4 or Tri-Tip Steak \$5

Grilled Vegetable Salad | 10

Chilled salad of Portobello Mushrooms, Eggplant, Zucchini, Yellow Squash, Red Bell Peppers, Roasted Garlic, Sundried Tomatoes and Feta Cheese with a Basil Balsamic Dressing

Santa Fe Salad | 10

Spring Mix, Avocado, roasted Corn, Bacon, Blueberries, Blackberries, Tomatoes, Feta Cheese & Honey Lime Vinaigrette

Sunset Salad | 13

Spring Mix, Mandarin Oranges, Strawberries, Blueberries, Blackberries, toasted Almonds, and Goat Cheese topped with grilled Asparagus & Strawberry Balsamic Reduction Dressing

Chipotle Citrus Cobb | 12

Spring Mix, Sliced Hard Boiled Egg, Bacon, Sundried Tomato, Red Onion, Toasted Almonds, Mandarin Oranges & Chipotle Lime Dressing

Classic Caesar Salad | 10

Crisp Romaine, house Croutons and Roma Tomatoes tossed in a zesty Caesar Dressing and garnished with shaved Parmesan Cheese

Chopped Asian Salad | 10

Spring Mix, Napa Cabbage, julienne Carrots, Mandarin Oranges, toasted Almonds, Sesame Seeds & Thai Peanut Dressing tossed together and topped with crispy Wonton Strips

SOUPS | cup 5 bowl 7

Carrot Ginger

Soup de Jour

FIFTY/FIFTY | 9

Choose ½ sandwich with cup of soup or ½ salad

Sandwiches

Beach Blonde Sandwich
Red Baron Turkey Club
Twisted Tri-Tip Sandwich

Soups

Carrot Ginger
Soup du Jour

Salads

House Salad
Classic Caesar Salad

DRINKS | 3

Coke, Diet Coke, Coke Zero, Sprite, Dr. Pepper, Fanta, Bard's Root Beer, Lemonade, Assorted Fruit Juices, Hot and Iced Tea, Fresh Brewed Coffee, Decaf Coffee

SANDWICHES + BURGERS

Signature Sandwiches & Burgers are served with your choice of House Salad, Blue Corn Tortilla Chips, or Fries. Make them Stratus Fries for \$2 more.

Beach Blonde Sandwich | 10

Caramelized Sweet Red Onions with grilled Chicken Breast, toasted on Herb Focaccia with a Horseradish & Roasted Garlic Aioli, & sprinkled with Feta.

Twisted Tri-Tip Sandwich | 14

Slow roasted Tri-Tip, marinated in a Teriyaki Citrus Glaze on toasted Herb Focaccia with Peanut Thai Sauce, Lettuce, Tomato & melted Swiss Cheese.

Portobello Mushroom Sandwich | 11

Thick, grilled Portobello Mushroom on a toasted Kaiser Roll with Red Leaf Lettuce, Tomatoes, Onions and a Basil Aioli.

Red Baron Turkey Club | 12

Layers of oven roasted Turkey Breast stacked high with Bacon, Sharp Cheddar Cheese, Roasted Red Peppers, Red Leaf Lettuce, Tomatoes and embellished with a Red Pepper Aioli on toasted Sourdough.

Classic Burger | 10

All natural Grass-Fed Ground Beef handcrafted patty with Lettuce, Tomato and onion on a toasted Ciabatta Bun (add cheese \$1).

Stratus Burger | 12

All natural Grass-Fed Ground Beef & Pork, handcrafted with thick-cut Bacon, Rosemary & Thyme. Topped with Lettuce and Tomato on a toasted Ciabatta Bun.

Turkey Portobello Burger | 11

Handcrafted Ground Turkey patty mixed with fresh Onion, Garlic, Rosemary & Thyme and topped with a thick, grilled Portobello Mushroom, Served with Lettuce and Tomato on a toasted Ciabatta Bun.

SIDES

Chef's Choice of grilled or sautéed Vegetables	4	Seasonal Fresh Fruit	5
House Salad	5	Mushroom Herb Risotto	5
French Fries	3	Grilled Asparagus in Strawberry Balsamic Reduction	9
Stratus Fries	5		

DINNER ENTREES

Served after 5pm

PASTAS

Linguini Aglio e Olio | 17

Linguini cooked al dente tossed in Extra Virgin Olive Oil, roasted Garlic, shaved Parmesan Cheese, crushed Red Pepper, fresh Parsley and a hint of Lemon

Mediterranean | 15

Linguini in a White Wine Olive Oil Sauce and tossed with Black Olives, Artichoke Hearts, Sun Dried Tomatoes, Onions, Mushrooms, Garlic, fresh Basil, and crumbled Feta Cheese

Penne Your Way | 15

Penne Pasta cooked al dente and served with your choice of homemade Marinara, spicy Fra Diavolo, or Pesto sauce

Grilled Chicken Breast 3

Tiger Shrimp 4

SEAFOOD

Seared Sea Scallops | 27

Tender, seared Scallops on a bed of Herbed Portobello Risotto, drizzled with Jalapeno Vinaigrette and served with Chef's Choice of sautéed Vegetables

Tequila Citrus Salmon | 22

Seared Salmon with Tequila Citrus glaze, served on a bed of Southwest-style Cous Cous mixed with sautéed Onion, roasted Corn and Red Peppers, all topped with Fire Roasted Salsa and accompanied with Chef's choice of seasonal grilled Vegetables

Australian Green Lipped Mussels | 22

Green Lipped Mussels swim in a pool of Lemon Butter & White Wine Sauce with sautéed Shallots, Garlic, and fresh Herbs. Served with crusty Bread and slices of Lemon

DESSERTS

Citrus Apple Strudel | 8

Cinnamon-tossed Granny Smith Apples with a hint of Orange Zest and Brandy layered with flaky Phyllo Dough and hot Caramel (A La Mode)

Wickedly Delicious Double Chocolate Cake | 7

Moist Chocolate Cake Filled with Rich Chocolate Mousse

Chef's Signature Sweet Brandy Bread Pudding | 7

Warm bread pudding soaked in liqueur and packed with cacao chips, all drizzled in a hot Brandy Carmel Citrus Sauce and served A La Mode

GRILLED

Almond Crusted Chicken | 18

Chicken Breast dredged in crispy Panko, toasted Almonds and Orange Zest resting on a bed of Linguini and chopped Asparagus tossed in a White Wine Cream Sauce

Southwest Chipotle Chicken | 18

Chicken Breast grilled with colorful Bell Peppers, Onions, and Garlic then topped with a Chipotle Lime drizzle and served aside Roasted Herb Fingerling Potatoes

8oz Flat Iron Steak | 24

Tender Flat Iron grilled to order and brushed with Herbed Butter, Sea Salt and Cracked Black Pepper. Served aside Fingerling Potatoes and Chef's Choice of grilled Vegetables

10oz Ribeye Steak | 29

Tender Ribeye grilled just the way you like it and glazed in a Cabernet Reduction. Garlic Herb Potatoes and Chef's Choice of grilled Vegetables