

# BREAKFAST

## HEALTHY START

### GREEK YOGURT PARFAIT

housemade granola, seasonal fruit & berries (12)

### STEEL CUT OATS

local berries, brown sugar (9)

### SMOKED SALMON BAGEL

smoked salmon, creme fraiche, pickled red onions, dill,  
smoked roe on a toasted everything bagel (15)

### LIDO SMOOTHIE

spinach, parsley, pineapple, apple juice (10)

### FRESH TROPICAL FRUIT

seasonal tropical fruit platter (16)

### AVOCADO TOAST

grilled sourdough, mashed avocado, pickled onion, lemon (12)

## FROM THE GRIDDLE

### VANILLA & CITRUS FRENCH TOAST

real maple syrup, whipped butter, cinnamon orange marmalade (12)

### HOUSE MADE BUTTERMILK PANCAKES

fresh berries, real maple syrup, spiced butter (11)

### BELGIAN WAFFLE

sugar crystals, kumquats, hazelnuts (12)

### LARGE DUTCH OVEN PANCAKE

fresh squeezed orange juice and lime syrup (22)

(allow 20 minutes)

## HOUSE SPECIALTIES

### EGGS BENEDICT

toasted english muffin, organic poached eggs, canadian style bacon, hollandaise,  
breakfast potatoes (17)

### PACIFIC DUNGENESS CRAB BENEDICT

toasted english muffin, organic poached eggs, braised spinach, lemon butter sauce,  
breakfast potatoes (23)

### STEAK & EGGS

tequila marinated steak, two eggs your style, breakfast potatoes (24)

### NEWPORT SCRAMBLE

egg whites, green garlic, roasted tomatoes, peas, asparagus, melted spinach, breakfast potatoes (15)

### HOT CHICKEN & WAFFLES

crispy chicken, hot pepper gastrique, pistachio butter (18)

### CAPTAIN'S BREAKFAST

two eggs your style, bacon, toast, breakfast potatoes (14)

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS  
18% GRATUITY WILL BE ADDED FOR PARTIES OF 8 OR MORE // SUBSTITUTIONS AND MODIFICATIONS POLITELY DECLINED  
EXECUTIVE CHEF PARTNER RILEY HUDDLESTON // EXECUTIVE CHEF JANINE FALVO