

Appetizers

HUMMUS WARM PITA BREAD, PAPRIKA AND EXTRA VIRGIN OLIVE OIL	8
FLIGHTS OF SALSA MEXICAN CHIPS AND GUACAMOLE	9
MARINATED OLIVES BURATTA CHEESE, ARUGULA AND GRILLED TOAST	10
NACHOS GUACAMOLE, SOUR CREAM AND PICO DE GALLO CHICKEN OR BEEF ADD 3	10
FLASH FRIED CALAMARI SPICY TOMATO SAUCE AND LEMON AIOLI	11
GOAT CHEESE TART MARINATED TOMATOES, ARUGULA, RED ONION, BALSAMIC	11
ARTICHOKE SPINACH AND CRAB DIP HOUSE MADE POTATO CHIPS	11
MACARONI & CHEESE CRISP PANCETTA AND TRUFFLES	12
GRILLED CHICKEN SATAY THAI PEANUT SAUCE, TANGY CUCUMBER SALAD	12

Soups / Salads

SOUP OF THE SEASON MADE FRESH WITH THE FINEST LOCAL INGREDIENTS	7
SPICY TORTILLA SOUP AVOCADO, SOUR CREAM, CRISPY TORTILLA STRIPS	7
HOUSE SALAD BRIOCHE CROUTONS, TRUFFLED RASPBERRY-BALSAMIC VINAIGRETTE	7
WHOLE LEAF CAESAR SALAD HOUSEMADE DRESSING, PARMESAN CROUTONS	10
SEASON'S BEST TOMATOES BASIL, ONION, ROQUEFORT CHEESE DRESSING	11
BISTRO SALAD SPINACH, BACON, RED ONION AND SHAVED MANCHEGO CHEESE	12
CHOPPED VEGETABLE SALAD FETA CHEESE, CREAMY OREGANO DRESSING	14
WARM CHICKEN SALAD BABY GREENS, CURRANTS, PINE NUTS, GOAT CHEESE	14
ASIAN PAPAYA CHICKEN SALAD FRIED WONTONS, CILANTRO AND ALMONDS	14
COBB SALAD TURKEY, AVOCADO, TOMATOES, BLUE CHEESE BACON AND EGG	14

Sandwiches

SANDWICH OF THE DAY ASK YOUR SERVER. SERVED WITH FRIES OR SALAD	10
PROSCIUTTO PANINI FRESH MOZZARELLA, TOMATOES, ARUGULA, BALSAMIC	12
OPEN FACED CRAB CAKE SANDWICH MARINATED TOMATOES, BASIL AIOLI	14
CHICKEN B.L.T. AVOCADO, WATERCRESS, HERB MAYONNAISE	12
CAESAR CHICKEN SANDWICH FOCCACIA, ROMAINE, PARMESAN, CAESAR DRESSING	12
THAI GLAZED TURKEY BURGER PINEAPPLE, YUZU SLAW, FRIES	11
HALF-POUND ANGUS BURGER L.T.O., HERB MAYONNAISE, FRIES	11
TRIO OF MINI BURGERS CHEDDAR, HERB REMOULADE, L.T.O.	12
GRILLED AHI SANDWICH ARUGULA, RED ONION, OLIVE TAPENADE	14

Extras

CHEESE	1	CHICKEN BREAST	6
AVOCADO	3	SALMON FILLET	7
BACON	3	TURKEY PATTY	6
GRILLED ONIONS	1.5	BEEF PATTY	6
PICO DE GALLO	2	TOMATOES	3
GUACAMOLE	3	BOWL OF FRUIT	5

SERVED FROM 11 AM – 12 AM DAILY

Entrees

PENNE PASTA BABY HEIRLOOM TOMATOES, WHITE WINE, SPICY ITALIAN SAUSAGE, SHAVED PARMESAN	15
FARFALLE PASTA WILD MUSHROOMS, ASPARAGUS, SUN DRIED TOMATOES AND BASIL	15
FETTUCINI PASTA SWEET GARDEN PEPPERS, SKILLET BRAISED SPINACH AND GRILLED CHICKEN	15
ROASTED ATLANTIC SALMON TEARDROP TOMATO FONDUE, GRILLED ROMAINE, BALSAMIC REDUCTION	16
PAN SEARED SNAPPER FORBIDDEN RICE, BABY BOK CHOY, SHIITAKE MUSHROOM BROTH	16
ROSEMARY-LEMON CHICKEN ROASTED GARLIC SMASHED POTATOES, BROCCOLINI	15
ROASTED CHICKEN POT PIE GARDEN VEGETABLES, FLAKEY PASTRY TOP	15
GRILLED DOUBLE CUT PORK CHOP BRAISED BRUSSELS SPROUTS, CARAMELIZED RED ONION, PANCETTA AND APPLE COMPOTE	17
ROASTED FLAT IRON STEAK LEMON-THYME POTATOES, BROCCOLINI, RED WINE SAUCE	18
GRILLED 12 oz. NEW YORK STEAK SHOESTRING FRIES, TRUFFLE AIOLI	22

Healthy Starts

CRUNCHY PECAN GRANOLA DRIED FRUIT, FRESH BERRIES	8
CHILLED YOGURT FRESH FRUIT AND BERRIES IN A MELON BOWL	8
PIPING HOT OATMEAL BRULEE SAUTEED APPLES, DRIED CRANBERRIES	8

Eggs served with country potatoes

THE ABBEY BREAKFAST TWO EGGS, BACON OR SAUSAGE, COUNTRY POTATOES	9
SCRAMBLED EGG QUESADILLA BACON, MONTEREY JACK, AVOCADO	9
EGG WHITE FRITTATA SHRIMP, OVEN DRIED TOMATOES, SPINACH	9
OMELET PRIMAVERA FARMER'S MARKET VEGETABLES, LIGHT TOMATO SAUCE	9
PERSONALIZED OMELET ANY THREE SELECTIONS OF MEAT, VEGGIES OR CHEESE	10
CHICKEN & WILD MUSHROOM OMELET FIRE ROASTED PEPPERS, ONIONS	10
TRADITIONAL EGGS BENEDICT CANADIAN BACON, POACHED EGGS, HOLLANDAISE	10
UPSTREAM EGGS BENEDICT SMOKED SALMON, POACHED EGGS, HOLLANDAISE	11
EGGS FLORENTINE SAUTEED SPINACH, APPLE SMOKED BACON, HOLLANDAISE	11
GRILLED N.Y. STEAK AND EGGS COUNTRY POTATOES, WATERCRESS SALAD	16

From the Griddle

MANGO-PAPAYA CREPES BROWN BUTTER - HONEY, CINNAMON WHIPPED CREAM	9
STRAWBERRY FARM CREPES FRESH STRAWBERRIES, MASCAPONE CHEESE	9
BLACK FOREST HAM CREPES BRIE CHEESE, SAUTEED SPINACH	9
SUPER BLUEBERRY PANCAKES VERMONT MAPLE SYRUP, DOUBLE CREAM	10
COUNTRY STYLE BUTTERMILK PANCAKES FRESH PEACHES, WALNUTS	10
BANANA FLAP JACKS MACADAMIA NUT SYRUP, WHIPPED BROWN SUGAR BUTTER	10
CHOCOLATE-CINNAMON FRENCH TOAST TOASTED HAZELNUT SYRUP	10
CLASSIC BRIOCHE FRENCH TOAST FRESH BERRIES, VERMONT MAPLE SYRUP	10
SMOKED SALMON AND BAGEL PLATE TOMATO, RED ONION, CREAM CHEESE	12

Sides

ONE EGG OR EGG WHITE	2	PICO DE GALLO	2
BACON	3	AVOCADO	3
HAM	5	GUACAMOLE	6
CHICKEN-APPLE SAUSAGE	5	TOMATO	3
TURKEY SAUSAGE	5	COUNTRY POTATOES	5
SMOKED SALMON	6	BLACK BEANS	4
BAGEL	2	COTTAGE CHEESE	3
W/ CREAM CHEESE	3	TOAST	2

SERVED FROM 8AM – 2 PM DAILY

Desserts

SEASONAL FRESH FRUIT TART	7
CHERRY PIE	7
LEMON MERINGUE PIE	7
BANANA CREAM PIE	7
CHOCOLATE PECAN PIE	7
APPLE LATTICE PIE	7
APPLE CARAMEL CHEESE CAKE	8
BERRY CHEESECAKE	8
CARAMEL FUDGE BROWNIE CHEESECAKE	8
TIRAMISU	8
PEAR TART TATIN	8
BLUEBERRY BAKED CRÈME BRULEE TART	8
RED VELVET CAKE	8
TRIPLE LAYER CARROT CAKE	8
COLUMBIAN SUPREME CAKE	8
WICKED CHOCOLATE CAKE	8
STRAWBERRY SHORT CAKE	8
TUXEDO CAKE	8
BERRY CLOUD CAKE	8
GERMAN CHOCOLATE CAKE	8
RASPBERRY LEMON DREAM	8
TRI MOUSSE CAKE	8
MILE HIGH CHOCOLATE CAKE	8
BLACK FOREST CAKE	

WE PROUDLY SERVE “CIAO BELLA” GELATO & SORBETTO

GELATO – BOWL OF THREE	7
TAHITIAN VANILLA	
DULCE DE LECHE	
SCHARFFENBERGER CHOCOLATE	
SORBETTO – BOWL OF THREE	7
MOJITO	
APRICOT CHARDONNAY	
GRAPEFRUIT CAMPARI	
ONE SCOOP OF GELATO OR SORBETTO	2.5

SERVED ALL DAY

BOTTLE SERVICE

Vodka

ABSOLUT (MANDARIN, CITRON, KURANT, PEAR, RUBY RED)	275
STOLICHNAYA (VANIL, RAZBERI, STRASSBERI, BLUEBERRI)	275
KETTLE ONE (CITROEN)	300
EFFEN (BLACK CHERRY, RASPBERRY)	250
BELVEDERE	300
GREY GOOSE (L'ORANGE, LE CITRUS, LA POIRE)	300

Tequila

PATRON (SILVER, ANEJO)	300
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Rum

MALIBU	250
BACARDI (RAZZ, O, COCO, LIMON, LIGHT)	250

Whiskey

JACK DANIEL'S	250
JOHNNY WALKER BLACK	300
CROWN ROYAL	250

WITH YOUR BOTTLE, YOU GET A CHOICE OF 3 MIXERS:
ORANGE, CRANBERRY, PINEAPPLE, COKE, DIET COKE,
SPRITE, SODA WATER, TONIC WATER OR RED BULL

WINES / CHAMPAGNES

Chardonnay

KENWOOD VINYARDS, SONOMA, 2005	8	30
CHATEAU ST. JEAN, SONOMA, 2005	10	36
SONOMA CUTRER RRR, SONOMA, 2005		40
CAKEBREAD CELLARS, NAPA, 2005		65

Alternative Whites

SAUVIGNON BLANC, CLOS DU BOIS	8	30
PINOT GRIGIO, MASI, ITALY, 2006	8	30

Champagne / Sparkling

MUMM CORDON ROUGE, BRUT PRESTIGE, NAPA VALLEY N.V.		50
SCHRAMSBERG, "BRUT ROSE", NAPA VALLEY 2003		60
PERRIER JOUET GRAND BRUT, FRANCE N.V.		75
MOET & CHANDON, WHITE STAR, FRANCE N.V.		75
MOET NECTAR, FRANCE N.V.		85
VEUVE CLIQUOT, FRANCE N.V.		95
DOM PERIGNON, France, 1999		300
CRISTAL, FRANCE		500
SEGURA VIUDAS, SPAIN N.V.	SPLIT	10
MUMM'S CUVEE "BRUT PRESTIGE", NAPA VALLEY N.V.	SPLIT	12
	BY THE GLASS	10
	BY THE BOTTLE	30

Cabernet Sauvignon

ROSEMONT, AUSTRALIA	8	30
WILD HORSE, PASO ROBLES	11	45

Merlot

CHATEAU ST. JEAN, SONOMA, 2005		36
KENWOOD VINEYARDS "YULUPA", 2004	8	30
ST. FRANCIS, SONOMA, 2002		36

Alternative Reds

PINOT NOIR, CASTLE ROCK, SONOMA, 2006	8	30
CARNEROS CREEK PINOT NOIR "RESERVE", CARNEROS, 2005		35
NOZZOLE CHIANTE CLASSICO RISERVA, ITALY, 2004		45