

BREAKFAST

5AM - 11AM

HEALTHY START

STEEL-CUT OATS **✓** 12

seasonal berries | local date sugar | chia seed | toasted coconut

AVOCADO TOAST **✓** 16

smashed avocado | ninja radish | pickled red onion | feta cheese
micro cilantro | toasted pumpkin seeds | grilled multi grain artisan bread
add an egg any style* 3

ACAI BOWL **✓** 15

acai berry puree | strawberries | blueberries | banana | granola
shredded coconut | chia seed | local date sugar

FRESH MARKET FRUIT & BERRIES **✓** 20

seasonal market-fresh fruit | prickly pear yogurt dip

FRENCH TOAST, WAFFLES & PANCAKES

served with pure maple syrup and butter

BRIOCHE FRENCH TOAST **✓** 20

corn flake crusted | berry curd | candied pecans
vanilla whipped cream | maple syrup

BELGIAN WAFFLE **✓** 20

choice of sliced bananas or seasonal berries | gluten free available

BUTTERMILK PANCAKES **✓** 21 | SM 17

add blueberries, bananas, or chocolate chips 2 | gluten free available

EGG LOVERS

served with weisner farms fingerling breakfast potatoes and choice of toast

TWO EGGS ANY STYLE* 24

choice of breakfast meat

OMELET YOUR WAY* 25

choice of three fillings and one cheese

bacon, sausage, ham, lobster, shrimp, jalapeño, bell peppers, onion, tomato,
foraged mushrooms, avocado, spinach | queso chihuahua, cheddar, swiss, mozzarella, feta

LOCALLY SOURCED RIBEYE STEAK & EGGS* 40

two eggs any style | charred green onion chimichurri

TRADITIONAL EGGS BENEDICT* 24

english muffin | canadian bacon | hollandaise

BREAKFAST BRUSCHETTA 23

grilled multi grain artisan bread | spring asparagus | prosciutto | poached eggs
breakfast radish | herb hollandaise

CAMBRIDGE HOUSE LOCALLY SMOKED SALMON* 22

tomatoes | cucumber | red onion | capers | dill | whipped cream cheese | choice of bagel

BREAKFAST SIDES

SINGLE EGG* 3

WEISNER FARM FINGERLING BREAKFAST POTATOES **✓** 7

JALAPEÑO CHICKEN APPLE SAUSAGE 7

COUNTRY PORK SAUSAGE LINK 7

APPLEWOOD SMOKED BACON 7

SEITAN BACON **✓** 7

HAM OR CANADIAN BACON 7

BAKER'S CORNER

all baked goods sourced from local bakeries

MUFFIN 6

blueberry | bran | banana | coffee cake

BAGEL 6

everything | sesame | plain | cinnamon

TOAST 4

white | whole wheat | rye | sourdough | gluten free - 6

BEVERAGES

non-alcoholic drinks offered all day

MIMOSA 14/50

stella rosa prosecco 187ml or bottle of piper sonoma brut with a side of juice
orange | cranberry | grapefruit | pineapple

LOCALLY SOURCED FRESH JUICE 7

orange | grapefruit | apple | tangerine | pineapple | cranberry

MILK 6

whole | 2% | non-fat | almond | soy | oat

PURE WILD HEALTH DRINKS 8

lime agave ginseng | blueberry holy basil | mango turmeric

HEALTH-ADE KOMBUCHA 10

FRESH DRIP COFFEE POT SM 14 | LG 18

CAPPUCCINO 6 | LATTE 6

ESPRESSO SINGLE 4 | DOUBLE 6

HOT TEA POT 10 | HOT WATER SET-UP 5

LATE NIGHT

10PM - 5AM

STARTERS

BUFFALO WINGS 21

blue cheese or ranch dressing | celery | carrot

SHRIMP COCKTAIL 25

cocktail sauce | micro cilantro | lemon wedge

CHARRED OCTOPUS 24

charred broccolini | charred lemon | sweet potato | sauce vierge | mediterranean chimichurri

SUMMER CORN SOUP **✓** 12

roasted poblano crema | pickled fresno chili | tricolor corn tortilla strips

SALADS

COBB SALAD 22

baby field greens | grilled chicken | tomato | blue cheese | bacon | egg | avocado
choice of dressing: ranch dressing, blue cheese dressing, champagne vinaigrette
low fat raspberry vinaigrette

GEM CAESAR 15 | SM 10

focaccia crouton | spanish white anchovy | shaved parmesan | black pepper

SANDWICHES & BURGERS

served with french fries, garden salad or side of fruit
substitute vegetarian beyond burger® patty 2

CLASSIC CLUB 21

roasted turkey | bibb lettuce | pepper bacon | heirloom tomato | rosemary aioli

THE CHEESEBURGER* 21

8oz. burger | special sauce | lettuce | tomato | onion
choice of swiss, american or cheddar cheese

SOCAL FRIED CHICKEN SANDWICH 21

fried chicken thigh | heirloom tomatoes | Monterey jack cheese
poblano red onion slaw | roasted habanero & poblano aioli | telera bread

PIZZAS

MARGHERITA **✓** 20

heirloom tomato | pomodoro tomato sauce | fresh mozzarella
parmigiano | basil

PEPPERONI 22

tomodoro tomato sauce | mozzarella | basil

BUFFALO FRIED CHICKEN FLATBREAD 23

fried chicken tenders | mozzarella cheese | buffalo pesto sauce | shaved celery | green onions

BREAKFAST ALL DAY

served with weisner farms fingerling breakfast potatoes and choice of toast

TWO EGGS ANY STYLE* 24

choice of breakfast meat

CLASSIC OMELET* 24

ham | cheddar

DESSERTS

HOUSE MADE CARROT CAKE **✓** 12

caramel sauce

CHEF'S ASSORTED MACARONS **✓** 12

sea salt caramel | raspberry | pistachio | chocolate | fresh seasonal berries

SEASONAL FRESH FRUIT TART **✓** 12

mango custard | shortbread crust | apricot glaze

CLASSICAL TAHITIAN VANILLA

CRÈME BRÛLÉE **✓** 12

seasonal berry garnish

✓ vegetarian

LUNCH & DINNER
11AM - 10PM

STARTERS

BUFFALO WINGS 21

blue cheese or ranch dressing | celery | carrot

SHRIMP COCKTAIL 25

cocktail sauce | micro cilantro | lemon wedge

CHARRED OCTOPUS 24

charred broccolini | charred lemon | sweet potato | sauce vierge | mediterranean chimichurri

POKE BOWL* 25

sticky rice | shoyu glaze | tobiko | green onion | toasted garlic

SUMMER CORN SOUP ✓ 12

roasted poblano crema | pickled fresno chili | tricolor corn tortilla strips

SALADS

add on to any salad:

seared salmon* 14 | roasted chicken breast* 13 | grilled prawns* 14

COBB SALAD 22

baby field greens | grilled chicken | tomato | blue cheese | bacon | egg | avocado
choice of dressing: ranch dressing, blue cheese dressing, champagne vinaigrette
low fat raspberry vinaigrette

GEM CAESAR 15 | SM 10

focaccia crouton | spanish white anchovy | shaved parmesan | black pepper

LOBSTER & PRAWN SEAFOOD LOUIS SALAD 27

maine lobster salad | prawn cocktail | bibb lettuce | heirloom tomato
hardboiled egg | avocado | ninja radish | traditional louis dressing

SANDWICHES & BURGERS

served with french fries, garden salad or side of fruit
substitute vegetarian beyond burger® patty 2

CLASSIC CLUB 21

roasted turkey | bibb lettuce | pepper bacon | heirloom tomato | rosemary aioli

SOCAL FRIED CHICKEN SANDWICH 21

fried chicken thigh | heirloom tomatoes | Monterey jack cheese
poblano red onion slaw | roasted habanero & poblano aioli | telera bread

THE CHEESEBURGER* 21

8oz. burger | special sauce | lettuce | tomato | onion
choice of swiss, american or cheddar cheese

GRILLED SALMON SANDWICH 23

peppered salmon paillard | shiitake mushrooms | spinach | pancetta
tarragon aioli | marble rye

PIZZAS

MARGHERITA ✓ 20

heirloom tomato | pomodoro tomato sauce | fresh mozzarella | parmigiano | basil

PEPPERONI 22

pomodoro tomato sauce | mozzarella | basil

PEACH & PROSCIUTTO FLATBREAD 23

roasted peaches | prosciutto | habanero honey | goat cheese | mozzarella cheese
arugula | extra virgin olive oil

BUFFALO FRIED CHICKEN FLATBREAD 23

fried chicken tenders | mozzarella cheese | buffalo pesto sauce | shaved celery | green onions

PASTAS

LOBSTER CARBONARA 33

bucatini | pancetta | peas | parmesan | herbs | black pepper | lemon

RIGATONI BOLOGNESE 29

ricotta | parmigiano | basil

CREAMY CORN BALLERINA PASTA 24

blue lake beans | sun dried tomatoes | Ibérico chorizo | parmigiano | foraged mushroom
heirloom cherry tomatoes | micro basil | fresh herbs

MAINS

after 5pm

LOCALLY SOURCED BEEF TENDERLOIN* 48

weisner farms fingerling potatoes | seasonal vegetables | smoked chipotle demi-glace

LOCALLY SOURCED RIBEYE* 48

weisner farms fingerling potatoes | seasonal vegetables | charred green onion chimichurri

PAN SEARED TUSCAN SALMON* 36

roasted potatoes | saffron cream sauce | kale | sun dried tomato | foraged mushrooms

ROASTED JIDORI CHICKEN 30

Israeli couscous | seasonal vegetables | tamarind demi glaze

BREAKFAST ALL DAY

served with weisner farms fingerling breakfast potatoes and choice of toast

TWO EGGS ANY STYLE* 24

choice of breakfast meat

CLASSIC OMELET* 24

ham | cheddar

DESSERTS

HOUSE MADE CARROT CAKE ✓ 12

caramel sauce

CHEF'S ASSORTED MACARONS ✓ 12

sea salt caramel | raspberry | pistachio | chocolate | fresh seasonal berries

SEASONAL FRESH FRUIT TART ✓ 12

mango custard | shortbread crust | apricot glaze

CLASSICAL TAHITIAN VANILLA CRÈME BRÛLÉE ✓ 12

seasonal berry garnish

BEVERAGES

non-alcoholic drinks offered all day

BEER

BUD LIGHT	9	MICHELOB ULTRA	9
BUDWEISER	9	MODELO ESPECIAL	9
COORS LIGHT	9	PACIFICO	9
CORONA	9	STELLA ARTOIS	9
FIRESTONE WALKER 805	9	STONE DELICIOUS IPA	9
HEINEKEN	9		

NON-ALCOHOLIC

SOFT DRINKS	5	PREMIER BOTTLED WATER	7
pepsi, diet pepsi, starry, dr. pepper, diet		voss still, voss sparkling, perrier, fiji	
dr. pepper, ginger ale, soda water, tonic water		YAAMAVA' BOTTLE WATER	3
ICED TEA, LEMONADE, ARNOLD PALMER	5	PITCHERS - JUICE	28
RED BULL	5	ICED TEA OR LEMONADE	20
regular, sugar free			

WINE

PIPER SONOMA BRUT	11/42
DOMAINE CHANDON ROSÉ	10/38
VEUVE CLICQUOT	23/90
STELLA ROSA PROSECCO 187ML	9
BANFI ROSA REGALE BRACHETTO D'ACQUI	15/58
KENDALL-JACKSON CHARDONNAY	9/34
GROTH SAUVIGNON BLANC	12/46
SCARPETTA PINOT GRIGIO	12/46

CASCINETTA VIETTI MOSCATO D'ASTI	10/38
YAAMAVA' WHITE BLEND	7/26
YAAMAVA' ROSÉ	7/26
PULL MERLOT	9/34
PULL CABERNET SAUVIGNON	9/34
JUSTIN CABERNET SAUVIGNON	16/62
YAAMAVA' RED BLEND	7/26

ON THE ROCKS PREMIUM COCKTAILS

100ML (SERVES 1) 10 | 375ML (SERVES 2-4) 34
margarita, jalapeño pineapple margarita, mai tai, old fashion, cosmopolitan, aviation

SPECIALTY BEVERAGES

ZING ZANG BLOODY MARY	14
WHITE CLAW	12
black cherry, mango	

✓vegetarian

*Consumer Advisory Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Food Allergy Notice: Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybean, peanuts, tree nuts, fish, and shellfish.