



### FOR THE TABLE

#### **TARTARE OF TUNA 14.75**

Lightly Spiced with Soy, Chili and Ginger

#### **THINLY SLICED SMOKED SCOTTISH SALMON 16.75**

Warm Blini, Lemon Aioli, Capers, Dill, Bermuda Onion

#### **ROASTED RED BEETS 14.25**

Whipped Goat Cheese, Toasted Walnuts, Balsamic Reduction

#### **TIGER PRAWN COCKTAIL 17.75**

Cocktail Sauce, Lemon

#### SIDES:

Buttermilk Pancakes with Maple Syrup 3.50

Apple Wood Smoked Bacon 3.50

### SPECIALTY COCKTAILS

#### **SEACOAST BLOODY MARY.... 12.75**

Grey Goose Vodka, house blended Mary mix,  
with a hint of horseradish and garnished  
with a Cajun Jumbo Prawn, spicy salted rim, lime & olives

#### **BAYSIDE MARY.... 8.75**

Stoli Vodka, Kelly y Gonzales Bloody Mary Mix,  
fresh squeezed lime, celery stalk and olive

#### **PAUL'S PARADISE.... 9.75**

Stoli Strawberry Vodka, splash of Triple Sec and Cranberry,  
Muddled Strawberry and Mint

#### **MARINER'S MAI TAI.... 9.75**

Sailor Jerry Spiced Caribbean Rum,  
splash of pineapple and orange juices  
& Trader Vic's Mix with a float of  
Whaler's Dark Bermuda Rum

#### **JALAPEÑO COOLER.... 9.75**

Effen Cucumber Vodka, fresh squeezed lemon  
and lime juice, muddled jalapeño pepper  
and triple sec served in a salt & sugar  
rimmed martini glass!

( Management reserves the right to limit Champagne service )

## CHAMPAGNE BRUNCH \$29.95 PER PERSON

### STARTERS

(Please Select One)

- GARDEN SALAD** Mustard Balsamic Vinaigrette  
**CHOPPED HEART OF ROMAINE SALAD** Parmesan Dressing, Focaccia Croutons  
**SOUP OF THE DAY** Cauliflower Curry  
**HOUSE MADE FRUIT YOGURT** Blueberry with Sliced Banana

### MAIN COURSE

(Please Select One)

- FRITTATA (ITALIAN STYLE BAKED OMELETTE)**  
Bacon, Cheddar, Tomato, Avocado  
**BAYSIDE "BENEDICT" ON TOASTED BRIOCHE**  
with Smoked Salmon **or** Black Forest Ham  
Poached Egg, Citrus Hollandaise  
**OPEN-FACED BAYSIDE STEAK SANDWICH**  
Artisan Bread, Bacon, Arugula Pesto, Tomato, Avocado, Pan Fried Egg  
**OPEN-FACED MAINE LOBSTER SANDWICH**  
Artisan Bread, Aioli, Avocado, Petit Greens  
**CHICKEN PANINO**  
Chicken Breast, Roast Tomato, Pesto, Mozzarella, Parmesan Wild Arugula Salad  
**TURKEY PANINO**  
Turkey Breast, Black Forest Ham, Swiss Gruyere Cheese, Cranberry, Organic Greens, Pear  
**FETTUCCINE PASTA**  
Colorado Lamb Ragu "Bolognese" Style, Peccorino Romano Cheese  
**ITALIAN SAUSAGE HASH**  
House Made Potato Gnocchi, Charred Peppers, Fried Hen Egg  
**CAST IRON GRILLED BUTTERFLIED QUAIL**  
Scallion Pancake, Shiitake Mushroom, Asian BBQ Glaze  
**SAUTEED TIGER PRAWNS**  
Heirloom "Rainbow" Carrot Ginger Risotto  
**TIGER PRAWN SALAD**  
Greek Yogurt Dressing, Cucumber, Tomato, Red Onion, Mini Peppers, Olives, Feta  
**SIMPLY ROASTED CHICKEN BREAST**  
Wilted Spinach, Lemon Sauce, Gratin Soft Polenta  
**GRILLED MEDALLIONS OF VENISON LOIN** (ADD \$6.00)  
Sautéed Anjou Pear, Ginger Cranberries, Spiced Red Wine Reduction, Potato Puree  
**PRIME BEEF CULOTTE STEAK** (ADD \$5.00)  
Potato Leek Blue Cheese Fondue, Arugula Pesto, Wine Merchant Sauce  
**SPECIAL FISH OF THE DAY** (ADD \$ 5.00)  
Chef's Creation

### Dessert

- CHOCOLATE SOUFFLE CAKE**  
with Hazelnut Ice Cream  
**or**  
**HOUSE MADE VANILLA ICE CREAM**  
with Macerated Berries