

drinks

 freshly squeezed
ORANGE JUICE

4.95

MIMOSA

12

BELLINI

12

BLOODY MARY

13

OMELETTE & BENEDICTS*

served with potato hash & choice of multi-grain toast or toasted croissant

GOOEY CHEESE OMELETTE

17

cheddar cheese, mozzarella
MAINE LOBSTER OMELETTE

34

cheddar cheese, spinach, chives
SPANISH OMELETTE

19

chorizo, gruyère cheese, roasted peppers and onions, serrano chili, ranchero sauce
WILD MUSHROOM OMELETTE

19

cheddar cheese
VEGETABLE OMELETTE

19

spinach, asparagus, gruyère cheese
CLASSIC EGGS BENEDICT

21

baked ham, served on a toasted croissant
SMOKED SALMON EGGS BENEDICT

22

served on a toasted croissant
JUMBO LUMP CRAB CAKE EGGS BENEDICT

25

sautéed spinach, served on a toasted croissant
SMOKED SALMON, CARAMELIZED ONION & SCRAMBLED EGGS

20.95

STURGEON, CARAMELIZED ONION & SCRAMBLED EGGS

27

STARTERS

for the table

FRIED CALAMARI

18

yuzu aioli
GUACAMOLE

18

vegetable crudite, housemade potato chips
HAND-CUT FRENCH FRIES

12

BRUSSELS SPROUTS*

14

cashew thai peanut sauce
A NICE GREEN SALAD

14

LITTLE GEM CAESAR SALAD*

16

anchovy upon request
REDEYE CHOPPED SALAD*

16

avocado, hearts of palm, cucumber, tomato, asparagus, green goddess dressing
BUTTERMILK ONION RINGS

13

SIDES
APPLEWOOD SMOKED BACON

7.95

HOUSEMADE CHICKEN SAUSAGE

7.95

ITALIAN SAUSAGE

7.95

POTATO HASH

5.95

FRENCH TOAST & PANCAKES
*Tony Bennett's Famous
 Le Grande*
BRIOCHE FRENCH TOAST

20.95

toasted walnuts, fresh whipped cream, pure maple syrup
Le Grande Classic
BUTTERMILK PANCAKE

18

fresh strawberries, fresh whipped cream, pure maple syrup
BLUEBERRY PANCAKE

19

blueberry compote, fresh whipped cream, pure maple syrup
SANDWICHES
REDEYE CHEESEBURGER*

21

tillamook cheddar, special sauce, pickles, tomato, onion, lettuce, french fries, exclusive meat blend
CHICKEN CLUB BLT

19.75

avocado, lemon aioli, french fries
AVOCADO TOAST WITH FRIED EGGS*

19

multigrain bread
AVOCADO TOAST WITH FRIED EGGS & SMOKED SALMON*

28

multigrain bread
AVOCADO TOAST WITH STURGEON

29

multigrain bread
ENTRÉES*
GRILLED TERIYAKI SALMON BOWL

25

sautéed spinach, roasted peppers, mushrooms, bok choy
CHILEAN SEA BASS

39

shiso salad, ginger dressing
LOBSTER COBB SALAD

39

romaine, avocado, blue cheese, bacon, haricot vert, egg, tomato
CLASSIC COBB SALAD WITH CHICKEN

27

romaine, avocado, blue cheese, bacon, haricot vert, egg, tomato
JUMBO LUMP CRAB & AVOCADO SALAD

34

citrus, tomato, yuzu dressing
House Specialty
only available at lunch and dinner
BEEF BOURGUIGNON
with louis latour bourgogne wine
& egg noodles

32

PRIME NY STRIP STEAK FRITES (6 oz)

32

red wine bordelaise sauce, french fries
FILET MIGNON 8 oz

48

red wine bordelaise sauce, french fries
Richard Sanchez

General Manager

Brando De Oliveira

Culinary Director

SHAREABLE DESSERTS
NEW YORK CHEESECAKE

14

fresh strawberries, chocolate sauce
CARROT CAKE (GLUTEN FREE)

14

cream cheese frosting
BANANA CREAM PIE*

14

vanilla custard
CHOCOLATE BLACKOUT CAKE

14

VanLeeuwen ICE CREAM
vegan mint chip
vanilla
chocolate fudge brownie
strawberry
salted caramel
one scoop 5 two scoops 8 three scoops 10

We look forward to accommodating you! Feel free to make any special requests, and please inform us of any allergies.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*
The Fireman Hospitality Group is a locally and family-owned company. Artwork by Shelly Fireman, Mark Kostabi and Ron Mehlman