



# Journey's End

AT PECHANGA

## STARTER COURSE

 **ORGANIC VANILLA YOGURT**..... \$9  
Served with fresh granola & seasonal berries

 **OATMEAL** ..... \$7  
Served with raisins, almond brittle, brown sugar & milk

 **FRUIT PLATE**..... \$9  
Served with banana nut bread

**SMOKED SALMON PLATE**..... \$16  
Salmon served with capers, hard-boiled egg, grilled pita bread, stone ground mustard cream cheese, cherry tomatoes & red onion

## ALL DAY BREAKFAST

**YOUR OMELET** ..... \$13  
Served with breakfast potatoes & choice of toast. Choice of any three items: bacon, ham, asparagus, spinach, mushroom, tomato, onion, Monterey jack, cheddar, or Swiss cheese. Egg whites  
*Gluten free bread available*  
*(Additional items .75 each. Add crab or smoked salmon \$2)*

**TWO EGG BREAKFAST** ..... \$14  
Your choice of ham, applewood smoked bacon or sausage, breakfast potatoes & toast.  
*Gluten free bread available*

**NEW YORK STEAK & EGGS**..... \$19  
Served with tomato slices, breakfast potatoes & toast. *Gluten free bread available*

**CORNED BEEF HASH** ..... \$14  
House-made corned beef hash, two eggs any style, breakfast potatoes & toast.  
*Gluten free bread available*

**CHICKEN FRIED STEAK & EGGS** ..... \$15  
Two eggs any style, country gravy, breakfast potatoes & toast. *Gluten free bread available*

**HUEVOS RANCHEROS** ..... \$13  
Two eggs, beans, crisp tortillas, ranchero sauce, cilantro/onions mix, cumin crême & roasted jalapeno. *(Add chicken \$3, carne asada \$4)*


**ISLAND STYLE SKILLET**..... \$16  
*(Hawaiian Loco Moco)*  
Two eggs, over half pound grilled all beef burger patty, steamed white rice, shitake mushroom gravy, Sriracha drizzle & furikake

**EGGS BENEDICT** ..... \$14  
Grilled English muffin, poached eggs on Canadian bacon with hollandaise sauce  
Served with breakfast potatoes

**GRILLED TENDERLOIN BENEDICT**..... \$17  
Grilled English muffin topped with grilled tenderloin, poached eggs, pureed sauce rancheros & hollandaise sauce. Served with breakfast potatoes

**CRAB CAKE BENEDICT** ..... \$20  
Grilled English muffin topped with seared jumbo lump crab cakes, sautéed spinach, sliced tomatoes, poached eggs with hollandaise sauce. Served with breakfast potatoes

 **EGGS BENEDICT FLORENTINE** ..... \$14  
Grilled English muffin topped with sautéed spinach, tomatoes, avocado, poached eggs, & hollandaise sauce. Served with breakfast potatoes

 **BANANAS FOSTER STUFFED FRENCH TOAST** ..... \$14  
Vanilla custard stuffed French Toast, whipped cream, candied pecans, banana brulee & caramel drizzle



## FEATURED ITEMS

**FRENCH TOAST COMBO**..... \$17  
*(Served with orange juice or coffee)*  
Served with whipped butter, syrup, & fresh berries and topped with candied pecans & powdered sugar. Choice of bacon or sausage & two eggs any style

 **FRENCH TOAST** ..... \$11

**BELGIAN WAFFLE COMBO**..... \$17  
*(Served with orange juice or coffee)*  
Topped with fresh whipped cream and garnished with blueberries or strawberries & powdered sugar. Choice of bacon or sausage & two eggs any style

 **BELGIAN WAFFLE** ..... \$11

 – Vegan  – Gluten Free  – Vegetarian

18% automatic service charge for parties of 8 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please advise of any food allergies you may have.

## APPETIZERS

SOUP DU JOUR.....\*6

**GF** ROASTED ORGANIC BRUSSELS SPROUTS .....\*10

Sautéed with shallots, garlic, bacon bits, white balsamic & honey glaze

BREADED CHICKEN WINGS .....\*13

6 wings tossed in a choice of sauce: buffalo or Thai chili. Served with carrots, celery, & ranch dressing

**CHICKEN VEGETABLE POTSTICKERS** .....\*13

Pan seared dumplings over Asian slaw. Served with wasabi-sesame ginger dipping sauce

## GREENS

GRILLED CHICKEN CAESAR.....\*13

Garlic citrus Caesar dressing  
(Add grilled salmon or prawns \$7.00)

**GF** SEARED AHI SALAD.....\*18

Rare tuna on a field of organic greens, shredded cabbage, carrots, red onions, toasted sesame seeds, crispy wontons with ginger wasabi soy dressing

**GF** CHOPPED SALAD WITH CITRUS PRAWNS .....\*19

Chopped baby iceberg, purple cabbage, citrus marinated prawns, red onions, egg, bacon, hearts of palm, tomatoes & tossed with lemon basil dressing

**VG** ORGANIC HEIRLOOM TOMATO CARPACCIO.....\*14

Thin sliced heirloom tomatoes, organic baby arugula tossed with white balsamic vinaigrette, capers, roasted shitake mushrooms, hearts of palm & shaved cucumber

**GF** TENDERLOIN SALAD .....\*16

Organic baby arugula, grilled red onion, heirloom tomatoes, blue cheese crumbles & white balsamic vinaigrette

## SAND WEDGES

(Served with Waffle Fries)

THE "CLUB" HOUSE SANDWICH .....\*14

Roasted turkey, Applewood smoked bacon, mayonnaise, lettuce & tomato

TUNA SALAD SANDWICH.....\*12

Mayonnaise, lettuce & tomato. Choice of bread: wheat, white, sourdough or rye

**VG** VEGGIE PANINI.....\*13

With grilled asparagus, avocado, organic heirloom tomato, arugula, roasted pepper & Romesco sauce on ciabatta bread.

(Add turkey \$2, add fresh mozzarella \$1)

GRILLED CHICKEN SANDWICH WITH ROMESCO SAUCE.....\*14

Herb-marinated grilled chicken breast, organic arugula, fresh mozzarella cheese, tomatoes, Applewood smoked bacon & romesco sauce on ciabatta bread

CHEESEBURGER.....\*14

Half-pound beef patty, choice of cheese, thousand island dressing, lettuce, tomato & pickle.  
(Add Applewood smoked bacon \$1, avocado \$2.50)

SHAVED PRIME SANDWICH .....\*16

Sautéed mushrooms, Swiss cheese, on a French roll served with au jus & creamy horseradish

## ENTREES

TEQUILA LIME CHICKEN PASTA .....\*18

Fettuccini pasta, onions, peppers, grape tomatoes & fresh cilantro

CHILE VERDE .....\*16

Pork braised in green sauce, Spanish rice, refried beans, queso fresco served with pico de gallo & guacamole. (Choice of flour or corn tortilla)

SURF, TURF & FRITES.....\*26

Grilled tenderloin, jumbo lump crab cakes, grilled asparagus, Charon sauce & garlic fries

**GF** BEEF TAQUITOS .....\*15

Shredded beef, shredded lettuce, Spanish rice, refried beans, guacamole & chipotle ranch

**GF** JAMBALAYA .....\*24

Sautéed jumbo prawns, kielbasa sausage, grilled chicken breast, Cajun tomato sauce over steamed white rice

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