

BREAKFAST

Served Until 2:00 pm

— BENNIES —

BRIE & WILD MUSHROOM | 14.5

Toasted English Muffin, Double Cream Brie, Mushrooms, 2 Poached Eggs, Hollandaise Sauce, Hash Browns

BACON TOMATO | 14

Toasted English Muffin, Bacon, Tomato, 2 Poached Eggs, Hollandaise Sauce, Hash Browns

TRADITIONAL | 14

Toasted English Muffin, Black Forest Ham, 2 Poached Eggs, Hollandaise Sauce, Hash Browns

— OMELETTES —

DENVER | 13.5

Roasted Peppers, Ham, Cheddar Cheese, Green Onions, Hash Browns, Toast

WILD MUSHROOM | 14

Mushrooms, Bacon, Green Onions, Goat Cheese, Hash Browns, Toast

VEGETARIAN | 13.5

Spinach, Sundried Tomatoes, Mushrooms, Feta Cheese, Roasted Red Peppers, Hash Browns, Toast

ITALIAN STYLE HASH | 14.5

Sausage, Roasted Peppers, Sundried Tomatoes, Onions, Mushrooms, 2 Poached Eggs, Hash Browns, Hollandaise Sauce, Toast

MEXI HASH | 14

Cajun Chicken, Roasted Corn, Peppers, Onions, Black Beans, Cheddar Cheese, Jalapeños, 2 Poached Eggs, Hash Browns, Salsa Verde, Sour Cream, Toast

SMOKED SALMON

BREAKFAST TACOS X 2 | 15

Wild Pacific Candied Salmon, Scrambled Eggs, Avocado, Pickled Onions, Goat Cheese & Cilantro.
Served with Fresh Fruit & Salsa Verde

BUTTERMILK WAFFLES | 14

House-Made Batter, Berry Compote, Fresh Whipped Cream, Choice of Meat

CHOCOLATE CHIP

BUTTERMILK WAFFLE | 15

House-Made Batter, Chocolate Chips, Caramelized Bananas, Fresh Whipped Cream & Choice of Meat

CLASSIC | 12

2 Eggs, Choice of Meat, Hash Browns, Toast

BERRY YOGURT PARFAIT | 11

Berry Yogurt, Fresh Fruit, House-Made Granola, Toast

VEGAN COCONUT OATMEAL | 11.5

House-Made Oatmeal, Coconut Milk, Bananas, Brown Sugar, Toast

SMOKED SALMON BAGEL | 13.5

Wild Pacific Candied Salmon, Herb Cream Cheese, Fried Capers, Pickled Onions, Multigrain Bagel, Fresh Fruit

SIDES

Toast | 2
Hollandaise Sauce | 3
Hash Browns | 4
2 Eggs | 4
Avocado | 4
Bacon, Ham or Sausage | 4
Fruit Bowl | 5

LUNCH

Served From 11:30 am to 2:00 pm

RAINFOREST GREENS SALAD | 9

Mixed Greens, Pumpkin Seeds, Roasted Yams, Heirloom Tomatoes, Dried Cranberries, Cucumber, Honey Balsamic

QUINOA SALAD | 14

Mixed Greens, Quinoa, Smashed Avocado, Cucumbers, Roasted Yams, Candied Almonds, Roasted Corn, Pumpkin Seeds, Dried Cranberries, Goat Cheese, Soy Ginger Dressing

GRILLED CHICKEN KALE CAESAR SALAD | 17

Kale, Romaine, Bacon, Crispy Capers, Avocado, Parmesan Dressing, Rye Croutons, Cajun Chicken Breast

BUFFALO COBB SALAD | 19

Buttermilk Fried Chicken Thigh, Bacon, Egg, Roasted Corn, Sundried Tomatoes, Blue Cheese, Candied Almonds, Cucumber, Creamy Parmesan Dressing

SOUP OF THE DAY | 6 or 9

Add Focaccia | 3

TOFINO GREEK BOWL | 18

Warm Quinoa, Hummus, Chopped Greek Salad, Spiced Chickpeas, Lemon Dressed Arugula, Avocado, Olives, Feta, Warm Focaccia

WHISKEY FRENCH ONION | 10

Baked French Onion, Red Wine Infused Cheese, House Focaccia,

CHICKEN WINGS | 14.5

Lightly Breaded Free Run Chicken Wings, Crudit , Buttermilk Ranch

Choice of: Chipotle BBQ, Salt & Pepper, Hot, Honey Garlic, Lemon Pepper, Hot Honey, or Thai Chili Lime

— SANDWICHES & BURGERS —

Served with House Cut Fries or Mixed Greens

Sub Soup, Kale Caesar or Quinoa Salad | 2

CANDIED SALMON CLUBHOUSE | 14

Candied Salmon, Bacon, Cheddar, Lettuce, Tomato, Grainy Mustard Mayonnaise, Multigrain

ANGUS BEEF BURGER | 16

Angus Beef, Brioche Bun, Grainy Mustard Mayonnaise, Black Pepper Ketchup, Lettuce, Tomato, Red Onion, Pickle

SRIRACHA CRISPY CHICKEN | 16

Buttermilk Fried Buffalo Chicken Thigh, Brioche Bun, Sriracha Mayonnaise, Lettuce, Tomato, Red Onion, Pickle

VEGGIE ENCHILADAS | 15

Corn Tortillas, Stuffed with Peppers, Onions, Roasted Corn, Black Beans.

Topped with Cheese, Spicy Tomato Sauce, Salsa Verde, Sour Cream, Cilantro

GRILLED CHEESE SHORT RIB | 15

Pulled Short Rib, Mozzarella Cheese, Caramelized Onions, Au Jus, Grainy Mustard Aioli

SEARED TUNA | 17

Pacific Albacore Tuna, Brioche Bun, Tempura Yam, Asian Slaw, Avocado, Pickled Ginger Mayonnaise