

Mood

Restaurant at the ARTISAN

❧ BREAKFAST ❧

ULTIMATE ARTISAN BREAKFAST

YOUR CHOICE OF HAM STEAK, MAPLE SAUSAGE OR BACON SERVED WITH TWO EGGS ANY STYLE AND HASH BROWNS 8

BREAKFAST FLATBREAD

WITH YOUR CHOICE OF: CHORIZO AND EGG; SMOKED SALMON AND CHIVES WITH CREAM CHEESE; SAUSAGE, EGG AND CHEESE; OR EGG WHITES WITH BASIL..... 10

STEAK AND EGGS

6 OZ N.Y. STRIP SERVED WITH EGGS ANY STYLE AND HOME FRIES... 14

CRAB CAKE BENEDICT

CRISPY CRAB CAKE TOPPED WITH POACHED EGG AND CHIVE HOLLANDAISE SERVED WITH ASPARAGUS AND HOME FRIES 15

BREAKFAST QUESADILLA

WHOLE WHEAT TORTILLA STUFFED WITH CHORIZO, PEPPERS, EGGS AND CHEESE 8

PANCAKE TRILOGY

SILVER DOLLAR PANCAKES WITH BANANA, BLUEBERRY AND STRAWBERRY..... 7

ARTISAN FRENCH TOAST

TEXAS TOAST DIPPED AND CORN FLAKE CRUSTED WITH CINNAMON ... 7

VANILLA BEAN WAFFLE

SERVED WITH POWDERED SUGAR AND CINNAMON BUTTER..... 6

BIRCHER MUESLI

ENGLISH VERSION OF GRANOLA PARFAIT 6

FRESH FRUIT FONDUE

SEASONAL FRUIT SERVED WITH VANILLA YOGURT 7

ASSORTED CEREALS

SERVED WITH WHOLE FRUIT..... 5

JUICE

ORANGE, APPLE, CRANBERRY, TOMATO, OR GRAPEFRUIT..... 3

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STARTERS

MEDITERRANEAN PLATE HUMMUS, EGGPLANT, AND TZATZIKI.....	10
SPINACH ARTICHOKE DIP	10
ARTISAN NACHOS INDIVIDUAL ASSORTMENT OF CARNE ASADA, CARNITAS, AND CHICKEN SERVED WITH PEPPERJACK CHEESE, PICO DE GALLO, AND GUACAMOLE	9
THAI CHICKEN CAKES WITH CILANTRO PESTO AND ASIAN SLAW	12
KOBE SLIDERS KOBE BEEF SLIDERS WITH CARAMELIZED ONIONS, HOUSE SAUCE, AND AMERICAN CHEESE ON SWEET BREAD.....	12
GRILLED TERIYAKI WINGS JUMBO DRUMMETS GRILLED AND GLAZED WITH TERIYAKI, SERVED WITH MACARONI SALAD.....	10
CHICKEN POT STICKERS STEAMED WITH PONZU SAUCE AND ASIAN SLAW	10
CRAB CAKES CRISPY JUMBO MARYLAND CRAB CAKES, PAN SEARED AND SERVED WITH A CHIPOTLE REMOLADE	12
FRIED CALAMARI WITH A CHERRY PEPPER COMPOTE.....	10
FLATBREAD PIZZA MARGHERITA	10
PESTO FLATBREAD PIZZA WITH MASCARPONE AND GRILLED CHICKEN	10
BBQ CHICKEN FLATBREAD PIZZA	10
BUILD YOUR OWN FLATBREAD PIZZA.....	10
PEPPERONI, GROUND BEEF, SAUSAGE, MUSHROOMS OR SHRIMP	1.50 PER TOPPING

SOUP & SALADS

FRENCH ONION SOUP	6
SOUP OF THE DAY.....	8
NAPOLEON COBB SALAD CHICKEN, AVOCADO, EGG, TOMATO, BACON, RED ONION, AND BLEU CHEESE DRESSING	10
CAESAR SALAD SERVED WITH SHAVED PARMESAN AND GARLIC CROUTONS.....	10
ADD CHICKEN	4
ARTISAN SALAD RADICCHIO, FRISÉE, ENDIVE, GORGONZOLA, APPLES, CANDIED WALNUTS, GRAPES, AND BALSAMIC DRESSING	10
SPINACH SALAD STRAWBERRIES, PINE NUTS, FETA CHEESE, AND RASPBERRY VINAIGRETTE DRESSING.....	10
CAPRESE SALAD FRESH MOZZARELLA, BASIL, AND TOMATO DRIZZLED WITH OLIVE OIL AND BALSAMIC.....	10
GRILLED SALMON SALAD ATLANTIC SALMON SERVED ON A BED OF FIELD GREENS WITH BALSAMIC DRESSING AND BASIL PESTO.....	14
BOSTON BUTTER LEAF CHOPPED SALAD DICED TURKEY, RED ONIONS, CHERRY TOMATOES, GARBANZO BEANS, AND HOUSE VINAIGRETTE.....	10

SANDWICHES

SERVED WITH MIXED GREEN SALAD, FRIES, OR HOMEMADE POTATO CHIPS

LOBSTER BLT AVOCADO, BACON AND SMOKED CHEDDAR	14
TUNA MELT SERVED ON TOASTED WHEAT	10
GRILLED ORGANIC CHICKEN SANDWICH ROASTED PEPPERS, AVOCADO, PEPPERJACK CHEESE ON SOURDOUGH.....	11
GYROMEAT PITA WITH HOMEMADE TZATZIKI SERVED WITH LETTUCE, ONIONS, AND TOMATOES	9
SIEGEL BURGER SHREDDED LETTUCE, TOMATO, PICKLE, ONION RING, AND HOUSE SAUCE, SERVED ON A PRETZEL ROLL	11
ADD CHEESE	2
ADD APPLEWOOD BACON	3
TURKEY WRAP SMOKED TURKEY BREAST, DICED TOMATO, ONIONS, AND AVOCADO RANCH WRAPPED IN A WHEAT TORTILLA	10
BUFFALO CHICKEN WRAP LETTUCE, TOMATO, BLEU CHEESE CRUMBLES, AND RANCH	10
FRENCH DIP SERVED ON AN ONION ROLL	10

ENTREES

BOWTIE PASTA WITH GRILLED CHICKEN ROASTED PEPPERS, SCALLIONS AND PANCETTA IN AN ASIAGO CREAM SAUCE	19
GRILLED PORK CHOP SAUTÉED SPINACH WITH GORGONZOLA MASH AND CHEF'S VEGETABLE.....	24
BRAISED SHORT RIBS BABY CARROTS, CIPPOLINI ONIONS, ROASTED POTATOES, AND VEAL DEMI-GLAZE	25
PAN SEARED AIRLINE CHICKEN BREAST SERVED WITH GARLIC MASHED AND CHEF'S VEGETABLE.....	18
GRILLED SALMON WITH BASIL MASHED POTATOES AND CHEF'S VEGETABLE.....	23
BLACKENED SWORDFISH SERVED WITH A MANGO CHUTNEY, JASMINE RICE, AND CHEF'S VEGETABLE	23
SEARED AHI TUNA SERVED WITH WASABI RICE AND CHEF'S VEGETABLE	24
PRIME NEW YORK STRIP 16 OZ. STEAK SERVED WITH GARLIC MASHED POTATOES AND CHEF'S VEGETABLE	35
FILET MIGNON 10 OZ. FILET SERVED WITH MASHED POTATOES AND CHEF'S VEGETABLE	38
SHRIMP SCAMPI SAUTÉED JUMBO SHRIMP SERVED WITH LINGUINE AND DICED TOMATOES IN A WHITE WINE SAUCE.....	19
PAN-SEARED RACK OF LAMB PORCINI DEMI, OVEN-ROASTED POTATOES, AND CHEF'S VEGETABLE.....	33

SIDES

LOBSTER MAC-N-CHEESE • AU GRATIN POTATOES
10 EACH

SAUTÉED SPINACH • SAUTÉED MUSHROOMS
RISOTTO • PARMESAN FRIES • HOMEMADE CHIPS WITH AIOLI
6 EACH

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DESSERT

CHOCOLATE THUNDER

RICH LAYERS OF FUDGE, CAKE, AND
CHOCOLATE CHIPS 8

GRANNY'S APPLE TART

PUFF PASTRY WITH ROASTED APPLES,
GINNAMON BUTTER, AND VANILLA BEAN ICE CREAM 10

NEW YORK'S FINEST CHEESECAKE

CREAMY CHEESECAKE IN A GRAHAM CRACKER CRUST
SERVED WITH A RASBERRY COULIS 8

TRIPLE THREAT CREME BRULEE

A SAMPLER OF ESPRESSO AND KAHLUA, RASBERRY,
AND A TAHITIAN VANILLA BEAN CUSTARDS 12

THE TOWERING ARTISAN SUNDAE

WARM BROWNIE TOPPED WITH BANANAS, HOT FUDGE,
ICE CREAM, AND CANDIED NUTS 10