

Executive Chef Jesus' Featured Specials



Ahi Tuna Benny

An English Muffin Topped With Smashed Fresh Avocado, Sushi Grade Raw Ahi Tuna (Marinated In Soy Sauce, Oyster Sauce, & Sesame Seed Oil), & Two Poached Eggs. Finished With A Sprinkling Of Bi-Color Sesame Seeds, Scallions, Drizzled With Spicy Mayo, & Wasabi Sauce On The Side. Served With A Choice Of A Side Dish. 14.99

Croissant Flatbread Roll Up

Two Pieces Of Paratha (Indian Flatbread That Tastes Like A Croissant) Stuffed With Scrambled Eggs, Canadian Bacon, Scallions, & Monterey Jack Cheese. Drizzled With Hollandaise & Served With Breakfast Potatoes. 13.99



Breakfast Enchiladas

Three Corn Tortillas Stuffed With Low Fat Mozzarella Cheese. Topped With Home Made Chili Salsa, Queso Fresco, Cilantro, & Avocado. Served With Home-Made Refried Black Beans, Mexican Rice, & Two Eggs, As you Like Them. 12.99

Lemon Poppyseed Cakes

Two Buttermilk Pancakes Infused With Lemon Zest & Poppyseeds. Topped & Layered With A Home Made Poppyseed Lemon Glaze. Finished With A Sprinkle Of Lemon Zest, & Powdered Sugar. (Also Available As An Upgrade) 12.99



Pot Roast & Eggs

Savory Slow Cooked Pot Roast With Two Eggs, As You Like Them. Served With Breakfast Potatoes & Choice Of Toast Or Pancakes. 15.99

Spicy Tuna Poke Bowl

Wild Rice, Spring Mix, Julienned Cucumbers, Sliced Avocado, Sushi Grade Raw Ahi Tuna (Marinated In Soy Sauce, Oyster Sauce, & Sesame Seed Oil). Topped With Chopped Red Peppers, Scallions, Cilantro, & Bi-color Sesame Seeds. Drizzled With Spicy Mayo. Served With A Side Of Soy Sauce & Wasabi Sauce. 14.99

