

**- SPECIALTY BRUNCH LIBATIONS -**

<b>COCKTAILS</b>	
<b>SEACOAST BLOODY MARY</b> Grey Goose Vodka, House Blended Mary Mix, Hint of Horseradish and Celery Salt, with a Cajun Jumbo Prawn, Spicy Salted Rim, Lime & Olives	<b>14.95</b>
<b>BAYSIDE MARY</b> Stoli Vodka, Kelly y Gonzales Natural Bloody Mary Mix, Fresh Squeezed Lime, Celery Stalk and Olive	<b>12.50</b>
<b>FRENCH GREYHOUND</b> Absolut Ruby Red Vodka & St. Germain, Topped with Grapefruit Juice, squeeze of Lime	<b>13.00</b>
<b>BALBOA SUNSET</b> Bacardi Limon, Stoli Oranj Vodka & Pineapple Juice, Chilled, shaken and topped with Cranberry Juice	<b>12.50</b>

<b>MULES</b>	
<i>All mixed with Fever Tree Natural Ginger Beer</i>	
<i>Served in a copper mug</i>	
<b>\$12</b>	
<b>MOSCOW</b>	Stolichnaya Vodka
<b>JALISCO</b>	Don Julio Blanco Tequila
<b>IRISH</b>	Jameson Irish Whiskey
<b>SCOTTISH</b>	Monkey Shoulder Scotch Whisky
<b>THE FUZZY</b>	Stoli Peachik Vodka
<b>LONE STAR</b>	Tito's Texas Vodka
<b>KENTUCKY</b>	Bulleit Bourbon Whiskey

**- FOR THE TABLE -**

<b>CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES</b> Condiments and Grilled Baguette	<b>21.00</b>
<b>CHARCUTERIE &amp; CHEESE BOARD OF DOMESTIC AND IMPORTED VARIETIES</b> Condiments and Grilled Baguette	<b>28.00</b>
<b>"CARPACCIO" BRESAOLA</b> Sliced Air Dried Beef Strip-loin, Capers, Arugula Salad, Parmesan	<b>17.00</b>
<b>SNOW CRAB CLAW COCKTAIL</b> Horseradish Cocktail Sauce	<b>19.00</b>
<b>TIGER PRAWN COCKTAIL</b> Horseradish Cocktail Sauce	<b>19.00</b>
<b>TARTARE OF TUNA</b> Lightly Spice with Soy, Chili and Ginger	<b>17.00</b>

<p><b>Bottomless Mimosas available for \$10 per person</b> (with the purchase of any main course item, à la carte)</p>
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**LIVE ENTERTAINMENT NIGHTLY**

**- TWO COURSE BRUNCH -**  
Complimentary Champagne and/or Mimosas

**STARTERS**  
(Please Select One)

**ROASTED RUBY BEET SALAD**  
Goat Cheese, Toasted Walnuts  
Belgian Endive, Balsamic Reduction

**SOURDOUGH BRUSCHETTA**  
Tomato, Pesto, Petit Greens  
Burrata Mozzarella

**BAYSIDE GARDEN SALAD**  
Grapes, Blue Cheese, Pistachios, Balsamic

**HOUSE MADE FRUIT YOGURT**  
Seasonal Fruit, Granola Clusters

**CHOPPED HEART OF ROMAINE SALAD**  
Parmesan Dressing, Croutons

**SOUP OF THE DAY**  
Chef's Creation

**MAIN COURSES**  
**\$29.95**  
(Please Select One)

- CALIFORNIA FRITTATA (OPEN-FACE OMELETTE)** Tomato, Crushed Avocado, Swiss Cheese, Roasted Potatoes  
**BAYSIDE SALMON BENEDICT** Smoked Salmon, House Brioche, Citrus Hollandaise, Poached Egg, Asparagus  
**CANADIAN BENEDICT** Canadian Bacon, House Brioche, Citrus Hollandaise, Poached Egg, Asparagus  
**BANANA BREAD PUDDING** Macerated Fresh Berries, Pure Maple Syrup, Whipped Cream, Walnuts  
**GRIDDLE CRAB CAKE "FLORENTINE"** Wilted Spinach, Citrus Hollandaise, Asparagus  
**SPICY ITALIAN SAUSAGE HASH** House Made Potato Gnocchi, Sweet Peppers, Parsley, Parmesan & Fried Hen Egg  
**FUSILLI PASTA "PROSCIUTTO"** Smoked Prosciutto Speck, Asparagus, Alfredo Sauce  
**OPEN FACE BURGER** 9oz Angus Beef Patty, Texas Toast, Forest Mushroom Gravy, Fried Hen Egg  
**LINGUINI PASTA** Colorado Spring Lamb Ragu, Italian Parsley, Parmesan  
**TIGER PRAWNS** "Famous Green" Risotto, Sugar Snap Peas  
**SIMPLY ROASTED CHICKEN BREAST** Wilted Spinach, Lemon Sauce, Gratin Soft Polenta  
**GRILLED CHICKEN BREAST SALAD** Asian Slaw, Noodles, Ginger Sesame Dressing, Edamame, Walnuts  
**PEPPER CRUSTED AHI TUNA** Couscous Salad - Cucumber, Tomato, Mini Peppers, Olives, Arugula, White Balsamic

**PREMIUM MAIN COURSES**  
**\$36.50**

- WILD MUSHROOM CRUSTED ORGANIC SALMON** Potato Puree, Asparagus, Riesling Sauce  
**LOBSTER SANDWICH** Texas Toast, Maine Lobster Salad, Lemon Aioli, Avocado, Tomato  
**BLACKENED SWORDFISH** Lemon Risotto, Mango-Pineapple-Passion Salsa, Petit Greens  
**OPEN-FACED BAYSIDE STEAK SANDWICH** Artisan Bread, Bacon, Arugula Pesto, Tomato, Avocado, Fried Hen Egg  
**GRILLED LAMB CHOPS** Garlic Mashed Potatoes, Seasons Vegetables, Port Wine Mustard Sauce  
**PRIME BEEF CULOTTE STEAK** Madagascan Pepper Sauce, Seasons Vegetables, Potato Trio

**DESSERTS**  
**\$5.50**

- CHOCOLATE SOUFFLÉ CAKE** House Made Hazelnut Gelato  
**HOUSE MADE SORBETS** Fresh Seasonal Berries  
**MEYER LEMON PANNA COTTA** Local Strawberries, Pistachio Biscotti  
**VANILLA BEAN GELATO** Fresh Seasonal Berries  
**BUTTERSCOTCH BUDINO** Salted Caramel, Crisp Pearls, Whipped Cream  
**TAHITIAN VANILLA BEAN CRÈME BRÛLÉE** Linzer Cookie