



the bistro

Breakfast served until 11am daily

OMELETS

Served with choice of fruit or home fries

Seafood Omelet | 22

Shrimp, crab, and lobster garnished with avocado and topped with hollandaise.

Pesto Veggie Omelet | 15

Mushrooms, spinach, broccolini, cherry tomatoes, mozzarella and pistachio pesto.

Ham and Cheese Omelet | 17

Sliced ham, prosciutto, bacon, Gruyère cheese, cheddar cheese and mozzarella cheese.

CLASSICS

California Eggs Benedict | 17

Grilled ciabatta toast topped with two eggs, sliced tomato, avocado mash and arugula then drizzled with freshly prepared hollandaise sauce. Served with your choice of sliced fruit or home fries.

Breakfast Plate | 18

Freshly prepared eggs, served with a choice of apple chicken sausage, chorizo sausage, linguica, soy chorizo, bacon or turkey bacon. Includes your choice of a side of pancakes or French toast or toast and a side of home fries or fresh fruit.

Pancake Stacks | 16

Options: Chocolate chips, blueberries, white chocolate raspberry.

Breakfast Sandwich | 16

Ham, scrambled eggs, bacon, avocado mash, cheddar Gruyère cheese on a brioche bun. Served with home fries.

Breakfast Burrito | 16

Chorizo sausage, pico de gallo, avocado mash, eggs, Cotija cheese, green onions and poblano crema. Served with home fries and fresh salsa.

Fried Smothered Pork Chop | 24

8oz bone-in pork chop, topped with country gravy served with sunny side up egg and breakfast potatoes.

Crispy Pork Belly Sandwich | 17

Crispy pork belly, eggs, spicy mayo, green onions, baby arugula on a buttery brioche bun.

Caramel Apple Bread Pudding French Toast | 17

Three slices of caramelized apple bread pudding topped with bourbon glaze and powdered sugar.

Steak and Egg Tacos | 16

Prime filet, scrambled eggs, topped with avocado mash, Pico de Gallo, cotija cheese and micro cilantro served with home fries.

CHEF SPECIALTIES

Prime Steak & Eggs

6-oz. Sirloin | 26

6-oz. Filet | 35

14-oz. Ribeye | 42

Served with eggs prepared your way, roasted red peppers, caramelized onion, marinated portobello mushrooms and home fries.

Stuffed French Toast and Berries | 17

Two pieces of buttery brioche bread stuffed with sweet mascarpone cheese, topped with berry jubilee, Chantilly cream, vanilla bean maple syrup and dusted with powdered sugar.

Loco Moco | 18

Garlic herb rice with carrots and asparagus, topped with a 7oz American Wagyu beef patty. Served with broccolini, two sunny-side eggs and brown mushroom gravy.

Monte Cristo Sandwich | 16

French toast, honey-glazed ham, Gruyère cheese topped with house berry jam, powdered sugar and vanilla bean maple syrup. Served with home fries.

Big Bear Skillet | 22

Home fries, eggs, onions, peppers, cherry tomatoes, broccolini, mushrooms, cheddar cheese and brown gravy. Served with choice of bacon or sausage.

HEARTY & HEALTHY

Avocado Toast | 12

Grilled ciabatta toast topped with avocado mash, freshly prepared eggs, arugula, Parmesan cheese and crispy bacon pieces.

Southwest Avocado Toast | 16

Ciabatta bread, avocado mash, freshly prepared eggs, roasted pasilla, grilled corn, Cotija cheese, poblano crema and cilantro.

Oatmeal | 10

Served with brown sugar, pecans and berries.

Honey Yogurt | 8

Greek yogurt, honey, pecans and seasonal fruit.

Sliced Fruit | 6

*Consuming raw or undercooked, meats, poultry, seafood, shellfish, or eggs may increase your chance of foodborne illness.