

CHEF’S SPECIALS

Starters

Tuna Tartare ¹⁶

Sushi grade tuna, avocado, scallions, cilantro, coconut lime dressing, taro chips

Harissa Carrots ⁸

Harissa carrots, feta and pomegranate arils

Loaded Duck Fat Fries ¹⁰

Crisp shoestring fries, Spanish chorizo, Cotija cheese, and cilantro

Steamed Mussels ¹⁵

Steamed Mussels in green chili broth and frites

Salads

Salmon Salad ¹⁸

Grilled Atlantic salmon, charred fennel, baby greens, quinoa, avocado, cucumber, toy box tomato candied walnuts, raspberry and champagne vinaigrette

Asian Chicken Salad ¹⁷

Grilled chicken breast, Napa cabbage, baby greens, carrots, purple cabbage, edamame, Mandarin orange, cucumber, chopped peanuts, red bell peppers, cilantro, Asian peanut dressing, and sesame seeds

Poke Salad ¹⁸

Ahi Tuna, baby field greens, sushi pickled ginger, julienne carrots, cucumbers, Daikon radish, fried wontons cherry tomato, sweet drop peppers and wasabi cucumber dressing

Bistro Dirty Martini Steak Salad ¹⁸

Petite tender steak, baby wild arugula, French shallots, blue vein cheese, baguette croutons, stuffed olives, and martini dressing

Breakfast

Steak and Eggs ²⁰

New York steak with two eggs any style, served with O’Brien potatoes and toast

Levain Eggs Benedict ¹⁹

Two poached eggs on crusty Levain bread, French jambon ham topped with a silky hollandaise sauce, served with O’Brien Potatoes

Avocado Toast ¹⁸

Toasted Levain, mashed Hass avocado, poached egg, and hen of the wood mushroom served with O’Brien potatoes

Shoreline Breakfast ¹⁷

Two eggs any style with a choice of breakfast meat, served with O’Brien potatoes and toast

Eggs Shakshuka ¹⁸

Two poached eggs on crusty Levain Bread, then topped with a shakshuka sauce, chili oil, grilled paneer cheese, and served with O’Brien potatoes

Quiche du Jour ¹⁵

Served with a garden green salad, raspberry vinaigrette

Lox Salmon Bagel ¹⁷

Alaskan smoked salmon with a cream cheese caper spread on a toasted bagel. Served with O’Brien potatoes

Laminated breakfast Sandwich ¹⁷

Fresh-baked croissant with farm-fresh egg, applewood bacon, Wisconsin cheddar, O’Brien

Croque Madame ¹⁹

Gruyere cheese, ham, bechamel sauce and sunny side up egg, garden green salad

Croque Monsieur ¹⁷

Gruyere cheese, ham and béchamel. Garden green salad

Lunch

Wine Country Chicken Sandwich ¹⁸

Seasoned grilled chicken breast with creamy brie cheese, baby spinach, caramelized onions, and fig jam

Shoreline Pub Style Fish and Chips ²⁰

Beer battered Cod fried until crisp and golden, shoestring fries, lemon, tartar sauce, coleslaw, and malt vinegar

Bistro Burger ¹⁹

1/3 lb. Angus brisket burger with summer truffle mushrooms, Applewood smoked bacon, and sunny side up egg, served with shoestring fries

Soy Ginger Salmon ²²

Grilled salmon glazed with sesame ginger sauce, steamed rice, Bok choy, lotus root, and shiitake mushrooms

Bistro Steak and Frites ²⁴

Bistro Petite Tender steak with green and black peppercorn sauce

Pan-Roasted Alaskan Cod ²³

Pan-roasted Alaskan cod, wilted baby spinach with French shallots and sauce Vierge

Turkey Club ¹⁸

Roasted turkey breast, Applewood smoked bacon, lettuce, tomato and bacon aioli on homemade focaccia served with garden salad, and balsamic vinaigrette

Red Bean Burger ¹⁷

Chipotle sauce, cilantro pesto, pickled red onions & avocado served with a garden salad, and balsamic vinaigrette

Poke Rice Bowl ¹⁸

Brown rice, spicy tuna, edamame, carrots, daikon, wakame salad, pickled ginger, furikake, cucumber

Saffron Clams ¹⁹

Al dente spaghetti, Manila clams, garlic white wine saffron butter, chili flake and charred lemon

Kids

Beef hamburger ¹²

Served with homemade applesauce & chips

Beef hot dog ¹¹

Served with homemade applesauce & chips

Grilled cheese ¹⁰

Served with homemade applesauce & chips

Beverages

Espresso Bar

Americano, Cappuccino, Cortado, Flat White, Espresso, Latte & Mocha

Hot Chocolate (house made chocolate ganache) ^{6.75}

Chai Tea ^{6.50}

Sodas, Juices

Bottled Beer ⁸

Cocktails ¹¹

Bloody Mary**, Margarita** & Mimosa

Wine by the bottle or Glass

*** Served raw or undercooked, or contains raw or undercooked ingredients**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions

****made with sake**

Substitutions may be limited or incur an additional charge.