

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 is served until 3:00 pm.

Hot off the Griddle

Buttermilk Pancakes 7.95
Buttermilk pancakes served with butter, maple syrup & seasonal fruit

Cinnamon French Toast 8.95
Delicious slices of our cinnamon French toast topped with maple syrup & seasonal fruit

Eggs & Omelette Dishes

Served with a side of breakfast potatoes, seasonal 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

Design your own omelette 8.95
Choice of Cheese: Cheddar, Feta cheese or Jack cheese

Extras: .50 per item
spinach, tomatoes, olives, bell pepper, sausage, bacon, ham, avocado, tomatoes, red onions, mushrooms

Chef's Favorites

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

Chorizo and Egg Burrito 7.95
Eggs, chorizo, hash browns, and jack cheese wrapped in a flour tortilla served with our signature homemade salsa on the side

Side Dishes

Bacon, Ham, Hash browns, 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 seasonal fruit 3.50

Yogurt 2.00


at the Museum

There will be a \$2.00 split charge added to any shared entrée.

Please show your membership card to receive your discount.

A 20% gratuity will be added to parties of 6 or more.

Checks are only divided into 2 separate checks when requested.

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 Located in the Gallery

Lunch Menu

Appetizers

Fried Calamari	11.95
Rolled in Italian bread crumbs & tossed with Chef Tony's signature sauce	
Pizza Bread	5.95
Chicken Fingers	6.95
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
"Museum Work of Art"	14.95
Fried zucchini, broccoli, asparagus, shrimp, and calamari with ranch dipping sauce.	

Salads

Classic Chicken Caesar	9.95
Romaine lettuce, shredded parmesan cheese, tomatoes, 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 balsamic vinaigrette	

Pastas

Chicken Fettuccini Alfredo	11.95
Delicate fettuccini tossed with sautéed chicken breast in a creamy alfredo sauce served with garlic toast	
Grilled Salmon or Shrimp Linguine Pasta	16.95
Served with capers, red onions, tomatoes, basil in a lemon cream sauce served with garlic toast	
Homemade Baked Lasagna	12.95
Served with our homemade Italian sausage sauce & layers of three cheeses served with garlic toast	
Vegetarian Linguine	10.95
Artichoke hearts, fresh tomatoes, fresh basil, broccoli, zucchini, yellow squash served in a light cream sauce served with garlic toast	

Claire's Specialties

(No substitutions please)

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

Gourmet Sandwiches

(No substitutions please)

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 with a side of greens	
Albacore Tuna Salad Sandwich	10.95
Topped with romaine lettuce & tomatoes, served on delicious squaw bread served with a side of greens	
Grilled Chicken Club Sandwich	9.95
Cajun-style chicken topped with fresh avocado, crisp lettuce, thinly sliced tomatoes. Served on sourdough bread with a side of greens	
Museum Swiss Dip	9.95
Roast beef on a French baguette with thinly sliced Swiss cheese & our own delicious au-jus sauce with a side of fries	
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 with a side of fries.	
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 and French fries	

Side Dishes

Bowl of Potato Leek Soup	5.95
House Salad	5.95
Gemille Artichoke Feta Pasta Salad	2.50
Boat of Onion Rings	2.95
Boat of French Fries	2.95
Garlic Toast	2.50

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Beverage Selections

Cold Beverages

Juice:	2.00
Orange Juice, Cranberry Juice, Martinelli's, V-8	
Voss Water (still or sparkling)	4.00
Fountain Drinks	2.00
Coke, Diet Coke, Sprite, Dr. Pepper	
Raspberry Iced Tea, Lemonade	
Republic of Tea:	3.75
Jade Green, Blackberry Sage, Passion Fruit	
Green, Darjeeling, Ginger Peach	

Claire's Beer Selection

Domestic Beer	3.00
Corona	4.00
Amstel Light	4.00
Anderson Valley Boont Amber Ale	4.00
Heineken	4.00
Hofbrau Muenchen Kindl Hefe Weizen	4.00
Lost Coast Great White Beer	4.00
Newcastle	4.00
Sam Adams	4.00
Chimay Ale	7.00

Mixed Drinks

Bloody Mary	7.00
Mimosa (orange juice & house champagne)	7.00
\$1.00 for Domaine St. Michelle	
Pink Panther (cranberry juice & champagne)	7.00
Martini	8.00
Diamond Margarita: Regular	7.00
(with agave wine & served on the rocks)	
Wycliff Champagne with a carafe of Juice	28.00
Orange Juice or Cranberry juice	
Virgin Mary or Virgin Margarita	4.50

Red Wines

	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
Beaujolais Nouveau 2006, Sur Saône, France	6.00	
Luscious Lips, Temecula, CA	5.00	18.00
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	8.00	30.00

Hot Beverages

Hot Chocolate	2.25
Hot Tea	2.00
Coffee	2.00
Café au Lait	2.25
Chai (hot or cold)	3.25
Espresso	2.50
Café con Panna	2.50
Americano	2.50
Latte	3.25
Mocha	3.75
Cappuccino	3.25
Extra Shot of Espresso	1.00
Shot of Flavored Syrup	.75

*all espresso drinks have two shots

Champagne & Sparkling Wines

	Glass	Bottle
Chandon Brut Split	12.00	
Wycliff Brut	6.00	20.00
Domaine St. Michelle Brut, Columbia Valley, WA	7.00	24.00
Varichon & Clerc Blanc de Blancs, Savoie, France	8.00	28.00
Moon Drops Prosecco, Italy	6.00	20.00
Roederer Estate Brut, Anderson Valley, CA		35.00
Dom Perignon 1996, France		199.00

Corkage Fee \$12.00

White Wines

	Glass	Bottle
Copperidge Chardonnay, CA	6.00	20.00
Puerto Viejo Chardonnay, Chile	7.00	24.00
Raymond Estate Chardonnay Reserve 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, W. Australia	7.00	24.00
Toledana Gavi, Italy	10.00	38.00
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
Falkner Riesling, Temecula, CA	7.00	
Falkner Sauvignon Blanc, Temecula, CA	7.00	