

# AUGUST 2024 SPECIALS

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## BREAKFAST

### **STEAK FAJITA OMELET – \$17**

SKIRT STEAK WITH BELL PEPPERS & ONIONS WITH  
MONTEREY JACK CHEESE & FRESH AVOCADO

### **BREAKFAST BURRITOS – \$15**

SPINACH WRAP FILLED WITH HASH BROWNS, CHEDDAR CHEESE & SCRAMBLED EGGS  
SERVED WITH YOUR CHOICE OF HAM, BACON OR CHORIZO SAUSAGE

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## LUNCH

### **PIQUILLO PEPPERS – \$16**

THREE PIQUILLO PEPPERS STUFFED WITH FRESH SMOKES WHITEFISH,  
MASCARPONE CHEESE, FRESH HERBS, DRESSED WITH PRESERVED LEMONS & OLIVES

### **STEAK & FRITES – \$25**

8 OZ CHAR-GRILLED NY STRIP  
TOPPED WITH COMPOUND BUTTER OVER A BED OF FRENCH FRIES

### **SEAFOOD CANNELONNI – \$36**

DUNGENESS CRAB, JUMBO PRAWNS, WILD PACIFIC SALMON, SCALLOPS  
ROLLED IN FRESH PASTA & BAKED WITH MOZZARELLA & RICOTTA CHEESES

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## DINNER

### **PIQUILLO PEPPERS – \$16**

THREE PIQUILLO PEPPERS STUFFED WITH FRESH SMOKES WHITEFISH,  
MASCARPONE CHEESE, FRESH HERBS, DRESSED WITH PRESERVED LEMONS & OLIVES

### **SEAFOOD CANNELONNI – \$36**

DUNGENESS CRAB, JUMBO PRAWNS, WILD PACIFIC SALMON, SCALLOPS  
ROLLED IN FRESH PASTA & BAKED WITH MOZZARELLA & RICOTTA CHEESES

### **GRILLED PRAWN & SCALLOP KABOBS – \$34**

GRILLED PRAWNS & SCALLOPS TOSSED IN A MEDITERRANEAN  
MARINADE WITH GARLIC & FRESH HERBS  
SERVED WITH CAULIFLOWER RICE & HOUSE VEGETABLES

GF = Gluten Free. If You Have Any Food Allergies, Please Notify Your Server.

\*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Food borne Illness.

Room Service Orders—Gratuuity 20%.

Room Service Minimum Charge Breakfast \$10 - Lunch/Dinner Menu \$20