

SURFSIDE CONTINENTAL BUFFET

10.95 ADULTS | 4.95 CHILDREN UNDER 10

ARTISAN PASTRIES, BANANA NUT BREAD, YOGURTS, CEREALS HOUSEMADE ALMOND GRANOLA, OLD FASHIONED OATMEAL, CREAM OF WHEAT, SEASONAL FRUIT SALAD, STRAWBERRIES, WHIPPED CREAM, FRESH JUICE, STARBUCKS COFFEE, TAZO TEA OR HOT CHOCOLATE

PANTRY

PRESERVED FRUIT AND NUT GRANOLA 8.25

NATURAL YOGURT, ASSORTED BERRIES, HONEY DRIZZLE

CLASSIC OATMEAL OR CREAM OF WHEAT 7.75

WALNUTS, RAISINS, BROWN SUGAR

SUMMER FRUIT AND BERRIES 9.50

WATERMELON WHEEL, ORGANIC COTTAGE CHEESE, CRANBERRY NUT BREAD

PACIFIC SMOKED SALMON STACK 10.75

CAPER BERRIES, RED ONION TOMATO RELISH, WATERCRESS SALAD
BLACK PEPPER CREAM CHEESE, TOASTED BAGEL

GRIDDLE

TAHITIAN VANILLA GOLDEN WAFFLE 11.25

TROPICAL FRUIT, COCONUT FLAKES,
WHIPPED CREAM, STAR ANISE SYRUP

FIG AND APPLE STUFFED FRENCH TOAST 10.50

CANDIED ALMONDS, MASCARPONE CRÈME FRAÎCHE
BUTTERSCOTCH SAUCE

SELECTION OF OLD FASHIONED 9.75

BUTTERMILK PANCAKES

BLUEBERRY PEACH
BANANA HAZELNUT & NUTELLA
MAPLE SYRUP, CINNAMON BUTTER

DRINK

SURFSIDE MIMOSA 10.00

FRESH BLOOD ORANGE JUICE, SPARKLING
ESSENCIA

MIMOSA 7.50

FRESH SQUEEZED ORANGE JUICE, SPARKLING

MOLETTO PROSECCO 9.00

LIGHTLY SPARKLING AND FRUIT FORWARD

BLOODY MARY 8.00

VODKA, BASIL BLOODY MARY MIX

AUGUSTIN SAUCEDO | CHEF DE CUISINE

BERNARD GUILLAS | EXECUTIVE CHEF

PRICES DO NOT INCLUDE TAX OR GRATUITY

The SHORES

RESTAURANT

E G G S

T R A D I T I O N A L

TWO EGGS ANY STYLE 7.95
WITH BACON, HAM, SAUSAGE OR CORNED BEEF HASH 10.75

THREE EGG OMELET 12.25
SMOKED HAM, APPLE WOOD BACON, MAPLE SAUSAGE, CRAB MEAT, BAY SHRIMP
GREEN ONIONS, BELL PEPPER, MUSHROOMS, ASPARAGUS, TOMATO, SPINACH
FETA, SWISS OR CHEDDAR CHEESE

SIGNATURE BAJA OMELET 11.75
THREE EGGS, CRABMEAT, AVOCADO, CHEDDAR CHEESE
SCALLIONS, CILANTRO CREAM, PICO DE GALLO

FIELD VEGETABLE FRITTATA 11.25
BUTTERNUT SQUASH, ONION, POTATO, OYSTER MUSHROOMS
ROASTED TOMATO, BASIL, ZUCCHINI, WINCHESTER GOUDA

FARMHOUSE BENEDICT 13.00
BLACK FOREST HAM, ASPARAGUS, SMOKED ALMONDS
MULTIGRAIN ENGLISH MUFFIN, ORANGE CRANBERRY HOLLANDAISE

S I G N A T U R E

BLUE CRAB QUESADILLA 10.25
SCRAMBLED EGG, PICO DE GALLO
ARUGULA, PEPPER JACK CHEESE, ANCHO CREMA

CORNED BEEF HASH 11.50
POACHED EGGS, WILTED SPINACH
ROASTED TOMATOES, GRUYERE SAUCE

CHILAQUILES 9.95
SCRAMBLED EGGS, TORTILLAS, CHORIZO SAUSAGE
AVOCADO, TOMATILLO, QUESO FRESCO

HUEVOS RANCHEROS 10.50
TWO OVER EASY EGGS, CORN TORTILLAS, BEANS AND
RICE RANCHERO SAUCE

SOUTH OF THE BORDER BURRITO 9.25
CARNE ASADA, PEPPERS
SCRAMBLED EGGS, PEPPER JACK
SERVED WITH BLACK BEANS AND RICE

S I D E S 3.75

BACON
CANADIAN BACON
MAPLE PORK SAUSAGE
BAGEL WITH CREAM CHEESE
SLICED BANANA

BUCHMANN'S RANCH EGGS

OUR CHEF WORKS WITH LOCAL FARMS WHENEVER POSSIBLE. WE ARE PROUD TO USE BUCHMANN RANCH EGGS, A LOCAL FAMILY COMPANY IN BUSINESS SINCE 1961. OUR EGGS ARE COOKED TO ORDER AND SERVED WITH HASH BROWNS, TOAST, PRESERVES, BUTTER
EGG BEATERS OR EGG WHITES ARE AVAILABLE FOR ALL OMELETS.

PRICES DO NOT INCLUDE TAX OR GRATUITY