

POSEIDON

on the beach

BREAKFAST

In order to provide efficient service, we politely decline any substitutions.

Gf Greek Yogurt & Fruit Parfait 10
Seasonal fresh fruit, pistachios, raspberry coulis, vanilla yogurt.

Poseidon French Toast 14
Cinnamon-raisin bread, macadamia-coconut crust, berries, whipped mascarpone, maple syrup.

House Made Buttermilk Pancakes (2) 11
Berries, banana, whipped mascarpone, maple syrup.
Add Chocolate Chips 2

Two Eggs Any Style 12
Choice of bacon, pork sausage links, or ham. Choice of whole wheat, English muffin, or sourdough. Served with breakfast potatoes. (GFA)

Poseidon Eggs Benedict (2) 16
English muffin, Norwegian smoked salmon, steamed spinach, poached Eben-Haezer free range eggs, hollandaise sauce, breakfast potatoes. (GFA)

Classic Eggs Benedict (2) 13
English muffin, Canadian bacon, poached Eben-Haezer free range eggs, hollandaise sauce, breakfast potatoes. (GFA)

ABC Omelette 14
Haas avocado, bacon, Ortega chiles, jack & cheddar cheeses, breakfast potatoes. Choice of whole wheat, English muffin, or sourdough. (GFA)

Spinach Omelette 13
Sautéed spinach, mushrooms, jack & cheddar cheeses, breakfast potatoes. Choice of whole wheat, English muffin, or sourdough.

Croissant Sandwich 13
Scrambled eggs, bacon, tomato, Haas avocado, swiss cheese, breakfast potatoes.

Steak and Eggs 22
Grilled 6oz prime flat iron steak and eggs, grilled asparagus, madeira sauce. Includes house potatoes. Choice of whole wheat, English muffin, or sourdough. (GFA)

SALADS AND SOUPS

Gf Field Greens Salad 11
Mixed baby greens, heirloom cherry tomatoes, raspberries, dried cherries, bleu cheese, candied walnuts, and citrus balsamic vinaigrette. With: Grilled Chicken 19 Grilled Shrimp 20 Grilled Salmon 23 Flat Iron Steak 26 Seared Tuna 31

Caesar Salad 11
Little Gem lettuce, ciabatta crostini, heirloom cherry tomatoes, watermelon radish, Parmesan cheese, Caesar dressing, Spanish anchovies on request. With: Grilled Chicken 19 Grilled Shrimp 20 Grilled Salmon 23 Flat Iron Steak 26 Seared Tuna 31 (GFA)

Thai Chicken Salad 19
Lettuce, cucumbers, carrots, oranges, red & yellow bell peppers, crispy wontons, toasted almonds, peanut butter dressing.
With Grilled Shrimp 21

New England Style Clam Chowder 10
Clams, potatoes, celery, shaved ciabatta crostini. (GFA)

Soup of the Day 8
Chef's daily creation.

SMALL PLATES

House Made Guacamole & Chips 13
Fresh cut corn tortilla chips, guacamole, salsa fresca, molcajete sauce.
Add Jumbo lump crab meat & Parmesan cheese 20

Citrus Marinated Ceviche 16
White fish, shrimp, cilantro, tomato, Haas avocado, cucumber, jalapeño, scallions, olive oil, papaya-serrano relish, corn tortilla chips. (GFA)

Chilled Poached Prawn Martini (4) 18
Haas avocado, lemon, horseradish-vodka cocktail sauce.

Crispy Calamari 13
Semolina crust, crispy jalapeños, lemongrass dipping sauce, sweet chili glaze

Coconut Shrimp (5) 13
Coconut-tempura crust, pineapple-papaya dipping sauce.

TACOS

All Tacos Are Served On Corn Tortillas. Combine Any Two Tacos With A Choice Of Fries, Mixed Greens, Or Cole Slaw For \$17

Gf Blackened Mahi-Mahi Taco (1 each) 9
Haas avocado, black bean puree, pico de gallo, papaya, chipotle crema.

Baja Style Alaskan Cod Taco (1 each) 8
Panko crusted & fried golden brown. Pickled vegetables, feta cheese, Haas avocado, crema Mexicana, pico de gallo, chipotle crema.

LUNCH ENTRÉES

All Natural Beef Short Rib Quesadilla 17
Flour tortillas, gorgonzola bleu cheese, caramelized onions, tomato, shishito peppers, Greek yogurt, balsamic glaze

Achiote Chicken Quesadilla 16
Flour tortillas, roasted sweet corn relish, poblano chiles, jack cheese, guacamole, crema Mexicana, salsa fresca, chipotle aioli.

Alaskan Cod Fish & Chips (3) 15
Panko crust, tartar sauce, horseradish-vodka cocktail sauce.
Served with fries.

SANDWICHES

Choose Your Side: Field Greens Salad, Fries, Cole Slaw

Calamari Sandwich 14
Panko crusted calamari steak on toasted sourdough, served with lettuce, tomato, onions, caper-tartar sauce. Choice of fries, baby mixed greens or cole slaw

Turkey Club House Sandwich 13
On toasted wheat bread, Haas avocado, bacon, cheddar cheese, lettuce, dill pickle, tomato, mayonnaise. Choice of cole slaw, fries or mixed greens.

Pojo Burger 16
Natural and grass-fed beef, potato bun, sautéed mushrooms & onions, chopped bacon, melted jack & cheddar cheeses, Red Oak lettuce, tomato, dill pickle. Choice of cole slaw, fries or mixed greens.

There is a \$2 charge for all split Entrées. Our kitchen is not 100% Gluten, Shellfish, Nut nor Dairy Free.

Please share your dietary restrictions with your server. GF: Gluten Free GFA: Gluten Free Alternative DF: Dairy Free

Per California law, we are only offering water service upon request. We support local, sustainable and organic practices whenever possible.

Culinary Team: Executive Chef: Mourad Jamal / Chef de Cuisine Travis Lawson June 2, 2018