

GRILL
OVERLOOK
BRUNCH

HEALTHY START

- SIGNATURE COCONUT AND BANANA OATMEAL
toasted coconut, fresh banana
- GREEN JUICE CLEANSER
apple, romaine, spinach, kale, ginger, lime, cilantro
- BRAZILIAN ACAI BOWL
acai, almond granola, banana, berries, coconut chips
- BAGEL AND LOX*
smoked salmon, red onion, capers, cream cheese

SHAREABLES

- TABLESIDE GUACAMOLE
served with corn tortilla chips
- CILANTRO AND JALAPENO HUMMUS
served with warm pita or vegetable crudités
- SPICY BLUE CRAB LETTUCE WRAPS
fresh herbs, crispy garlic
- EMPANADA
filled with corn, poblano peppers, jack cheese
served with sweet corn crema
- SHRIMP CEVICHE*
fresh cilantro, citrus and corn tortilla chips
- SEASONAL FRESH FRUITS
golden maple yogurt

BRUNCH SPECIALTIES

- EGGS YOUR WAY*
two eggs any style, choice of honey cured bacon
sausage patties or chicken sausage
served with breakfast potatoes and country toast
- OVERLOOK OMELET
honey cured bacon, tomato, avocado, jack cheese
served with breakfast potatoes and country toast
- MARGHERITA EGG WHITE OMELET
tomato, mozzarella and fresh basil
served with breakfast potatoes and country toast
- AVOCADO TOAST BENEDICT*
avocado spread, roasted tomato, poached eggs,
hollandaise sauce. served with breakfast potatoes
- TRADITIONAL EGGS BENEDICT*
poached eggs, canadian bacon, hollandaise
toasted english muffin, served with breakfast potatoes
- FAT ELVIS FRENCH TOAST
peanut butter, banana, bacon cornflake crust
served with maple bourbon syrup
- LIEGE WAFFLE
red berries, honey mascarpone cream

*our food is made with fresh ingredients, however: consuming raw and undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions

- BREAKFAST SANDWICH \$16
scrambled eggs, canadian bacon, cheddar cheese
sriracha ketchup, sesame brioche bun
served with breakfast potatoes
- BREAKFAST BURRITO* \$17
marinated skirt steak, scrambled eggs
crispy potato, avocado, jack cheese, chipotle crema

SALADS AND BOWLS

- DETOX GREEN BOWL \$12
quinoa, baby kale, apple, dried cranberries, broccoli
avocado, cilantro maple dressing
add chicken \$6 add Mahi Mahi \$10 add shrimp \$8
- BIG EYE TUNA POKE BOWL \$18
wakame salad, sushi rice, avocado, edamame
pickled vegetables, chili threads
- CAJUN SHRIMP SALAD \$18
romaine lettuce, avocado, orange and grapefruit segments
tarragon dressing
- GOAT CHEESE AND STRAWBERRY SALAD \$12
spinach and fresh strawberries, candied pecans
red radish, goat cheese and strawberry balsamic vinaigrette
add chicken \$6 add Mahi Mahi \$10 add shrimp \$8
- CAESAR SALAD* \$12
romaine lettuce, parmesan cheese, brioche croutons
creamy caesar dressing
add chicken \$6 add Mahi Mahi \$10 add shrimp \$8

FAVORITES

- SIGNATURE FISH TACOS \$16
crispy corn tortilla shells, smoked jalapeno aioli, salsa
- BLACKENED MAHI MAHI \$20
marinated mango, jicama slaw, chimichurri
- CHICKEN CLUB \$17
honey cured bacon, butter lettuce, sliced tomato bacon aioli,
ciabatta bread, served with french fries
- CROQUE MADAME* \$16
open faced, country ham, gruyere, béchamel, fried egg
on toasted sourdough, served with french fries
- OG BURGER* \$17
6 oz beef patty, aged cheddar, dill pickles, LTO, special sauce,
sesame brioche bun served with french fries
- BUFFALO STYLE CHICKEN TENDERS \$15
celery and carrot sticks, ranch or blue cheese dressing

SOMETHING SWEET

- BANANA SPLIT \$9
vanilla bean ice cream, hot fudge, fresh banana peanut brittle,
chantilly cream