

Breakfast Menu

Breakfast is served on Saturdays & Sundays only.

With the purchase of any breakfast or lunch entrée, champagne cocktails are \$4. (weekends only)

Breakfast service stops at 3:00.

Hot off the Griddle

Buttermilk Pancakes	7.95
Buttermilk pancakes served with butter, maple syrup & fresh fruit medley	
Cinnamon French Toast	8.95
Delicious slices of our cinnamon French toast topped with maple syrup & fresh fruit medley	

Eggs & Omelette Dishes

Served with a side of breakfast potatoes, fresh fruit & side of toast:

English muffin, sourdough, or squaw

Egg whites can be substituted for \$1.50

Eggs Benedict	9.95
Poached eggs & Canadian bacon atop an English muffin & smothered in a creamy hollandaise sauce	
Spinach Scramble	8.95
Eggs scrambled with spinach, tomatoes & feta cheese	
Denver Omelette	8.95
Fresh bell peppers, onions, smoked diced ham & cheddar cheese	
Greek Omelette	8.95
Spinach, tomatoes, red onions, olives, Italian seasoning & feta cheese	
Omelette Eggstravaganza	10.95
Sausage, bacon, ham, avocado, tomatoes, red onions & jack cheese	

Chef's Favorites

Berry Granola	6.95
Bowl of granola topped with fresh berries, side of berry yogurt & a cup of milk	
Breakfast Burrito	8.95
Eggs, bacon, sausage, hash browns & jack cheese wrapped in a flour tortilla served with our signature homemade salsa on the side	
Country Breakfast	10.95
Choice of ham steak, bacon or sausage, 2 eggs any style, breakfast potatoes, & served with an English muffin on the side	

Side Dishes

Bacon, Ham, Sausage, 3 egg whites, Breakfast potatoes, 3 eggs any style, Toast, Slices of tomato, OR Avocado	2.50
Bowl of granola	3.50
Cup of fresh fruit	3.50

Kids Menu

12 & under only

Chocolate Chip Pancakes	5.95
Buttermilk pancakes with chocolate chips & fresh fruit on the side.	
Kids Country Breakfast	6.95
Choice of ham steak, bacon or sausage, 1 egg any style, breakfast potatoes, & an English muffin on the side	

There will be a split charge added to any shared entrée.

To make reservations, call us at 562.439.2119 x270

Ask about our 10% discount when becoming a Museum Member
Also visit our Museum Gallery & Store!

Lunch Menu

Appetizers

Fried Calamari	11.95
Rolled in Italian bread crumbs & tossed with Chef Tony's signature sauce	
Shrimp Cocktail	12.95
Served in a martini glass with our zesty dipping sauce	
Bruschetta with Goat Cheese	8.95
Tomatoes, basil & garlic served with goat cheese topped toasts.	
Fruit, Cheese & Cracker Plate	7.95
Chicken & Cheese Quesadilla	7.95
Onion Rings	5.95
French Fries	5.95
"Museum Work of Art"	14.95
Fried zucchini, broccoli, asparagus, shrimp, and calamari with ranch dipping sauce.	

Salads

Include a sourdough roll

Classic Chicken Caesar	8.95
Romaine lettuce, shredded parmesan cheese, grilled chicken breast, & garlic croutons tossed together	
Apple Pecan Salad	9.95
Mixed greens with granny smith apples & candied pecans in a raspberry vinaigrette. Add a grilled chicken breast for \$2 or blue cheese crumbles for \$0.50	
Cobb Salad	12.95
Mixed greens topped with grilled chicken, tomatoes, blue cheese, olives, hard-boiled egg, cheddar cheese, avocado & bacon. Served with Dijon vinaigrette.	
Salmon Salad	14.95
Dill crusted grilled Norwegian salmon served with mixed greens, avocado, tomatoes & cucumbers. Served with a balsamic vinaigrette.	

Pastas

Include garlic cheese bread

Chicken Fettuccini Alfredo	10.95
Delicate fettuccini tossed with sautéed chicken breast in a creamy alfredo sauce	
Grilled Salmon Linguine Pasta	12.95
Served with capers, red onions, tomatoes, basil in a lemon cream sauce	
Bowtie Pasta with Rosemary Shrimp	16.95
Sautéed diced tomatoes & a cream lemon sauce with a lemon zest	
Homemade Baked Lasagna	11.95
Served with our homemade Italian sausage sauce & layers of three cheeses	
Vegetarian Linguine	9.95
Artichoke hearts, fresh tomatoes, fresh basil, broccoli, zucchini, yellow squash served in a light cream sauce	
Vegetarian Homemade Lasagna	9.95
Three cheeses and our homemade marinara baked until golden brown.	

Claire's Specialties

Includes choice of artichoke feta gemille pasta, mixed greens, onion rings, french fries.

Grilled Vegetarian Pita	8.95
Grilled mushroom, zucchini, red peppers, yellow squash, sun-dried tomatoes & mixed cheeses served in a pita	
Grilled Chicken Caesar Wrap	9.95
Our classic Caesar wrap with thinly sliced lemon garlic grilled chicken served in a sun-dried tomato tortilla	

Gourmet Sandwiches

Includes choice of artichoke feta gemille pasta, mixed greens, onion rings, french fries.
Choices of cheese are swiss, jack or cheddar.

Roasted Turkey Melt	9.95
Thinly sliced turkey, sautéed onions, sun-dried tomatoes with melted Jack cheese, & a thin layer of mayo served on our Ciabatta bread	
BLT	8.95
Bacon, lettuce and tomato sandwich on sourdough or squaw bread Try it with avocado for another \$1.	
Albacore Tuna Salad Sandwich	10.95
Topped with romaine lettuce & tomatoes, served on delicious squaw bread	
Vegetarian Melt	8.95
Avocado, sautéed onions, sliced tomatoes with melted Jack cheese on ciabatta	
Grilled Chicken Club Sandwich	9.95
Cajun-style chicken topped with fresh avocado, crisp lettuce, thinly sliced tomatoes. Served on sourdough bread.	
Museum Swiss Dip	9.95
Roast beef on a French baguette with thinly sliced Swiss cheese & our own delicious au-jus sauce	
Claire's Master Piece	10.95
Triple deck sandwich served with ham, turkey, bacon, crisp lettuce, tomatoes, thin slices of avocado, jack cheese served on squaw bread	
Char-Broiled Deluxe Cheese Burger	12.95
A Kobe beef patty topped with cheese, lettuce & tomatoes; all on an herbed-focaccia bun. Served with Thousand Island dressing on the side. Feel free to substitute lettuce for the buns.	

Kid's Menu

12 & under only

Cheese Quesadilla	5.95
Flour tortilla folded in half & stuffed with cheese then topped with sour cream. Served with choice of fruit or French fries.	
Penne Pasta	6.95
Penne pasta tossed in butter & topped with parmesan	
House Pizza Bread	5.95
Melted cheese & pepperoni on ciabatta bread. Served with choice of fruit or French fries.	
Chicken Strips	6.95
Served with ranch dressings & a marinara sauce. Served with choice of fruit or French fries.	
Grilled Ham & Cheese	5.95
Grilled sandwich served with ham & jack cheese. Served with choice of fruit or French fries.	

Side Dishes

Bowl of Potato Leek Soup	5.95
Signature House Salad	4.95

Beverage Selections

Cold Beverages

Juice:	2.00
Orange Juice, Cranberry Juice, Martinelli's, V-8	
Voss Water (still or sparkling)	4.00
San Pellegrino	3.00
Bottled water	2.00
Fiji Water	2.50
Coke, Diet Coke, Sprite, Dr. Pepper	2.00
Raspberry Iced Tea, Lemonade	2.00
Republic of Tea:	3.50
Jade Green, Blackberry Sage, Passion Fruit Green, Darjeeling, Ginger Peach	

Hot Beverages

Hot Chocolate	2.25
Hot Tea	1.75
Coffee	1.75
Café au Lait	2.25
Chai (hot or cold)	3.25

Specialty coffees (double shots)

Espresso	2.50
Café con Panna	2.50
Americano	2.50
Latte	3.25
Mocha	3.75
Cappuccino	3.25
Extra Shot of Espresso	.75
Shot of Flavored Syrup	.75

Claire's Wine Cellar

Whites

	Glass	Bottle
Copperidge Chardonnay, CA	6.00	20.00
Puerto Viejo Chardonnay, Chile	7.00	24.00
Raymond Estate Chardonnay (R Collection), Monterey, CA	7.00	24.00
Chateau St. Michelle Chardonnay, Columbia Valley, WA	7.00	24.00
Angeline Chardonnay, Russian River Valley, CA	8.00	28.00
La Playa Sauvignon Blanc, Chile	6.00	20.00
Boundary Road Sauvignon Blanc, Western Australia	7.00	24.00
Toledana Gavi, Italy	10.00	38.00
Bella Sera Pinot Grigio, Venetie, Italy	7.00	24.00
Pepperwood Pinot Grigio, CA	7.00	24.00
Anna Spinato Pinot Grigio, Piave, Italy	8.00	28.00
La Sablette Muscadet 2004, Martin France	7.00	24.00
Pacific Rim Dry Riesling, Santa Cruz, CA	7.00	24.00
Fess Parker Riesling, Santa Barbara, CA	8.50	30.00
Hoya de Cadenas Blanco, Spain	9.00	32.00
Clos du Bois Chardonnay, Russian River Valley, CA		28.00
Ferrari Carano Chardonnay, Alexander Valley, CA		40.00

Champagne & Sparkling Wines

	Glass	Bottle
Michel Servin Brut Split, France		9.00
Chandon Brut Split		12.00
Grandial Brut, Landiras, France	6.00	20.00
Domaine St. Michelle Brut, Columbia Valley, WA	7.00	24.00
Varichon & Clerc Blanc de Blancs, Savois, France	8.00	28.00
Moon Drops Prosecco, Italy	8.00	28.00
Roederer Estate Brut, Anderson Valley, CA		40.00
Dom Perignon 1996, France		199.00

Reds

	Glass	Bottle
Rosé D'Anjou, Loire Valley, France	6.00	22.00
Copperidge Merlot, CA	6.00	20.00
Puerto Viejo Merlot, Chile	7.00	24.00
Indian Wells Merlot, Columbia Valley, WA	9.00	32.00
Puerto Viejo Cabernet, Chile	7.00	24.00
Copperidge Cabernet Sauvignon, CA	6.00	20.00
Angeline Cabernet Sauvignon, Russian River Valley, CA	8.00	28.00
Chemin des Papes, France	7.00	24.00
Raymond Estate Cabernet Sauvignon, Monterey, CA	7.00	24.00
Angeline Pinot Noir, Russian River Valley, CA	8.00	28.00
Au Bon Climat Pinot Noir, Santa Barbara, CA, Featured on Sideways	13.50	54.00
Hoya de Cadenas Reserve, Spain	9.00	32.00
Dry Creek Meritage 2001, Sonoma, CA		42.00

Claire's Beer Selection

Miller Genuine Draft	3.00
Miller Light	3.00
Coors	3.00
Coors Light	3.00
Amstel Light	4.00
Anderson Valley Boont Amber Ale	4.00
Heineken	4.00
Hofbrau Munchen Kindl Hefe Weizen	4.00
Lost Coast Great White Beer	4.00
Newcastle	4.00
Sam Adams	4.00

Mixed Drinks

Bloody Mary	6.00
Mimosa (orange juice & house champagne) \$1.00 for Domaine St. Michelle	7.00
Pink Panther (cranberry juice & champagne)	7.00
Martini	7.00
Diamond Margarita: Regular (with agave wine & served on the rocks)	7.00
Grandial Champagne with a carafe of Orange Juice or Cranberry juice	28.00
Virgin Mary or Virgin Margarita	4.00

Claire's at the Museum gladly accepts Visa, MasterCard, & American Express.

A 20% gratuity will be added to parties of 8 or more.

Corkage fee is \$12