

## *fruit stand*

GREEN MACHINE 7  
POMEGRANATE BLUEBERRY 7  
CARROT JUICE 7

## *breakfast*

SEASONAL FRUIT 11  
cottage cheese, mint  
POPPY SEED YOGURT 11  
macerated berries, golden raisins, date granola  
ALMOND FRENCH TOAST 13  
roasted stone fruits, vanilla syrup  
PASTRY BASKET 9  
IRISH OATMEAL 11  
dried fruits and brown sugar  
LAGUNA BEACH SKILLET SCRAMBLE 16  
summer squash, cherry tomatoes, spicy sausage, sharp cheddar  
SPLASHES BREAKFAST 13  
two farm fresh eggs, home fries, choice of meat  
EGG BURRITO 14  
chorizo, pico de gallo, flour tortilla  
CLASSIC EGGS BENEDICT 17  
BACON, LETTUCE, TOMATO AND AVOCADO SANDWICH 15  
egg, homefries  
THE OC BREAKFAST 16  
scrambled egg whites, kashi grains, turkey sausage, baby spinach, tomato salad

## *salads/soup*

KABOCHA SQUASH SOUP 9  
cinnamon cream, cranberries  
SEA BASS CRUDO 16  
pink peppercorns, grapefruit, chili oil  
ROASTED BEETS 16  
goat cheese, gem stone lettuce, herb vinaigrette  
HEARTS OF PALM 14  
watercress, citrus, walnuts, greek yogurt  
BUTTER LETTUCE 14  
arugula, fines herbs, mustard vinaigrette  
ROMAINE HEARTS 14  
caesar dressing, sourdough croutons  
SIMPLE SALAD 12  
cherry tomatoes, cucumbers, red wine vinaigrette  
Add to any salad: chili lemongrass chicken 4 grilled shrimp 6

## *sandwiches*

GRILLED CHICKEN BREAST 17  
scallion pesto, radish, cucumber, baguette  
ANGUS BURGER 16  
yuzu pickles, russian dressing  
GRILLED SWORDFISH 19  
watercress, tartar sauce, french fries

## *entrees*

SEARED SCALLOPS 22  
farro risotto, cucumber, orange and ginger  
ROASTED SALMON 22  
lentils, baby carrots, cipolinni, pancetta, Jerez vinegar  
POACHED SHRIMP 18  
tender greens, avocado, enoki, champagne  
PAPPARDELLE 19  
dungeness crab meat, serrano chilis, oven dried tomatoes  
GRILLED HANGER STEAK 24  
black pepper condiment, crispy onions, green beans