



Brunch is available 7:00am – 2:30pm

BREAKFAST FARE

CONTINENTAL CLASSIC 14

warm butter croissant, fresh juice, granola yogurt parfait and hot coffee or tea

ALL AMERICAN 18

cage free organic eggs your way, choice of apple smoked bacon or breakfast sausage, roasted potatoes, toast, and coffee or tea

SMOKED SALMON DELI PLATE 20

norwegian smoked salmon, whipped cream cheese, toasted bagel, traditional garnishes

STEEL CUT OATMEAL “BRULÉ” (V) 14

prepared with organic milk, brown sugar brulé, toasted pumpkin seeds, and fresh seasonal berries

PAIN DE MIE FRENCH TOAST, OR BUTTERMILK PANCAKES 15

with eggs 17

with eggs and meat 20

with berries and cream 18

LITE FARE

AVOCADO HUMMUS (GF/V) 15

house-made avocado hummus, grilled pita and a vegetable “crudités”

JAPANESE HAMACHI (GF) 19

hand cut sashimi, fresh citrus, yuzu kosho, olive oil and toasted buckwheat

LITTLE GEM CAESAR 15

organic little gem, reggiano parmesan, lemon, garlic, country bread croutons

COBB SALAD (GF) 19

crispy chicken, applewood smoked bacon, avocado, maytag blue, cherry tomato, pine nuts, edamame, farm egg

*substitute prime steak, roasted prawns, poached salmon ...add 5

LUNCH FARE

PRIME AGED BEEF BURGER 18

applewood smoked bacon, hooks cheddar, grilled onion, ripe tomato, crisp lettuce and thousand island on brioche

MARY’S “CRISPY” CHICKEN SANDWICH 17

fried chicken breast, red rooster aioli, house-made cole slaw on ciabatta

STEAK “FRITES” 38

8oz rib eye medallion, hand cut fries, maître d butter, bordelaise

FISH & CHIPS 21

alaskan cod, hand-cut fries, tartar sauce and malt vinegar

for your convenience a \$2.50 delivery charge and 20% gratuity will be added to your check



Dinner is available 5:00pm - 10:00pm

APPETIZERS AND SMALL PLATES

OYSTERS ON THE HALF SHELL ($\frac{1}{2}$ DZ.) (GF) 23
seasonal oysters, traditional garnish

JAPANESE HAMACHI (GF) 19
hand cut sashimi, fresh citrus, yuzu kosho, olive oil and toasted buckwheat

AVOCADO HUMMUS (GF W/O PITA) 15
house-made avocado hummus, grilled pita and vegetable "crudités"

JUMBO SHRIMP COCKTAIL (GF) 19
white mexican prawns, traditional garnish

ENTREES

"CRAB LOUIE" SALAD (GF) 28
fresh dungeness crab meat, avocado, tomato and farm egg on little gem lettuce

FISH & CHIPS 21
alaskan cod, hand-cut fries, tartar sauce and malt vinegar

STEAMED MUSSELS (GF) 23
prince edward island mussels white wine steamed, with chorizo, vadouvan, shallot, accompanied by grilled olive oil country bread

PRIME AGED BEEF BURGER 18
applewood smoked bacon, hooks cheddar, grilled onion, ripe tomato, crisp lettuce and thousand Island on a brioche bun

ZUCCHINI RAVIOLI 25
made in house with mascarpone and basil, dehydrated orange and parmesan

LOBSTER PASTA 44
maine lobster & japanese udon noodles with a yuzu brown butter dashi sauce

SCOTTISH SALMON (GF) 32
grilled scottish salmon, seasonal vegetables from the farmers market, potato puree, lemon

MARY'S FREE-RANGE ROASTED CHICKEN (GF) 28
potato emulsion, vegetables from the garden, chicken jus

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Dessert is available 4:00pm – 10:00pm

DESSERT

BROWN BUTTER CAKE 10
fresh berries and vanilla ice cream

CHOCOLATE POT AU CRÈME 10
brulé banana, whipped heavy cream

MEYER LEMON TART 10
italian “torched” meringue, fresh berries

BANANA SPLIT 10
handmade ice cream, salted caramel, strawberry and chocolate

Late Night is available 10:00pm – 7:00am

LATE NIGHT

COBB REPORT SALAD 21
little gem, apple wood smoked bacon, avocado, tomato, pine nuts, farm egg, green goddess on the side

MDR ROASTED TURKEY CLUB 15
house roasted organic turkey breast, heirloom tomato, crisp lettuce and avocado

ARTISANAL CHEESE PLATE 21
a selection of artisanal cheeses served with assorted crackers and condiments

JUMBO SHRIMP COCKTAIL 19
white mexican u12 prawns, served with cocktail sauce and lemon

CHOCOLATE POT AU CRÈME 10
brule banana, whipped heavy cream



Cocktails & Beer are available 11am – 10pm

CRAFT COCKTAILS 14

LA PALOMA

patron silver tequila, cointreau, house made simple syrup, fresh lime juice, grapefruit

CUCUMBER MOJITO

bacardi silver rum, muddled cucumber, fresh spearmint leaves, house made simple syrup, fresh lime juice

THE CLASSICS 13

MANHATTAN

makers mark 46 whiskey, sweet vermouth, angostura bitters

OLD FASHIONED

makers mark 46 whiskey, sugar cube, angostura bitters

DRAFT BEER

bud light	6
estrella damm	7
strand beach house amber	7
santa monica wit	7
stella artois	7
shipwrecked double ipa	8
racer 5 ipa	7
north coast old rasputin	7

BEER BY THE BOTTLE

DOMESTIC 6	IMPORT 7
budweiser	blue moon
sierra nevada	corona
coors lite	guinness
sam adams	

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Wine is available 11am – 10pm

	BOTTLE	GLASS
SPLITS AND SPARKLE		
seguras viudas cava, spain	38	10
chandon brut, nv	40	11
moet & chandon brut imperial, nv	95	
veuve cliquot yellow label, 2012	120	
dom perignon, 2004	325	
CHARDONNAY		
meiomi, sonoma coast , 2013	42	12
chateau st. michelle, "canoe ridge estate vineyard", 2013	45	12
SAUVIGNON BLANC		
brancott vineyards, marlborough, new zealand, 2014	38	10
chateau st. michelle, "horse heaven", columbia valley, 2014	46	12
ECLECTIC WHITES		
esperto pinot grigio, venezia italy, 2014	38	10
miraval rose, cotes de provence, france, 2014	55	15
riesling, ch berres, germany, 2013	49	13
PINOT NOIR		
byron, santa barbara, california, 2013	42	12
meiomi, sonoma coast , 2012	49	14
CABERNET SAUVIGNON		
silver palm, north coast california, 2010	45	12
arrowood sonoma county, 2011	65	17
silver oak, napa valley, 2010	150	
MERLOT		
j lohr, "los osos", paso robles, 2013	39	11
ADDITIONAL REDS		
dry creek zinfandel, heritage vines, sonoma county, 2014	36	10
Malbec, Achaval ferrer, Mendoza Argentina, 2014	52	14
Campo Viejo, Rioja Reserva, Logrono Spain, 2009	40	11
HALFS AND SPLITS		
chardonnay, la crema, sonoma coast , 2014	25	
chardonnay, cakebread cellars, napa valley, 2012	29	
cabernet sauvignon, j. lohr, "seven oaks vineyard", paso robles, 2013	21	

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