



WINNER! *Café Hollywood*

Travelers' Choice Best of the Best 2020
Recognized Among Best in Las Vegas Based
on Outstanding 2019 Diner Reviews

Café Hollywood

DRINK MENU

SPECIALTY COCKTAILS

Arnold's Lemonade <i>Tito's vodka, Bottega limoncino, iced tea & lemonade</i>	13.50
Celebrity Margarita <i>Cuervo Silver tequila, Grand Marnier & fresh sour</i>	14.50
It's Showtime Mojito <i>Bacardi Superior rum, fresh lime juice & Real blueberry syrup with fresh blueberries & mint</i>	14.50
Dr. Zhivago's Mule <i>New Amsterdam vodka, Gosling's ginger beer & lime juice</i>	15.50
Luck of the Irish Mule <i>Jameson Irish whiskey, Gosling's ginger beer & lime juice</i>	15.50
Red Russian Mule <i>New Amsterdam vodka, Gosling's ginger beer, lime juice & Real strawberry syrup</i>	15.50
Sidecar <i>Hennessy VS & Grand Marnier</i>	15.50
Traditional Old Fashioned <i>Basil Hayden's bourbon, sugar, bitters & club soda with an orange wheel & a Maraschino cherry</i>	13.50
Hollywood Martini <i>Belvedere or Hendrick's. Shaken not stirred.</i>	15.50

DRAFT BEER

Bud Light	5.75
Blue Moon	6.75
Stella Artois	6.75
Samuel Adams Seasonal	6.75
Heineken	6.75
Tenaya Creek - Abominable Pale Ale	6.75
Bad Beat - Bluffing Isn't Weisse	6.75
Ballast Point - Sculptin IPA	7.50

BOTTLES & CANS

Budweiser	5.75
Bud Light	5.75
Coors Light	5.75
Michelob Ultra	5.75
Corona	6.75
Tsingtao	6.75
Big Dog - Las Vegas Craft Lager	6.75
Rebel IPA	6.75
Angry Orchard - Crisp Apple Cider	6.75
White Claw (Black Cherry or Mango)	6.00
O'Doul's (non-alcoholic)	5.75



SHAKES

Add a shot of vodka or rum - 7

Hand-Dipped Milkshake <i>Chocolate, Vanilla or Strawberry</i>	7
Strawberry Big Bang Supernova <i>Start with a classic hand-dipped strawberry milkshake, add sprinkles & top it off with a slice of birthday cake</i>	16
Cosmic Cotton Candy Supernova <i>Start with a hand-dipped cotton candy milkshake, add rainbow sprinkles, white chocolate covered pretzels & top it off with cotton candy & a lollipop</i>	16
Chocolate Comet Supernova <i>Take our classic hand-dipped chocolate milkshake & bombard it with all manner of chocolate yumminess & our double chocolate brownie frosting, candy, brownies & a cookie straw - tell your taste buds that they've landed on the good planet chocolate</i>	16



WHITE WINE

	3 oz. Glass	6 oz. Glass	Bottle
House Pinot Grigio	-	9	30
Jacob's Creek Moscato	-	9	30
Chateau Ste. Michelle Riesling	7	14	50
Tiefenbrunner Pinot Grigio	6	12	46
Chalk Hill Sauvignon Blanc	8	16	58
Cloudy Bay Sauvignon Blanc	10	19	68
Cakebread Cellars Sauvignon Blanc	10	20	70
Imagery Sauvignon Blanc	6	10	41
Grgich Hills Estate Fume Blanc	-	-	78
Decoy by Duckhorn Chardonnay	6	11	35
Beringer Private Reserve Chardonnay	12	22	88
Bouchard Aine & Fils Chardonnay	15	28	135
Flowers Chardonnay	-	-	110
Patz & Hall Chardonnay	12	22	89
Far Niente Chardonnay	-	-	125

RED WINE

	3 oz. Glass	6 oz. Glass	Bottle
House Red Blend	-	9	30
Erath Pinot Noir	9	17	68
Sartori di Verona Pinot Noir	7	14	50
Castello Banfi Brunello di Montalcino	19	36	135
Castello di Bossi Chianti Classico	-	-	49
Trivento Malbec	6	11	33
Allegri Palazzo della Torre Corvina	10	18	65
Guigal Côtes du Rhone	7	14	42
Bodegas Muga "Selección Especial" Reserva Rioja	-	-	65
Cosentino The Dark Red Blend	-	-	39
Plumpjack Merlot	-	-	125
Paradigm Merlot	15	28	110
Chateau Ste. Michelle Cold Creek Cabernet Sauvignon	-	-	68
Flora Springs Trilogy Red Blend	-	-	145
Stags' Leap Winery Cabernet Sauvignon	18	35	140
Caymus Vineyards Cabernet Sauvignon	21	41	160
Pepper Bridge Cabernet Sauvignon	-	-	110
Concha y Toro Don Melchor Cabernet Sauvignon	25	45	185
Marchesi Antinori Tignanello Super Tuscan Red Blend	25	49	195
Penfolds Bin 389 Shiraz	-	-	115
Mollydooker The Boxer Shiraz	10	20	68
Turley Old Vines Zinfandel	-	-	58
Seghesio Zinfandel	8	15	58

ROSÉ

	3 oz. Glass	6 oz. Glass	Bottle
Miraval Côtes de Provence Rosé	8	15	55
Vanderpump Rosé	-	-	45
Il Poggione Rosé	7	14	49

SPARKLING

	3 oz. Glass	6 oz. Glass	Bottle
La Marca Prosecco	-	-	15 (187 ml)
Cantine Maschio Prosecco	-	-	35
Champagne Pommery Champagne	-	-	150
Billecart Salmon Champagne Rosé	-	35	165
Dom Perignon Champagne	-	-	395

Always drink responsibly

Lunch & Dinner

APPETIZERS

FIVE CHEESE DIP 12.95

A flavorful, gooey dip made of Swiss, mozzarella, provolone, parmesan & Asiago cheeses with spinach & artichoke hearts, served with pita bread

TWICE-COOKED BUFFALO WINGS 13.95

Chicken wings baked & then fried to perfection & tossed in Buffalo sauce, served with celery, carrots & bleu cheese dressing

WORLD FAMOUS CHICKEN CRUNCH 13.50

Chicken tenders hand-breaded with a crunchy sweet coating, served with our signature Creole mustard sauce

KOBE BEEF SLIDERS* 17.95

Mini Kobe beef burgers topped with cheddar cheese, tomatoes, pickle & caramelized onions on gourmet buns

TEMPURA JUMBO SHRIMP 16.95

Six shrimp accompanied by spicy Sriracha sauce, served on cabbage slaw

NACHOS GRANDE 16.50

Corn tortilla chips piled high with chili, our special four cheese sauce, olives, jalapeño, pico de gallo, sour cream & guacamole

- Serves 2 or more

TEX-MEX EGG ROLLS 13.50

Crispy egg rolls stuffed with spicy chicken, corn, black beans, green & red peppers, cilantro, onions & shredded pepper jack cheese, served with chipotle ranch sauce & pico de gallo

TEXAS TOSTADAS 12.50

Crispy gyoza skins topped with BBQ chicken, sautéed onions, blend of cheddar & Monterey jack cheeses & drizzled with sour cream & BBQ sauce, served with pico de gallo

POKE NACHOS* 16

Fried wonton skins topped with ponzu ahi tuna, avocado, cilantro, jalapeños & Sriracha aioli

HIGH ROLLER SAMPLER 37

Our World Famous Chicken Crunch, Texas Tostadas, Buffalo Wings, Five Cheese Dip & Tempura Jumbo Shrimp - Serves 4



[WORLD FAMOUS CHICKEN CRUNCH]

SALADS

CITRUS KALE 14.50

Superfood blend of kale, julienned broccoli, slivered Brussels sprouts & cabbage, feta, fresh grapefruit & oranges, cranberries, sunflower seeds & refreshing agave dressing

Add grilled chicken breast 4

Add shrimp 6

Add grilled salmon 8

SPINACH & BERRIES 15.50

Baby spinach tossed with fresh blueberries & strawberries, candied walnuts, Roma tomato, bleu cheese crumbles & balsamic vinaigrette

Add grilled chicken breast 4

Add shrimp 6

Add grilled salmon 8

CHICKEN CAESAR 14

Crisp romaine hearts, sliced chicken breast, croutons & parmesan, served with Caesar dressing

Shrimp Caesar 20

Salmon Caesar 22

SEARED AHI TUNA* 21

Mixed greens accompanied by sliced avocado & a generous portion of seared rare ahi tuna, tossed with ginger soy dressing

SANDWICHES

Served with French fries

TURKEY CLUB 16

Smoked turkey breast, applewood bacon, Swiss cheese, lettuce, tomato & mayonnaise on sourdough bread

CRISPY FRIED CHICKEN 16.95

Signature fried chicken breast, Swiss cheese, slaw, pickles & buttermilk ranch Sriracha dressing on a gourmet bun

CHICKEN & AVOCADO 16.50

Grilled chicken breast topped with melted Swiss cheese, avocado, tomato, onion, pickle, lettuce & mayonnaise on a gourmet bun

REUBEN 16

Shaved corned beef, sauerkraut & Swiss cheese on marble rye, served with Thousand Island dressing on the side

PHILLY CHEESESTEAK 16.95

Shaved beef, provolone cheese, sautéed onions & bell peppers with fried onions on a French roll

BURGERS

Served with lettuce, tomato, onion & pickle on a gourmet bun with French fries

BBQ BACON CHEDDAR* 17

Half pound USDA Choice beef topped with applewood bacon, cheddar cheese & our signature BBQ sauce

MUSHROOM SWISS* 17

Half-pound USDA Choice beef topped with sliced mushrooms & Swiss cheese

PORTOBELLO MUSHROOM 16

Marinated & grilled portobello mushroom topped with fresh mozzarella, tomato, green leaf & avocado with balsamic drizzle



[BBQ BACON CHEDDAR]

ASIAN

CRISPY BEEF 20.50

Lightly fried steak stir-fried with fresh ginger, spices, sweet & spicy sauce, served with jasmine rice

KUNG PAO TRIO 22

Beef, chicken & shrimp stir-fried with chestnuts, mixed vegetables, peanuts & kung pao sauce, served with jasmine rice

COMBINATION FRIED RICE 20

Chicken, pork & shrimp stir-fried with carrots, peas, fresh ginger, eggs & seasoned in light hoisin sauce

HONEY WALNUT SHRIMP 23

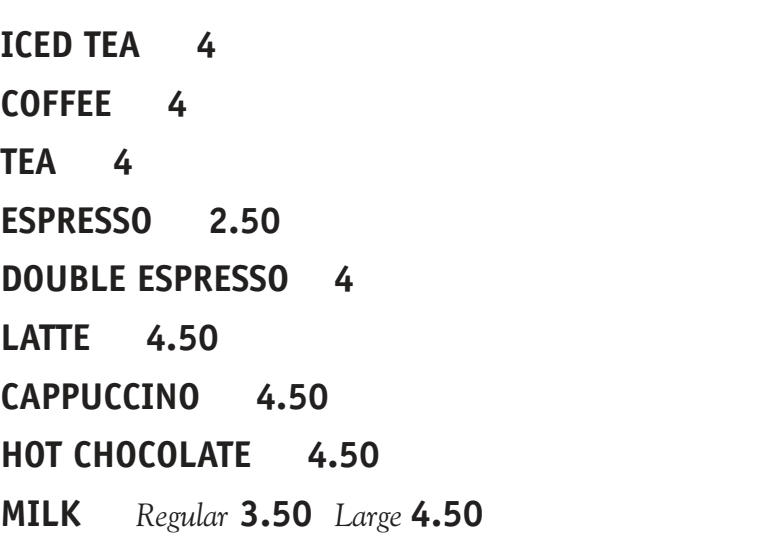
Jumbo crispy shrimp stir-fried & tossed with honey-glazed sauce & candied walnuts

PORK BELLY RAMEN* 18

Roasted pork belly with ramen noodles, seasoned soft-boiled egg, bok choy, bamboo shoots, bean sprouts & shaved radish in shoyu base broth

CHICKEN RAMEN* 18

Spicy miso broth with slow-roasted chicken breast, ramen noodles, seasoned soft-boiled egg, bok choy, shiitake mushroom, jalapeño & green onion



[PORK BELLY RAMEN]

GRILLED VEGGIES

3 FOR \$8 • 5 FOR \$12

EGGPLANT

BABY CARROTS

ASPARAGUS

RED ONIONS

ASSORTED BELL PEPPERS

HEIRLOOM TOMATOES

PORTOBELLO MUSHROOMS

ZUCCHINI

SIDES

MINI MAC & CHEESE 6

GREEN BEAN BLEND 6

ASPARAGUS 6

SAUTÉED MUSHROOMS 6

STEAK FRIES 6

JASMINE RICE 5

FRIED RICE 6

CAESAR SIDE SALAD 7

HOUSE SIDE SALAD 7

PASTAS

SIX CHEESE CHICKEN MACARONI 19

Sliced chicken breast, cavatappi pasta, mushroom & baby spinach in our creamy six cheese sauce, finished with ricotta cheese & seasoned breadcrumbs

CHICKEN FETTUCCINE ALFREDO 19.95

Sliced chicken breast & fettuccine tossed in rich parmesan & fontina cheese cream sauce

SPAGHETTI & MEATBALLS 18

Spaghetti tossed with fresh basil, Roma tomatoes, garlic & olive oil, topped with hand-rolled meatballs

BLACKENED CHICKEN PASTA 19.95

Sliced chicken breast sautéed in Cajun spices with mushrooms & Roma tomato in spicy cream sauce, served over ziti

SHRIMP & SPAGHETTI SQUASH 23

Pulled spaghetti squash & garlic-buttered shrimp simmered in light pomodoro & plated inside a roasted spaghetti squash

L.A. LASAGNA 20.95

Fresh pasta tubes filled with ricotta & Bolognese meat sauce fried to a golden brown, served with roasted garlic cream & tomato basil sauce

PASTA ALLA NORMA 17.95

Roasted tomatoes & eggplant tossed with marinara sauce, spaghetti & seasoned ricotta

[L.A. LASAGNA]

SPECIALTIES

BLACK & BLEU NY STRIP STEAK* 36.95

Blackened 12 oz. USDA Choice NY strip topped with bleu cheese crumbles & fried onions, served with hand-cut steak fries & green bean blend

ROASTED HALF CHICKEN 24.95

Roasted half chicken with lemon butter sauce, served with hand-cut steak fries & green bean blend

SURF & TURF* 38.95

8 oz. USDA Choice filet mignon & blackened shrimp, served with hand-cut steak fries & green bean blend

BBQ RIBS 31

Slow-cooked in-house St. Louis-style pork ribs smothered with BBQ sauce, served with French fries

SESAME GINGER SALMON* 31

Grilled salmon with soy-ginger glaze, served with house-made cilantro rice & green bean blend

RIB-EYE* 32.95

12 oz. USDA Choice rib-eye served with red wine veal jus, hand-cut steak fries & green bean blend

SMOOTHIES

SUNRISE 9

Banana, strawberries, granola, milk & honey

BERRY BERRY 9

Strawberries, blueberries, low-fat vanilla yogurt & milk

TROPICAL FIX 9

Banana, pineapple, mango, coconut milk & vanilla ice cream

BEVERAGES

SOFT DRINKS 4

ICED TEA 4

COFFEE 4

TEA 4

ESPRESSO 2.50

DOUBLE ESPRESSO 4

LATTE 4.50

CAPPUCCINO 4.50

HOT CHOCOLATE 4.50

MILK Regular 3.50 Large 4.50

ACQUA PANNA Small 3.50 Large 6.50

SAN PELLEGRINO Small 3.50 Large 6.50

ORANGE, GRAPEFRUIT, TOMATO, CRANBERRY, APPLE OR PINEAPPLE JUICE Regular 4 Large 6

FRESH-SQUEEZED JUICES Regular 5 Large 7

CALORIES

for the health conscious

EGG WHITE OMELET 15

Cheddar cheese, spinach & Roma tomatoes
460 | 10 | 45 | 24 | 4 | 1360 (22)

SMOKED SALMON & AVOCADO TOAST* 17

Whole wheat toast topped with avocado mash, smoked salmon, a poached egg, pickled red onions & sour cream
500 | 38 | 24 | 29 | 10 | 1088 (3)

LAS VEGAS SCRAMBLE 15

Three fresh eggs scrambled with sautéed spinach, mushrooms, diced red peppers, onions & Swiss cheese
490 | 8 | 38 | 35 | 2 | 870 (2)

OLD-FASHIONED OATMEAL 10

Oatmeal & red quinoa served piping hot with golden raisins, brown sugar & your choice of blueberries or strawberries & whole, 2%, skim or soy milk
1170 | 238 | 35 | 17 | 2 | 550 (66)

CHICKEN CAESAR 14

Crisp romaine hearts, sliced chicken breast, croutons & parmesan, served with Caesar dressing
700 | 37 | 49 | 43 | 4 | 1630 (5)

Shrimp Caesar 20

630 | 34 | 34 | 43 | 4 | 1880 (4)

Salmon Caesar 22

660 | 33 | 41 | 42 | 4 | 1500 (4)

CITRUS KALE 14

Superfood blend of kale, julienned broccoli, slivered Brussels sprouts & cabbage, feta, fresh grapefruit & oranges, cranberries, sunflower seeds & refreshing agave dressing
500 | 49 | 16 | 29 | 3 | 740 (33)

GF | Good source of fiber, high vitamin C & E

Add grilled chicken breast 4

Add shrimp 6

Add grilled salmon 8

SPINACH & BERRIES 15

Baby spinach tossed with fresh blueberries & strawberries, candied walnuts, Roma tomato, bleu cheese crumbles & balsamic vinaigrette
720 | 26 | 14 | 65 | 4 | 590 (16)

Good source of fiber, High vitamin A & C

Add grilled chicken breast 4

Add shrimp 6

Add grilled salmon 8

SHRIMP & SPAGHETTI SQUASH 22

Pulled spaghetti squash & garlic-buttered shrimp simmered in light pomodoro & plated inside a roasted spaghetti squash
260 | 34 | 10 | 11 | 4 | 2400 (16)

GF | Good source of fiber & potassium, high vitamin C

SEARED AHI TUNA* 20

Mixed greens accompanied by sliced avocado & a generous portion of seared rare ahi tuna, tossed with ginger soy dressing
780 | 31 | 38 | 58 | 6 | 1060 (18)

CHICKEN & AVOCADO SANDWICH 15

Grilled chicken breast topped with melted Swiss cheese, avocado, tomato, onion, pickle, lettuce & mayonnaise on a gourmet bun
580 | 37 | 43 | 26 | 2 | 1320 (5)

PORTOBELLO MUSHROOM BURGER 16

Marinated & grilled Portobello mushroom topped with fresh mozzarella, tomato, green leaf & avocado with balsamic drizzle
400 | 43 | 14 | 16 | 4 | 460 (10)

PASTA ALLA NORMA 17

Roasted tomatoes & eggplant tossed with marinara sauce, spaghetti & seasoned ricotta
970 | 121 | 45 | 35 | 2 | 4920 (21)

{NUTRIENT ANALYSIS}

Calories | carb grams | protein grams | fat grams

| fiber grams | sodium mg (sugar grams)

GF=Gluten-Free (no wheat, rye or barley)

V=Vegan (contains no animal product)

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY BEFORE PLACING YOUR ORDER. We rely on suppliers for accurate information. Variations may occur due to differences in suppliers, ingredient substitutions and recipe changes. As our operations involve shared preparation/cooking areas, accidental cross contact may occur. We cannot eliminate the risk of cross contact or guarantee that any item is allergen-free. If you have a severe allergy you are at a much greater risk of a serious reaction. Decisions as to the precautions you take, or risks you may expose yourself to, should be made in consultation with your doctor.

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shell stock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

Breakfast

6 AM - 12 PM

EGGS

THREE EGGS ANY STYLE* 15.50

Three fresh eggs, your choice of bacon, sausage or ham, breakfast potatoes & your choice of sourdough, whole wheat or rye toast

THE BIG BREAKFAST* 18

Two fresh eggs, two buttermilk pancakes, two strips of bacon, sausage & breakfast potatoes

EGGS BENEDICT* 16.50

English muffin topped with Canadian bacon, two poached eggs & our classic hollandaise sauce, served with breakfast potatoes



[EGGS BENEDICT]

OMELETS

Served with breakfast potatoes or griddled beefsteak tomatoes & your choice of sourdough, whole wheat or rye toast

WESTERN 16.95

Hardwood-smoked ham, sautéed peppers, onions & cheddar cheese

BACON & CHEDDAR 16.95

Diced crispy bacon & cheddar cheese

MUSHROOM, ONION & SWISS 16.50

Sautéed mushrooms, onions & Swiss cheese

EGG WHITE 16

Cheddar cheese, spinach & Roma tomatoes

FRUITS & GRAINS

FRUIT, YOGURT & GRANOLA 13

Assorted seasonal fruit with Greek yogurt & granola

OLD-FASHIONED OATMEAL 10.50

Oatmeal & red quinoa served piping hot with golden raisins, brown sugar & your choice of blueberries or strawberries & whole, 2%, skim or soy milk

SIDES

TOAST 4

sourdough, whole wheat or rye

BAGEL WITH CREAM CHEESE 6

CROISSANT 4

ENGLISH MUFFIN 4

CINNAMON ROLL 5

PANCAKE 4

FRENCH TOAST 5

ONE EGG* 3

TWO EGGS* 5

BACON 5

SAUSAGE 5

HAM 5

BREAKFAST POTATOES 4

GRILLED TOMATOES 4

SIDE OF BERRIES 6

SIDE OF ASSORTED FRESH-CUT FRUIT 6

PANCAKES, WAFFLES & FRENCH TOAST

SHORT STACK 11.50

Three buttermilk pancakes topped with powdered sugar

TALL STACK 13.50

Five buttermilk pancakes topped with powdered sugar

STRAWBERRY PANCAKES 15.50

Three buttermilk pancakes topped with powdered sugar, fresh strawberries, strawberry sauce & fresh whipped cream

CHOCOLATE CHIP PANCAKES 15.50

Three buttermilk pancakes topped with powdered sugar, chocolate chips, chocolate sauce & fresh whipped cream

BLUEBERRY PANCAKES 15.50

Three buttermilk pancakes topped with powdered sugar, blueberry sauce, fresh blueberries, toasted almonds & fresh whipped cream

BERRY BELGIAN 15.50

Belgian waffle topped with assorted fresh berries & seasonal fruit, topped with fresh whipped cream

BELGIAN 12.50

Belgian waffle topped with powdered sugar
Add strawberries or blueberries 2

CROISSANT FRENCH TOAST 15.50

Large croissants dipped in crème brûlée batter, griddled & topped with powdered sugar

CHICKEN & WAFFLE 18.50

Southern-fried chicken tenders, a Belgian waffle & a side of honey butter

FRENCH TOAST 16.50

Three thick slices of challah bread dipped in crème brûlée batter, griddled & topped with powdered sugar

STRAWBERRY CINNAMON ROLL FRENCH TOAST 17.50

Two large cinnamon rolls dipped in crème brûlée batter, griddled and topped with powdered sugar, sliced strawberries, strawberry sauce & fresh whipped cream

CINNAMON ROLL FRENCH TOAST 16.50

Freshly baked cinnamon rolls dipped in crème brûlée batter, griddled & topped with powdered sugar

BANANA SPLIT FRENCH TOAST 18.50

Three thick slices of challah bread dipped in crème brûlée batter, griddled & topped with blueberry, chocolate & strawberry sauces, fresh strawberries, fresh blueberries, chocolate chips, toasted almonds, banana, fresh whipped cream & powdered sugar



[CROISSANT FRENCH TOAST]

SPECIALTIES

LAS VEGAS SCRAMBLE 15

Three fresh eggs scrambled with sautéed spinach, mushrooms, diced red peppers, onions & Swiss cheese, served with breakfast potatoes & your choice of sourdough, whole wheat or rye toast

LOCO MOCO™ * 16.50

Angus beef hamburger patty & two fresh eggs served on a bed of jasmine rice, topped with mushrooms, caramelized onions & savory brown gravy

SMOKED SALMON & AVOCADO TOAST* 18

Whole wheat toast topped with avocado mash, smoked salmon, a poached egg, pickled red onions & sour cream

SOUTHWEST SCRAMBLE 16.95

Three fresh eggs scrambled with chorizo sausage, pico de gallo, Monterey jack & cheddar cheeses with avocado, served with breakfast potatoes & your choice of sourdough, whole wheat or rye toast

STEAK & EGGS* 29

12 oz. grilled NY strip & two fresh eggs, served with breakfast potatoes & your choice of sourdough, whole wheat or rye toast

BISCUITS & GRAVY 15

Biscuits topped with sausage country gravy, served with bacon & breakfast potatoes

CORNERED BEEF HASH* 17

Potatoes, caramelized onions & shredded corned beef topped with two poached eggs, our classic hollandaise sauce & scallions

PLANET BLOCKBUSTER

ALL DAY Breakfast

12 PM - 12 AM

EGGS

Served with French fries & your choice of sourdough, whole wheat or rye toast

THREE EGGS ANY STYLE* 15.50

Three fresh eggs, your choice of bacon, sausage or ham, breakfast potatoes & your choice of sourdough, whole wheat or rye toast

STEAK & EGGS* 29

12 oz. grilled NY strip & two fresh eggs

LAS VEGAS SCRAMBLE 15

Three fresh eggs scrambled with sautéed spinach, mushrooms, diced red peppers, onions & Swiss cheese

SOUTHWEST SCRAMBLE 16.95

Three fresh eggs scrambled with chorizo sausage, pico de gallo, Monterey Jack & cheddar cheeses with avocado

LOCO MOCO™ * 16.50

Angus beef hamburger patty & two fresh eggs served on a bed of jasmine rice, topped with mushrooms, caramelized onions & savory brown gravy (This dish is NOT accompanied by French fries or toast)

OMELETS

Served with French fries & your choice of sourdough, whole wheat or rye toast

WESTERN 16.95

Hardwood-smoked ham, sautéed peppers, onions & cheddar cheese

BACON & CHEDDAR 16.95

Diced crispy bacon & cheddar cheese

MUSHROOM, ONION & SWISS 16.50

Sautéed mushrooms, onions & Swiss cheese

PANCAKES, WAFFLES & FRENCH TOAST

SHORT STACK 11.50

Three buttermilk pancakes topped with powdered sugar

STRAWBERRY PANCAKES 15.50

Three buttermilk pancakes topped with powdered sugar, fresh strawberries, strawberry sauce & fresh whipped cream

BLUEBERRY PANCAKES 15.50

Three buttermilk pancakes topped with powdered sugar, blueberry sauce, fresh blueberries, toasted almonds & fresh whipped cream

BELGIAN 12.50

Belgian waffle topped with powdered sugar
Add strawberries or blueberries 2

CHICKEN & WAFFLE 18.50

Southern-fried chicken tenders, a Belgian waffle & a side of honey butter

FRENCH TOAST 16.50

Three thick slices of challah bread dipped in crème brûlée batter, griddled & topped with powdered sugar

CROISSANT FRENCH TOAST 15.50

Large croissants dipped in crème brûlée batter, griddled & topped with powdered sugar

SMOOTHIES

SUNRISE 9

Banana, strawberries, granola, milk & honey

BERRY BERRY 9

Strawberries, blueberries, low-fat vanilla yogurt & milk

TROPICAL FIX 9

Banana, pineapple, mango, coconut milk & vanilla ice cream

BEVERAGES

SOFT DRINKS 4

ICED TEA 4

COFFEE 4

TEA 4

ESPRESSO 2.50

DOUBLE ESPRESSO 4

LATTE 4.50

CAPPUCCINO 4.50

HOT CHOCOLATE 4.50

MILK Regular 3.50 Large 4.50

ACQUA PANNA Small 3.50 Large 6.50

SAN PELLEGRINO Small 3.50 Large 6.50

ORANGE, GRAPEFRUIT, TOMATO, CRANBERRY, APPLE OR PINEAPPLE JUICE Regular 4 Large 6

FRESH-SQUEEZED JUICES Regular 5 Large 7