

BREAKFAST

- Argyle Eggs Benedict*** 15
nueske's canadian bacon, bloomsdale spinach hollandaise, argyle potatoes
- Monte Cristo** 15
california white cheddar, black forest ham slow cooked turkey, seasonal fruit jam, pecans
- Build Your Own Omelet*** 16
*choice of 3 ingredients:
ham, bell peppers, tomato, red onion, spinach mushrooms, bacon, cheddar cheese*
- Argyle Waffle** 15
*pumpkin spiced mascarpone
seasonal-fruit compote*
- Egg White Frittata*** 15
shitake mushrooms, spinach, grilled onions ricotta cheese

- Huevos Rancheros*** 16
eggs sunny side up, corn tortillas, roasted peppers monterey jack cheese, bacon, pinto beans guacamole, roasted salsa
- Argyle Breakfast*** 19
*two eggs any style, pancakes
breakfast meat, juice and coffee*
- Steak & Eggs*** 35
*king natural 5 oz prime new york steak
two eggs any style, argyle potatoes*
- Smoked Salmon Bagel*** 17
*tomato, red onion, cream cheese
dill, capers, lemon*

ARGYLE ACES

- Aviara Club** 16
*slow cooked turkey, butter lettuce
applewood smoked bacon, tomato
caramelized onion bread*

- Aviara Golfer** 15
*half aviara club sandwich
cup of tomato basil soup or daily soup*

SOUPS & SALADS

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

ENTREES

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

BEVERAGES

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

COCKTAILS

- Argyle Bloody Mary** 14
vodka, house made bloody mary mix
- Mimosa** 12
*prosecco with a choice of:
orange, cranberry, grapefruit or juice of the day*

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.
Gluten free menu available on request