

Open 24 Hours • 7 Days (Indoor Hours Subject to Change)

We Proudly Serve the Finest Pure Water Using State of the Art Allini Water Purification System

Fruit, Oatmeal & Yogurt

FRESH FRUIT SALAD 8.00 **FRESH BLUEBERRIES** 9.00

FRESH STRAWBERRIES 9.00

BOWL OF HOT OATMEAL 7.00

SERVED ONLY FROM 6AM-2PM Add Fresh Fruit 3.00 · Add Granola or Walnuts 1.50

GREEK YOGURT

Topped with Granola or Walnuts, served with Honey 12.00 Add Fresh Fruit 3.25

Add-Ons & Substitutions:

SUBSTITUTE FRESH STRAWBERRIES FOR POTATOES 4.00 EXTRA SUBSTITUTE FRESH BLUEBERRIES FOR POTATOES 4.50 EXTRA SUBSTITUTE FRESH FRUIT SALAD FOR POTATOES 3.00 EXTRA SUBSTITUTE SPINACH OR ASPARAGUS FOR POTATOES 3.00 EXTRA

SUBSTITUTE HOUSE SALAD OR FRUIT SALAD FOR POTATOES 3.00 EXTRA

CHEESE 1.60 EXTRA · EXTRA EGG 1.75 HAM, BACON OR SAUSAGE 3.00 EXTRA · SPICY CHORIZO 4.25 EXTRA CANADIAN BACON 4.00 EXTRA · TURKEY BACON 3.25 EXTRA

HOUSE MADE BUTTERMILK PANCAKES (3) 10.50

SILVER DOLLAR PANCAKES 11.00

Topped with Bananas & Strawberries 13.50

Marshmallow Cream & Crumbled Graham 12.50

Crumbled Oreo Cookies & Whipped Cream 12.50

NANABERRY PANCAKES

S'MORES PANCAKES (2)

OREO PANCAKES (2)

Marshmallows, Chocolate Chips,

ALL DAY BREAKFAST

EGGS & OMELETTES

TWO EGGS (Any Way You Like) Served with Toast & Breakfast Potatoes 9.00

NY SIRLOIN STEAK & EGGS

Served with Toast & Breakfast Potatoes 24.00 PULLED CORNED BEEF HASH SKILLET

Homemade Pulled Corned Beef Hash topped with Two Eggs served with Toast & Breakfast Potatoes 15.50

SANTA FE SKILLET

Chorizo, Onions, Tomatoes, Cilantro, Jalapeños, Avocado, Potatoes, Jack Cheese & Two Eggs, Any Style, served with Toast 14.25

COUNTRY SKILLET

Potatoes, Bacon, Ham, Mushrooms, Onions, Peppers, Cheddar Cheese & Two Eggs, Any Style, served with Toast 14.25

LOADED VEGGIE SKILLET

Onions, Peppers, Portobello Mushrooms, Scallions, Baby Spinach, Eggplant, Zucchini, Asparagus & Two Eggs, Any Style, served with Toast 14.75

MEDITERRANEAN EGGS

Two Poached Eggs on Toasted Ciabatta with Arugula, Feta Cheese, Tomatoes, Olives & Extra Virgin Olive Oil 14.25

AVOCADO BLT BENEDICT

Warm Grilled Pita, Olive Oil, Bacon, Grape Tomatoes, Arugula & Avocado, topped with Two Poached Eggs & Cracked Pepper 15.25

SHORT RIB BENEDICT

Two Poached Eggs over Shredded Short Rib on a Toasted English Muffin, topped with Hollandaise Sauce, served with Breakfast Potatoes 16.25

CRAB CAKES BENEDICT

Two Poached Eggs over Crab Cakes on a Toasted English Muffin, topped with Hollandaise Sauce, served with Breakfast Potatoes 16.75

EGGS FLORENTINE

Two Poached Eggs over Fresh Spinach, Fresh Mozzarella & Grilled Tomatoes on a Toasted English Muffin, served with Breakfast Potatoes 14.25

CREATE YOUR OWN OMELETTE

Served with Toast & Breakfast Potatoes

FOUR ITEM OMELETTE 15.00

Select up to four items from the list below

ANY CHEESE HAM OR BACON ITALIAN SAUSAGE CHORIZO TURKEY

ONIONS BROCCOLI PEPPERS PORTOBELLO MUSHROOMS BABY SPINACH

SCALLIONS TOMATOES EGGPLANT ZUCCHINI ASPARAGUS

ONE ITEM OMELETTE 11.50

Select any one item from the list above

ALL TOPPED WITH POWDERED SUGAR · SERVED WITH BUTTER & SYRUP

CHOCOLATE CHIP PANCAKES (3) 12.50

BELGIAN WAFFLE 10.50

HEARTY WAFFLE

Loaded with Crumbled Granola, topped with Greek Yogurt & Strawberries 14.00

CHICKEN & WAFFLE

Crispy Fried Chicken & Waffle 14.50

FRENCH TOAST

Three Thick Slices of Egg Bread 10.50

NUTELLA-BANANA FRENCH TOAST

Drizzled with Nutella, topped with Bananas 13.50

ULTIMATE STUFFED FRENCH TOAST

Three Thick Slices stuffed with a Cinnamon Cream Cheese Icing & Sliced Apples, topped with Fresh Strawberries & Blueberries 15.50

CROISSANT DIPPED FRENCH TOAST

Topped with Whipped Cream,

Fresh Blueberries & Strawberries 12.50

Available Toppings: 2.50 Extra per Topping: Blueberries or Strawberries · 2.00 Extra: Walnuts, Banana or Real Maple Syrup

BREAKFAST SANDWICHES

AVOCADO TOAST

Toasted Multi-Grain Ciabatta, Seared Tomatoes, 2 Poached Eggs & Drizzled Olive Oil 14.00 with Smoked Salmon & Capers 17.50

BREAKFAST QUESADILLA WRAP

3 Scrambled Eggs wrapped in a Flour Tortilla with Cheddar Cheese, Diced Tomatoes, Diced Bacon & Jalapeños, served with Fresh Fruit Salad 13.75

BLACK JACK WRAP

3 Scrambled Eggs wrapped in a Flour Tortilla with Black Beans, Scallions & Jack Cheese, served with Potatoes & Chili 11.75

2 EGG SANDWICH on a Kaiser Roll Fried or Scrambled 6.50 with Ham, Bacon or Sausage 8.50

CROISSANT SANDWICH

2 Scrambled Eggs with Diced Tomatoes, Fresh Basil & Feta Cheese, served with Fresh Fruit Salad 13.25

TEXAS PANINI

3 Fried Eggs, Bacon, Cheddar Cheese, Lettuce, Tomato, Dijon Mustard & Mayo on Grilled Ciabatta Bread, served with Breakfast Potatoes 13.75

BEVERAGES

HOT COFFEE (Reg or Decaf) Sm. 3.75 Lg. 4.50 **HOT TEA** Sm. 3.75 Lg. 4.00 CUP of HOT WATER 2.50 **HERBAL TEA** *Sm. 4.00 Lg. 4.50* HOT CHOCOLATE Sm. 3.75 Lq. 4.25 MILK (16 oz) 4.25 ICED COFFEE (16 oz) 4.50

BREWED ICED TEA 4.50 FRESH SQUEEZED LEMONADE Seasonal 5.25 APPLE, CRANBERRY, V-8 or PINK **GRAPEFRUIT JUICE** (16 oz) 4.75 TROPICANA ORANGE JUICE (16 oz) 6.00 **SOFT DRINKS** 4.50

BAGELS, MUFFINS

& MORE **BAGEL** (Plain or Everything) 4.50

with Cream Cheese or Peanut Butter 5.75

with Smoked Salmon 12.75 with Smoked Salmon & Cream Cheese 15.75

BAGEL PLATTER with Smoked Salmon, Capers, Cream Cheese, Onions, Lettuce, Tomato & Peppers 16.75

TOAST (White, Whole Wheat, Rye or Black Forest Multi-Grain) 3.75

CROISSANT 4.50

ROLL or PITA 4.00

ENGLISH MUFFIN, ASSORTED MUFFINS or POUND CAKE 4.00

ADD PEANUT BUTTER OR CREAM CHEESE 1.75 EXTRA

Breakfast Sides

PULLED CORNED BEEF HASH 10.00 BACON, PORK SAUSAGE or HAM 6.50 CANADIAN BACON 7.50 **TURKEY BACON** 7.00 **SPICY CHORIZO** 8.00

20 oz. SHAKES & SMOOTHIES

VANILLA, CHOCOLATE or STRAWBERRY 10.00

BLACK & WHITE

Vanilla & Chocolate 10.00

OREO COOKIE & CREAM

Oreo Crumbles & Vanilla Ice Cream 10.50

DOUBLE CHOCOLATE BROWNIE SUNDAE

Chocolate Syrup, Chocolate Ice Cream, Brownie & Banana 11.50

NUTELLA S'MORES SHAKE

Graham Crackers, Nutella, Chocolate Ice Cream, & Toasted Marshmallows 11.50

BERRY BLEND SMOOTHIE

Blueberries, Strawberries, Bananas & Ice Cream 10.50

PEANUT BUTTER BANANA SMOOTHIE With Cream & Honey 10.50

APPETIZERS & STARTERS

CRAB CAKE SLIDERS (3)

Shredded Leaf Lettuce, Lemon Dill Mayo 15.00

FRIED CALAMARI

Served with Marinara Sauce 15.00

3 BEAN & BEEF CHILI

Topped with Sour Cream, served in a Tortilla Shell 11.00

NACHOS

Topped with Shredded Lettuce, Pico de Gallo, Hot Salsa, Chili with Beans & Sour Cream 15.00

MOZZARELLA STICKS

Served with Marinara Sauce 12.00

BURGER SLIDERS (3)

Topped with Jack Cheese & Pickled Red Onion Relish 12.00

BUFFALO WINGS (Regular or Boneless)

Tossed in a Mild or Hot Sauce, served with Celery Sticks & Blue Cheese 16.00

CHICKEN TENDERS

Served with Honey Mustard or BBQ Sauce 12.00

ELLIE'S TWICE BAKED SPUD

Idaho Spud stuffed with Cheddar Cheese, Bacon, Sour Cream, Chives & Everything Bagel Spice 11.00 STUFFED SWEET POTATO

with Dates, Walnuts & Gorgonzola, drizzled with Honey 11.00

CUCUMBER BITES

Crunchy Sliced Cucumbers topped with Hummus, Diced Tomatoes, Olives, Green Onions. Feta Cheese. Lemon & Olive Oil 11.50

HOMEMADE SOUPS of the DAY *Cup 7.50 • Bowl 8.50*

CROCK of FRENCH ONION SOUP 9.50

SOUPS TO-GO 16 oz. 8.50 • Quart 12.00

FRESH SALADS

ALL SALADS ARE SERVED WITH PITA BREAD

Add Grilled Chicken or Turkey to any Salad 6.00 Extra Add Grilled Salmon to any Salad 8.50 Extra Add Crab Cakes to any Salad 8.00 Extra

CALIFORNIA

Grilled Chicken, Salad Greens, Tomatoes, Cucumbers, Onions & Shredded Cheddar Cheese 16.25

"FIVE SHADES OF GREEN"

Diced Granny Smith Apples, Avocado, Cucumber, Pistachios, Raisins, Crumbled Gorgonzola & Chive Vinaigrette 16.25

HARVEST SALAD

Charred Broccolini, Grilled Chicken, Cucumbers, Sun-dried Tomatoes, Crumbled Feta, Toasted Almonds & Lemon Dijon Vinaigrette 16.25

ARUGULA CHICKENDiced Grilled Chicken, Baby Arugula tossed with a Garlic Parmesan Vinaigrette, Grape Tomatoes & Pine Nuts 16.25

GREEK

Tomatoes, Cucumbers, Peppers, Onions, Feta Cheese, Kalamata Olives, Grape Leaves, Oregano, Iceberg, Romaine & House Greek Vinaigrette 15.25

CITRUS SHRIMP & AVOCADO
Chilled Citrus Marinated Shrimp, Crunchy Romaine
& Baby Spinach, Avocado, Diced Tomato & Onion, drizzled with Lime & Olive Oil 18.00

BUFFALO CHICKEN

(Specify Hot or Mild) Diced Breaded Chicken Cutlet over Salad Greens with Cheddar Cheese, Hard Boiled Egg, Tomatoes, Cucumbers, Onions & Kalamata Olives 16.25

MEDITERRANEAN CHOPPED

Romaine Hearts, Tomato, Onion, Kalamata Olives, Oregano, Parsley, Cucumber, Chick Peas, Crumbled Feta & Pita Croutons, tossed with Extra Virgin Olive Oil & Red Vinegar 14.25

TURKEY COBB

Mixed Greens topped with Diced Turkey, Gorgonzola, Diced Bacon, Avocado, Hard Boiled Egg, Tomato & Cucumbers 16.25

ALL-SEASON

Mixed Greens tossed with Endive, Gorgonzola, Walnuts, Pepperoncini, Diced Grilled Chicken, Pears, Onions, Tomatoes, Cucumbers, Balsamic & Olive Oil 16.25

SANTORINI

Grilled Salmon Filet over Baby Spinach Leaves with Crumbled Feta Cheese, Kalamata Olives, Diced Tomatoes & Onions, tossed in Our House Greek Vinaigrette 19.25

MAPLE BACON PULLED PORK TACO BOWL

Rice, Black Beans, Corn, Tomatoes, Avocado, Onions, Shredded Lettuce & Warm Tortillas 19.00

CHARRED SHRIMP TACO BOWL

Rice, Black Beans, Corn, Tomatoes, Avocado, Onions, Shredded Lettuce, Spicy Cilantro Vinaigrette & Warm Tortillas 24.00

GRILLED SALMON FILET

Fresh Dill & Green Onion Marinade, Lemon Sauce, Potato & Vegetable of the Day 29.00

MARINATED GRILLED CHICKEN BREAST

Lemon Herb Sauce, Rice & Vegetable of the Day 22.00

COUNTRY FRIED CHICKEN

Fries & Vegetable of the Day 20.00

GREEK CHARRED LEMON CHICKEN

Charred Half Chicken, Lemon, Olive Oil, Potato & Vegetable of the Day 22.00

NEW YORK SIRLOIN

Roasted Red Pepper Chimichurri, Potato & Vegetable of the Day 34.00 VIRGINIA HAM, ROAST TURKEY, ROAST BEEF, CORNED BEEF or PASTRAMI SANDWICH 11.50 **HOMEMADE TUNA or PULLED CHICKEN SALAD SANDWICH 10.50**

Served with Cole Slaw & Pickle

WRAP IT UP

HONEY WHEAT TORTILLAS AVAILABLE UPON REQUEST

CHICKEN FAJITA WRAP

With Sautéed Onions and Peppers, served with Salsa & Sour Cream 14.50

MEDITERRANEAN CHICKEN WRAP

Tossed with Greek Salad, Feta Cheese, Oil & Vinegar 15.50

CHICKEN CAESAR WRAP

Grilled Chicken & Caesar Salad 15.25

AVOCADO B.L.T. WRAP

with Bacon, Crisp Lettuce, Tomato & Mayonnaise 15.50

ABOVE WRAPS SERVED WITH FRIES & COLE SLAW

CHICKEN FLORENTINE WRAP

Grilled Breast of Chicken, Fresh Spinach, Roasted Peppers & Fresh Mozzarella with a Balsamic Vinaigrette 16.25

VEGETARIAN WRAP Whipped Hummus, Lettuce, Tomato, Avocado, Roasted Peppers and Grilled Zucchini, rolled in a Flour Tortilla 14.25

MESCLUN CHICKEN WRAP

Mesclun Greens, Gorgonzola, Red Onions & Grilled Chicken tossed with a Citrus Vinaigrette 16.25

ABOVE WRAPS SERVED WITH FRESH FRUIT SALAD

PANINI SANDWICHES

ALL PANINIS AVAILABLE WITH MULTI-GRAIN CIABATTA BREAD GRILLED & SERVED WITH FRIES & COLE SLAW

PHILLY CHEESE STEAK or CHICKEN

with Garlic Spread, Onions, Peppers, Mozzarella Cheese and a Touch of Cajun Spice 15.50

CRAB CAKE

with Lemon Dill Mayonnaise 17.00

BBQ JACK CHICKEN

Breaded Chicken Cutlet, Bacon, Melted Jack Cheese & BBQ Sauce 15.50

HOUSE REUBEN

Pastrami, Turkey, Russian & Mozzarella Cheese 16.50 **CALIFORNIA CHICKEN**

Grilled Breast of Chicken with Cheddar Cheese, Avocado & Fresh Mushrooms 15.50

CUBAN

Pulled Pork, Ham, Swiss Cheese, Dijon Mustard & Pickles 16.50

8 OZ. FRESH GROUND BURGERS, COOKED MEDIUM UNLESS OTHERWISE SPECIFIED ALL SERVED ON A BRIOCHE BUN WITH FRENCH FRIES OR WAFFLE FRIES, LETTUCE, TOMATO, COLE SLAW & PICKLE

SUBSTITUTE ANY BURGER WITH OUR HOUSE TURKEY BURGER (Lightly Seasoned with Dried Cranberries) **ALL AMERICAN**

Your Choice of Cheese 15.50

RANCH

Buttermilk Ranch, Cheddar, Bacon & Grilled Onions 16.50

Swiss Cheese, Pastrami, Russian Dressing & Cole Slaw 18.00

BLACK BEAN CHIPOTLE BURGER

Jack Cheese, Leaf Lettuce, Tomato, Crunchy Tortilla Chips & Cholula Mayo 15.50

BACON JACK

BBQ Sauce, Bacon & Jack Cheese 16.50

CALIFORNIA

Gorgonzola Crumbles, Bacon, Leaf Lettuce, Avocado & Pico de Gallo 16.50

COBB TURKEY BURGER

with Thinly Sliced Romaine, Crumbled Gorgonzola, Crispy Bacon, Tomato & Avocado with Dijon Mustard Vinaigrette on a Brioche Bun 16.00

HOUSE SALMON

(Ground In-House with Scallions & Fresh Dill) Teriyaki Green Onion Mayo with Mesclun Greens tossed in a Citrus Vinaigrette or Fries 17.50

HOUSE FAVORITES

REUBEN

Corned Beef or Pastrami, Grilled Rye, Swiss, Sauerkraut & Russian, Fries & Cole Slaw 17.00 **CHICKEN SOUVLAKI SANDWICH**

Grilled Marinated Chunks rolled in Pita Bread, Diced Tomatoes, Onion, Parsley, Tzatziki Sauce & Fries 15.00

CHICKEN SOUVLAKI PLATTER Two Skewers, served Open with Fries & Greek Salad 20.50

GYRO Beef Strips in Pita Bread, Shredded Lettuce, Onions, Diced Tomatoes, Parsley, Tzatziki & Fries 14.00

GYRO PLATTER

Served Open with Fries & Greek Salad 19.50

SOURDOUGH CORNED BEEF SANDWICH

Butter Grilled Sourdough, Spicy Brown Mustard, Melted Swiss, Pickle Relish & Cole Slaw, served with Fries 17.00

SERVED WITH HOUSE FIELD GREENS SALAD

CHEESE RAVIOLI

Marinara & Chiffonade Basil 17.00

PENNE ALA VODKA

Romano Cheese, Bacon, Shallots, Vodka Cream Sauce 19.00

SPAGHETTI & MEATBALLS

House Made Meatballs (Beef, Pork & Veal), Marinara, Fresh Basil, Ricotta & Romano Cheese 18.00

SLICED N.Y. SIRLOIN

Garlic Bread, Sautéed Onions, Mozzarella Cheese, Fries & Cole Slaw 23.50

CLUB SANDWICH

Triple Decker, Oven Roast Turkey Breast, Applewood Smoked Bacon, Lettuce & Tomato, Fries & Cole Slaw 16.50

CHICKEN or BEEF QUESADILLA

with Diced Bacon, Jalapeños & Cheddar Cheese folded in a Flour Tortilla, served with Sour Cream & Salsa 16.00

VEGGIE QUESADILLA

Grilled Vegetables, Jalapeños & Cheddar Cheese folded in a Flour Tortilla, served with Sour Cream & Salsa 14.00

Sides

FRENCH FRIES 7.25

SWEET POTATO FRIES 8.75

SEASONED WAFFLE FRIES 9.00

MASHED POTATO (Yukon) 7.00 **BAKED POTATO** 5.25

BAKED SWEET POTATO 6.25 **ONION RINGS** 10.00

PASTA 9.50

SIDE of VEGETABLE 7.75

- PRICES SUBJECT TO CHANGE WITHOUT NOTICE -