

**BREAKFAST**

<b>Argyle Eggs Benedict</b> <i>canadian bacon, bloomsdale spinach hollandaise, argyle potatoes</i>	15	<b>Huevos Rancheros</b> <i>eggs sunny side up, corn tortillas, roasted peppers Monterey jack cheese, bacon, pinto beans guacamole, roasted salsa</i>	16
<b>Monte Cristo</b> <i>California white cheddar, Black Forest ham slow cooked turkey, seasonal fruit jam, pecans</i>	15	<b>Argyle Breakfast</b> <i>two eggs any style, pancakes breakfast meat, juice and coffee</i>	19
<b>Build Your Own Omelet</b> <i>choice of 3 ingredients: ham, bell peppers, tomato, red onion, spinach mushrooms, bacon, cheddar cheese</i>	16	<b>* Steak &amp; Eggs</b> <i>"Kuroushi Farm" Wagyu flat iron steak two eggs any style, Argyle potatoes</i>	21
<b>Argyle Waffle</b> <i>peaches, vanilla ricotta summer-fruit compote</i>	15	<b>Smoked Salmon Bagel</b> <i>tomato, red onion, cream cheese dill, capers, lemon</i>	17
<b>Egg White Frittata</b> <i>summer squash, grilled corn, ricotta stuffed blossom</i>	15		

**ARGYLE ACES**

<b>Aviara Club</b> <i>slow cooked turkey, butter lettuce applewood smoked bacon, tomato caramelized onion bread</i>	16	<b>Aviara Golfer</b> <i>half Aviara club sandwich cup of tomato basil soup or daily soup</i>	15
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**SOUPS & SALADS**

<b>Tomato Basil Soup</b> <i>aged ricotta, basil</i>	6
<b>*Caesar Salad</b> <i>hearts of romaine, parmesan sun-dried tomatoes, croutons</i>	8
<b>*Seafood Caesar Salad</b> <i>hearts of romaine, shrimp, crab sun-dried tomatoes, croutons, parmesan</i>	18
<b>Cobb Salad</b> <i>grilled natural chicken, blue cheese bacon, free range eggs, tomato, avocado ranch dressing</i>	16

**ENTREES**

<b>Crab White Cheddar Melt</b> <i>snow crab, Mornay sauce, sourdough</i>	17
<b>*"The Burger"</b> <i>6 oz. grass fed patty, arugula, onion applewood-smoked bacon and red wine compote garlic aioli, smokey Oregon blue and gruyere</i>	18
<b>Coffee Smoked Brandt Beef Brisket</b> <i>swiss cheese, tobacco onions, au jus, torpedo roll</i>	18

**BEVERAGES**

<b>Illy Coffee Regular or Decaffeinated</b>	4
<b>Espresso, Macchiato, Latte or Mocha</b>	5
<b>Cappuccino</b>	5
<b>Loose Leaf Tea</b>	5
<b>Freshly Brewed Iced Tea</b>	4
<b>Assorted Soft Drinks</b>	5
<b>The Original Arnold Palmer</b>	5
<b>Juice</b>	5
<b>Juice of the Day</b>	5

**COCKTAILS**

<b>Argyle Bloody Mary</b> <i>vodka, house made bloody mary mix</i>	14
<b>Mimosa</b> <i>prosecco with a choice of: orange, cranberry, grapefruit or juice of the day</i>	12

**Chef De Cuisine William Griggs**

Parties of 8 or Larger will be subject to an 18% Gratuity Charge

\*Consuming Raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.