

FRESHLY SQUEEZED ORANGE JUICE 5
MIMOSA – fresh orange juice, champagne 9
KENWOOD YULUPA CUVÉE BRUT 8
ZARDETTO PROSECCO 13

FRENCH TOAST – triple berry coulis, whipped cream, pure maple syrup 11
SIMPLE BREAKFAST – eggs to order – choice of: bacon, reindeer sausage, or black forest ham, english muffin, potatoes 12.50
EGGS BENEDICT – poached eggs, black forest ham, hollandaise, english muffin, potatoes 12.50
EGGS BENEDICT SOUTH OF THE BORDER – poached eggs, green chile black olive & cilantro spread, avocado, hollandaise, salsa, english muffin, potatoes 12.50
POACHED EGGS ON CRAB & SCALLOP CAKES – chipotle hollandaise, potatoes, english muffin on side 14
MIGAS – scrambled eggs, chorizo, pico de gallo, cilantro, tortilla strips, melted jack & cheddar, guacamole, potatoes, corn tortillas 12.50
HUEVOS RANCHEROS – two eggs over-easy, corn tortillas, ranchero sauce, rice, black beans, pico de gallo, melted jack & cheddar, guacamole, sour cream 12.00 *small with one egg* 10.50
VEGETABLE OMELETTE – vegetable ratatouille, spinach, chèvre, parmesan, fresh herbs, english muffin, potatoes 12.50
TIGER PRAWN OMELETTE – sautéed onion & peppers, artichoke hearts, capers, feta, green olives, english muffin, potatoes 16
CAPRESE OMELETTE – fresh tomato, olive oil, fresh mozzarella, basil, parmesan, english muffin, potatoes 12.50
BLACK FOREST HAM OMELETTE – mushrooms, fresh mozzarella, parmesan, english muffin, potatoes 13
REINDEER POLISH SAUSAGE OMELETTE – roasted red peppers, caramelized onions, melted jack & cheddar, english muffin, potatoes 13

soup & chili

TOMATO & GORGONZOLA SOUP – cup 4 – bowl 6
SACKS' CHILI OF THE DAY – topped with sour cream, avocado, red onion, jack & cheddar
cup 4.95 – bowl 7.50 – large bowl – 9

salads

SAUTÉED CALAMARI SALAD – pan-seared – baby spinach, capers, kalamata olives, caramelized onions & peppers, warmed herb vinaigrette, polenta croutons 14
SIMPLE GREEN SALAD – field greens, grape tomatoes, cucumber, red onion, kalamata olives – dressings: gorgonzola, thai lime vinaigrette, lavender maple vinaigrette 7
CAESAR – romaine, croutons, parmesan, caesar dressing 8.50
blackened chicken breast 12 or blackened tiger prawns 13.50
PANZANELLA SALAD – field greens, focaccia croutons, fresh mozzarella, grape tomatoes, red onion, kalamata olives, capers, roasted garlic lemon basil vinaigrette 11
SEA SCALLOPS & TIGER PRAWNS SALAD – blackened – thai chili glaze – field greens & romaine, candied almonds, papaya & diced red peppers, cucumber, thai lime vinaigrette 16

sandwiches

choice of house fries with red pepper ketchup or salad with lavender maple vinaigrette
substitute a cup of soup add 1.50 – chili & sandwich add 2.50

SPECIAL SANDWICH - warm brie, bacon, sacks aioli, arugula, caramelized onions, tomato, arugula 13.75
GRILLED CHICKEN BREAST – bacon, avocado, gorgonzola dressing, tomato, red onion, field greens 14.75
REINDEER SAUSAGE – red onion, pickled red cabbage, house aioli, dijon, melted jack & cheddar 12.75
ANGUS SIRLOIN CHEESE BURGER – tomato, red onion, field greens, house aioli, dijon, melted jack & cheddar 12.75
SMOKED TURKEY OR HAM MELT – herbed cream cheese, house aioli, dijon, melted jack & cheddar 11.75
VEGETARIAN – cucumber, tomato, red onion, field greens, marinated olive spread, warm feta 11.75
COLD HAM OR SMOKED TURKEY – tomato, red onion, field greens, house aioli, dijon, jack cheese 11.75
AVOCADO – herbed cream cheese, field greens, tomato, red onion, house aioli, dijon, melted jack & cheddar 11.75
HAM & MARINATED OLIVE – black forest ham, salami, marinated olive spread, melted jack & cheddar 12.00
THAI CHICKEN – marinated in a peanut dressing – field greens, red onion, house aioli, melted jack & cheddar 12.75
BLACKENED TIGER PRAWNS – avocado, herbed cream cheese, house aioli, dijon, melted jack & cheddar 14.50

18% gratuity will be added for parties of six or more

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness