



**Strawberry Bellini** - House Made Sorbet, Brut, Orange Twist **16**  
**Bistro Mimosa 15**      **Breakfast Bloody Mary** - Prawns & Bacon **18**  
**Chesapeake Benedict** – Main Lobster, Dungeness Crabcake, Cajun Hollandaise Sauce, Country Potatoes **23**  
**Fried Chicken & Buttermilk Waffle** - Citrus Gravy, Mixed Berries, Vanilla Bean Whipped Cream **20**

### Chefs' Specialties

**Steak & Eggs** - Two Eggs Over Easy, Filet Mignon, Heirloom Tomato Salsa, Fennel, Bordelaise Sauce, Country Potatoes **29**  
**Classic Eggs Benedict** - Two Poached Eggs, Canadian Bacon, Cajun Hollandaise, Country Potatoes **20**  
**Smoked Salmon Eggs Benedict** - Two Poached Eggs, Spinach, Capers, Meyer Lemon Hollandaise, Hash Browns **22**  
**Buttermilk Pancakes** - Bananas, Fresh Mixed Berries, Maple Syrup **15** *Chicken Apple Sausage or Applewood Smoked Bacon 5*  
**Brioche French Toast** – Bananas, Fresh Mixed Berries, Maple Syrup **17** *Chicken Apple Sausage or Applewood Smoked Bacon 5*  
**Fresh Dungeness Crab Skillet** – Two Scrambled Eggs, Potatoes, Peppers, Spinach, Jack Cheese, Meyer Lemon Hollandaise **26**  
**Bistro Omelet** - Spinach, Fontina Cheese, Asparagus, Tomato, Avocado, Country Potatoes **19**  
**Add - Canadian Bacon, Applewood Smoked Bacon, Chicken Apple Sausage, Smoked Salmon 5 (each)**

### Small Plates & Salads

**Buttermilk Battered Calamari** - Green Beans, Red Onion, Chipotle-Cilantro-Lime Aioli **18**  
**Bartlett Pear, Apple, Strawberry** – Arugula, Fresh Mozzarella, Candied Pecans, Light Curry Vinaigrette **18**  
**Fresh Dungeness Crab Louie** - Romaine, Avocado, Asparagus, Farm Egg, Cucumber, Tomato, Radish, Bistro Dressing **24/35**  
**Classic Caesar** - Chopped Hearts of Romaine, Garlic Croutons, Parmigiano-Reggiano **14/19**  
**Add - Grilled Chicken 9 Prawns 12 Beer Battered Prawns 12 Fresh Dungeness Crab Meat 14**  
**Chinese Chicken** - Napa Cabbage, Romaine, Bell Pepper, Ginger, Almonds, Sesame Dressing **19/24**  
**Substitute - Ahi Tuna 19/24, Beer Battered Prawns 19/24**

### Entrees

**Fish 'n' Chips** - Napa Smith Pilsner Beer Batter, Coleslaw, Tartar Sauce, French Fries **27**  
**Bistro Burger** - Painted Hills Grass-Fed Beef, Bistro Dressing, Lettuce, Tomato, Onion, House Made Pickles, Brioche Bun, Fries **20**  
**Mac 'n' Cheese 'n' Applewood Bacon** - White Cheddar, Vella Dry Jack, English Peas, Crispy Onions **25**  
**Add - Grilled Chicken 9 Prawns 12 Beer Battered Prawns 12 Fresh Dungeness Crab Meat 14**  
**Kobe Flat Iron Steak** - Heirloom Tomato & Onion Marmalade, Wild Arugula & Watercress, White Truffle Fries, Bordelaise **40**

### Kids Brunch (12 and under)

**Children's Breakfast** - One Scrambled Egg, One Buttermilk Pancake, Hashbrowns **14**  
**Breakfast Sandwich** - One Scrambled Egg, English Muffin, Jack Cheese, Hash Browns, Fruit **14**

## Sides 10

\*Hash Browns \*Applewood Smoked Bacon \*Two Buttermilk Pancakes  
\*Seasonal Fruit\* Chicken Apple Sausage \*Country Potatoes