

BREAKFAST MENU

SWEET

Mini Cinnamon Roll Skillet V
*Warm Cinnamon Rolls Topped with
Sweet Frosting 10*

Hearty Oatmeal VG
Brown Sugar and Raisin 8

French Toast V
*Brioche Texas Toast
Seasonal Berry Compote
Mascarpone Whipped Cream 9*

Greek Yogurt Parfait V
*Greek Yogurt, Seasonal Berries
House Granola 9*

Belgian Waffle V
*Maple Honey Butter
Candied Pecans, Berry Compote 10
Add: Fried Chicken 4*

Pancakes V
*Three Fluffy Pancakes 10
Add: Banana, Blueberry, Strawberry
or Chocolate Chips 2*

SAVORY

Chilaquiles V
*Corn Tortilla Chips Topped with
Scrambled Eggs, Salsa Verde, Avocado
Sour Cream, Cotija Cheese
Onion, Cilantro 13*

Breakfast Burrito
*Scrambled Eggs, Chorizo, Tater Tots
Pico de Gallo, Three Cheese Blend, Avocado
Topped with Salsa Verde 13*

Breakfast Quesadilla
*Scrambled Eggs, Bacon, Green Onion
Jack Cheddar Blend, Pico de Gallo
Sour Cream 12*

Breakfast Sandwich
*Two Fried Eggs, Bacon, American Cheese
and Chipotle Aioli on a Brioche Bun
with Country Potatoes 13*

Korean BBQ Short Rib Hash
*Kimchi, Crispy Potatoes, Green Onions
Dynamite Sauce, Poached Eggs
Sesame Oil 18*

Avocado Toast V
*Smashed Avocado, Heirloom Tomatoes
Burrata Cheese, Hardboiled Egg, Basil
EVOO, Fleur de Sel 14*

Shrimp + Grits GF
*Seared Shrimp, Creamy Grits
Green Onion, Crispy Bacon
Slow Cooked Tomatoes and Peppers 18*

Burgee Breakfast
*Two Eggs Any Style
Choice of Bacon, Sausage, or Country Ham
Choice of Two: Country Potatoes
Hash Browns, Fruit, Tomatoes
Toast or English Muffin 11*



OMELETS

Cajun GF

*Cajun Shrimp, Bell Peppers, Onion
Celery, Pepper Jack Cheese 16*

Seasonal Omelet V/GF

*Summer Squash, Mushrooms
Goat Cheese, Green Onions 13*

Mediterranean V/GF

*Olives, Tomatoes, Spinach
Swiss Cheese 12*

Build Your Own

Choice of Three:

*Ham, Bacon, Sausage, Chorizo
Cheddar, Swiss, Jack-Cotija Blend
Tomato, Spinach, Bell Peppers
Jalapeño Peppers, Olives
Mushrooms, Pico de Gallo 14*

Your choice of Country Potatoes, Hash Browns, Fruit, Tomatoes and your choice of Toast

BENEDICTS

Seasonal Benedict V

*2 Poached Eggs over
Grilled Summer Squash, Arugula
Heirloom Tomatoes, Basil Pesto
English Muffin, Hollandaise
Balsamic Reduction 13*

Classic Benedict

*Two Poached Eggs
over English Muffins
with Canadian Bacon
covered in Hollandaise 13
Sub: Smoked Salmon 6*

Your choice of Country Potatoes, Hash Browns, Fruit or Tomatoes

A LA CARTE

*One Egg, Any Style 3
Ham, Bacon or Sausage 5
Fresh Fruit Cup 5*

*Toast or English Muffin 2
Hash Browns/Country Potatoes 4
Guacamole/Avocado 3*

Mimosa 8
House Bloody Mary 9
Monster Mary 15
Irish Coffee 8
Jameson & Bailey's Irish Cream
SDYC Coffee 8
Amaretto & Mount Gay Eclipse
Aperol Spritz 9
Aperol, Prosecco, Splash of Soda

The Republic of Tea 5
*Blackberry Sage, Ginger Peach Decaf,
Pomegranate Green Tea*
Royal Cup Coffee or Hot Tea 3
Cappuccino or Latte 4
Espresso or Hot Chocolate 3
Assorted Juices
*Apple, Cranberry, Grapefruit,
Orange, Pineapple, Tomato*



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses. A 20% service charge and 7.75% CA Sales Tax is added to all checks. An 8% guest fee will be applied to all items purchased by guests of the Club unaccompanied by a member. There is a split plate charge of \$3.00++