

POINT LOMA  
café

# Breakfast

## Eggs

Choice of toast, the Café's signature corn muffin or a buttermilk biscuit with sausage gravy (except Eggs Benedict). All items served with breakfast potatoes & fresh fruit garnish

### **American Breakfast**

two eggs 8.00    one egg 7.00

add thick sliced hickory ham, link sausage or applewood  
smoked bacon 5.00 each additional item

### **The Really Big Breakfast** 15.95

three eggs / hickory ham / applewood bacon /  
link sausage

## Omelets

Three egg omelets served with breakfast potatoes, fresh fruit garnish and choice of toast, the Café's signature corn muffin or a buttermilk biscuit with sausage gravy.

### **Number One** 11.95

sausage / jack cheese / onion

### **Number Two** 11.95

bacon / avocado / cream cheese

### **Number Three** 11.95

broccoli / jack cheese / mushrooms / applewood  
bacon / sour cream

### **Steak & Eggs**

two eggs with choice of:

USDA charbroiled angus beef 16.95

chicken fried steak 14.95

### **Eggs Benedict** 14.95

two poached eggs / grilled hickory ham /  
grilled English muffin / hollandaise sauce

## Skillet Inspirations

Served with two eggs and choice of toast, the Café's signature corn muffin or a buttermilk biscuit with sausage gravy.

### **Veggie** 13.95

broccoli / mushrooms / green bell pepper / tomato /  
cubed potatoes / cheddar cheese

### **Fajita Delight** 13.95

grilled chicken or steak / green bell pepper / onion /  
tomato / cilantro / cubed potatoes / jack cheese

### **Western** 13.95

grilled ham / onion / green bell pepper / cubed  
potatoes / cheddar cheese

### **American** 13.95

cubed potatoes / bacon / sausage / ham / onion /  
green bell pepper / mushrooms

# From the Griddle

Served with whipped butter and maple syrup. Add bananas, blueberries or strawberries for 1.95 each item. Add applewood bacon, hickory ham or link sausage for 5.00 each item.

## **Buttermilk Pancakes**

short stack 7.00 full stack 8.00

## **Cinnamon Vanilla French Toast** 8.00

grilled cinnamon egg bread / vanilla batter / dusted with powdered sugar

## **Belgian Waffle** 8.00

## **Sour Cream Pancake** 8.00

jumbo buttermilk pancake folded over large dollop of sour cream / topped with choice of cinnamon apple, boysenberry or blueberry hot compote

# South of the Border

Served with rice, beans, salsa & corn or flour tortillas.

## **Breakfast Burrito** 13.95

three eggs scrambled with diced tomatoes / applewood bacon / serrano chiles / scallions / jack cheese / wrapped in a flour tortilla

## **Machaca** 13.95

shredded spiced beef / scrambled eggs / green bell pepper / tomato / onion / jack & cheddar cheese

## **Chorizo** 13.95

spicy Mexican sausage scrambled with eggs jack and cheddar cheese

# The Lighter Side

## **California Smoothie** 7.50

strawberries / banana / orange juice

## **Continental Breakfast** 9.50

chilled small juice / bakery item / coffee, tea or milk

## **Granola Parfait** 8.50

granola cereal / plain low-fat yogurt sliced strawberries

## **Beverages**

freshly ground Kona coffee 2.75  
tea (hot or iced) 2.50  
hot chocolate 2.50  
lemonade & assorted sodas 2.50

freshly squeezed:  
orange & grapefruit juice  
small 2.75 large 4.00

assorted juices:  
cranberry / pineapple / apple  
small 2.25 large 3.00

milk  
small 2.00 large 2.75

## **From the Bakery**

assorted muffins 4.50 each  
toast & preserves 3.00  
plain bagel 3.50  
bagel w/ cream cheese 4.00  
two buttermilk biscuits 3.00  
two buttermilk biscuits  
w/ sausage gravy 5.00  
cinnamon roll 5.00  
pecan roll 5.00

## **A La Carte**

one egg 3.00  
two eggs 4.00  
applewood bacon 5.00  
hickory ham 5.00  
link sausage 5.00  
breakfast potatoes 3.00  
hot or cold cereal 4.00  
fresh fruit in season  
cup 4.00  
bowl 5.00

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*An 18% gratuity will be added to parties of 8 or more.*

# POINT LOMA café

## Lunch

### Starters

**Crispy Fried Calamari** 13.95  
spicy marinara sauce / tartar sauce

**Spicy Chicken Wings** 13.95  
red hot sauce / green apple slices / bleu cheese dip

**Southwest Nachos** 13.95  
refried beans / guacamole / sour cream  
pico de gallo salsa  
chicken or beef nachos 16.95

**Cheese Quesadilla** 11.95  
guacamole / sour cream / salsa / pico de gallo

**Chicken Ribbons** 12.95  
ranch dressing

**Ceviche** 12.95  
lime marinated white fish / serrano peppers / onions /  
tomatoes / cilantro / avocado / corn tortilla chips

### Soup & Salad

Served with the Café's signature corn muffin or a dinner roll.

**Cobb Salad** 14.95  
oven-roasted turkey / avocado / bacon / cucumber /  
tomato / bleu cheese crumbles / romaine / hard-  
boiled egg Petite Cobb 13.95

**California Tuna Salad** 14.95  
albacore tuna salad / avocado / cucumber /  
mushrooms / tomato wedges / hard-boiled egg /  
mixed greens / carrots

**Oriental Chicken Salad** 14.95  
chicken breast / cucumber / carrot / tomatoes /  
scallions / zucchini / egg noodles / baby greens /  
spicy thai dressing

**Tortilla Soup** 14.95  
chicken breast / vegetables / spicy chicken broth /  
avocado / cheddar cheese / corn tortilla strips /  
sour cream / warm flour tortillas

**Baby Spinach & Fruit Salad** 14.95  
watermelon / cantaloupe / pineapple / honeydew /  
strawberries / kiwi / oranges / feta / honey lime  
vinaigrette

**Chicken Caesar Salad** 14.95  
chicken breast / romaine / cucumbers / tomato /  
hard-boiled egg / caesar dressing / fresh parmesan  
without chicken 12.95

**Soups** bowl 7.00 cup 6.00  
homemade vegetable soup / chef's soup of the day

**House Salad** 7.00  
mixed greens / cucumber / tomato / carrots /  
jicama / almonds

**House Salad & Bowl of Soup** 12.95  
vegetable soup or chef's soup of the day

### Taqueria

Two corn tortilla tacos / Santa Fe coleslaw / chips / salsa. Add Mexican rice & black beans for an additional 3.50

**Grilled Mahi Mahi** 14.95  
grilled pineapple / jack cheese / jicama slaw /  
habanero mango salsa / lime

**Carne Asada Sonora** 14.95  
steak / boiled beans / salsa / cilantro / guacamole

**Carnitas Michoacán** 14.95  
boiled beans / pico de gallo / avocado / salsa

**Short Ribs** 14.95  
braised beef / cabbage slaw / pickled red onions /  
avocado / habanero red sauce

**Tequila Lime Shrimp** 14.95  
chimichurri sauce / jack cheese / roasted peppers /  
avocado / salsa / jicama taco shells

# Flat Bread

Please allow additional cooking time.

## **BBQ Chicken** 12.95

shredded chicken / smoked gouda / cilantro / mozzarella cheese / caramelized onions

## **Lobster & Smoked Gouda** 14.95

butter poached lobster / smoked gouda / spicy tomato sauce / roasted yellow peppers / fresh tomatoes / mozzarella cheese

## **Margherita** 12.95

garlic aioli / heirloom tomatoes / mozzarella cheese / fresh basil chiffonade

## **Garlic Shrimp** 14.95

shrimp / pizza sauce / fontina cheese / arugula / mango / goat cheese / mozzarella cheese

# Sandwiches

Choice of French fries, fresh fruit or vegetable slaw. (Except half sandwich & soup or salad.)

## **Monte Cristo** 14.95

egg batter dipped / ham / oven-roasted turkey / cheddar cheese / swiss cheese / melba sauce

## **Point Loma Club** 14.95

oven-roasted turkey / applewood bacon / lettuce / tomato / mayo / avocado

## **Half Sandwich & Soup or Salad** 14.95

choice of ½ turkey, ½ club, ½ tuna, ½ BLT  
cup of soup or house salad

## **Charbroiled California Chicken** 14.95

chicken breast / tomato / sprouts / avocado / jack cheese / sourdough

## **Philly Cheese Steak** 14.95

top sirloin / peppers / onion / mushrooms / melted jack cheese / french roll

## **Albacore Tuna** 13.95

albacore tuna salad / sprouts / avocado / tomato

## **Black & Bleu Burger** 15.95

chili rubbed hamburger patty / melted bleu cheese / applewood bacon / pickled red onion / lettuce / tomato / garlic aioli

## **American Raised Kobe Beef Burger** 16.95

swiss cheese / lettuce / tomato / onions / pickles

## **Oven-Roasted Turkey & Avocado** 15.95

lettuce / tomato / avocado / jack cheese / mayo

## **Café Burger** 13.95

choice of angus beef, turkey or veggie patty  
lettuce / tomato / onion  
add cheese / grilled mushrooms / avocado 1.00 each  
add applewood bacon 1.50

## **Applewood Smoked BLT** 13.95

lettuce / tomato / bacon / avocado / mayo

# Pastas

Choice of soup or house salad and garlic toast.

## **Sautéed Lobster Mac & Cheese** 20.00

grilled artichokes / orecchiette pasta / cherry tomatoes / creamy cheese sauce / fresh parmesan

## **Spaghetti Bolognese** 18.00

meat sauce / fresh parmesan  
without meat 15.00

## **Sautéed Chicken Breast & Pasta** 20.00

sun-dried tomatoes / bacon / garlic cream sauce / fresh parmesan / fettuccini

# And the rest...

Choice of soup or house salad & the Café's signature corn muffin or a dinner roll.

## **Grilled Chicken Quesadilla** 18.95

tomato / avocado / jack & cheddar cheese / refried beans / spanish rice / guacamole / sour cream / pico de gallo

## **Pacific Fish & Chips** 20.95

tempura style filets / french fries / cocktail sauce / homemade tartar sauce / vegetables

## **Charbroiled Flat Iron Steak** 23.95

garlic mashed potatoes / vegetables / red wine demi-glace

## **Home Style Meatloaf** 18.95

mushrooms / mashed potatoes / marsala sauce / vegetables

## **Shepherd's Pie** 18.95

ground beef / mushrooms / carrot / peas / celery / onion / mashed potatoes / brown gravy / parmesan crust

## **Stir Fry** 17.95

vegetables / light teriyaki sauce / rice / cashews  
beef 20.95 / chicken 19.95 / shrimp 22.95

POINT LOMA

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Dinner

## Starters

**Crispy Fried Calamari** 13.95  
spicy marinara sauce / tartar sauce

**Spicy Chicken Wings** 13.95  
red hot sauce / green apple slices / bleu cheese dip

**Southwest Nachos** 13.95  
refried beans / guacamole / sour cream /  
pico de gallo / salsa  
chicken or beef nachos 16.95

**Cheese Quesadilla** 11.95  
guacamole / sour cream / salsa / pico de gallo

**Chicken Ribbons** 12.95  
ranch dressing

**Ceviche** 12.95  
lime marinated white fish / serrano peppers / onions /  
tomatoes / cilantro / avocado / corn tortilla chips

## Flat Bread

Please allow additional cooking time.

**BBQ Chicken** 12.95  
shredded chicken / smoked gouda / cilantro /  
mozzarella cheese / caramelized onions

**Lobster & Smoked Gouda** 14.95  
butter poached lobster / spicy tomato sauce / roasted  
yellow peppers / fresh tomatoes / mozzarella cheese

**Margherita** 12.95  
garlic aioli / heirloom tomatoes / mozzarella cheese /  
fresh basil chiffonade

**Garlic Shrimp** 14.95  
shrimp / pizza sauce / fontina cheese / goat cheese /  
mozzarella cheese / mango / arugula

## Soup & Salad

Served with the Café's signature corn muffin or a dinner roll (except Tortilla Soup).

**Cobb Salad** 14.95  
oven-roasted turkey / avocado / bacon / cucumbers /  
tomatoes / bleu cheese crumbles / romaine / hard-  
boiled egg Petite Cobb 13.95

**California Tuna Salad** 14.95  
albacore tuna salad / mixed greens / avocado /  
cucumbers / mushrooms / tomato wedges /  
hard-boiled egg / carrots

**Oriental Chicken Salad** 14.95  
chicken breast / cucumbers / carrots / tomatoes /  
scallions / zucchini / noodles / baby greens /  
spicy thai dressing

**Tortilla Soup** 14.95  
chicken breast / vegetables / spicy chicken broth /  
avocado / cheddar cheese / corn tortilla strips /  
sour cream / warm flour tortillas

**Baby Spinach & Fruit Salad** 14.95  
watermelon / cantaloupe / pineapple / honeydew /  
strawberries / kiwi / oranges / feta / honey lime  
vinaigrette

**Chicken Caesar Salad** 14.95  
chicken breast / romaine / cucumbers / tomato /  
hard-boiled egg / caesar dressing / fresh parmesan  
without chicken 12.95

**Soups** bowl 7.00 cup 6.00  
homemade vegetable soup / chef's soup of the day

**House Salad** 7.00  
mixed greens / cucumbers / tomatoes / carrots /  
jicama / almonds

**House Salad & Bowl of Soup** 12.95  
vegetable soup or chef's soup of the day

## Taqueria

Three corn tortilla tacos / Santa Fe coleslaw / chips / salsa. Add Mexican rice & black beans for an additional 3.50

**Grilled Mahi Mahi** 15.95  
grilled pineapple / jack cheese / jicama slaw /  
habanero mango salsa / lime

**Carnitas Michoacán** 15.95  
boiled beans / pico de gallo / avocado / salsa

**Short Ribs** 15.95  
braised beef / cabbage slaw / pickled red onions /  
avocado / habanero red sauce

**Carne Asada Sonora** 15.95  
steak / boiled beans / salsa / cilantro / guacamole

**Tequila Lime Shrimp** 15.95  
chimichurri sauce / jack cheese / roasted peppers / avocado / salsa / jicama taco shells

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# From the Sea

Served with choice of soup or house salad and the Café's signature corn muffin or a dinner roll.

## **Miso Marinated Alaskan Halibut** 28.00

cilantro hoisin glaze / wild rice / vegetables

## **Sesame Crusted Salmon** 26.00

soy lemon grass sauce / wild rice / vegetables

## **Pacific Fish & Chips** 22.00

tempura style filets / french fries / cocktail sauce / vegetables / homemade tartar sauce

# Pastas

Served with choice of soup or house salad and garlic toast.

## **Sautéed Shrimp & Pasta** 25.00

grilled artichokes / cheese tortellini / rosemary cream sauce / fresh parmesan

## **Spaghetti Bolognese** 19.00

meat sauce / fresh parmesan

without meat 16.00

## **Sautéed Chicken Breast & Pasta** 21.00

sun-dried tomatoes / bacon / garlic cream sauce / fresh parmesan / fettuccini

## **Seafood Fra Diavolo** 24.00

bay scallops / shrimp / garlic / shallots / linguini / spicy marinara sauce / fresh parmesan / calamari

# From the Land

Served with choice of soup or house salad & the Café's signature corn muffin or a dinner roll.

## **Broiled Top Sirloin** 23.00

usda choice angus beef / garlic mashed potatoes / vegetables

## **Braised Beef Short Ribs** 24.00

red wine sauce / garlic mashed potatoes / vegetables

## **Charbroiled Angus Rib Eye** 30.00

brandy peppercorn sauce / mashed potatoes / vegetables

## **Charbroiled Flat Iron Steak** 25.00

garlic mashed potatoes / vegetables / red wine demi-glace

## **Herb Roasted Chicken** 23.00

mushroom bacon sauce / mashed potatoes / vegetables / wild mushroom bread pudding

## **Blackened Pork Chop** 24.00

confetti vegetables / spinach / mashed potatoes / orange demi-glace

## **Chicken Enchilada & Carne Asada** 23.00

tomatillo sauce / spanish rice / refried beans / guacamole / sour cream / salsa

# Comfort Food

Served with choice of soup or house salad & the Café's signature corn muffin or a dinner roll.

## **Home Style Meatloaf** 19.00

mushrooms / mashed potatoes / marsala sauce / vegetables

## **Shepherd's Pie** 19.00

ground beef / mushrooms / carrots / peas / celery / onions / mashed potatoes / brown gravy / parmesan crust

## **Sautéed Lobster Mac & Cheese** 21.00

grilled artichokes / orecchiette pasta / cherry tomatoes / creamy cheese sauce / fresh parmesan

## **Stir Fry** 18.00

vegetables / light teriyaki sauce / rice / cashews  
beef 21.00 / chicken 20.00 / shrimp 23.00

# Sandwiches

Choice of French fries, fresh fruit or vegetable slaw. (Except half sandwich & soup or salad.)

## **Monte Cristo** 14.95

ham / oven-roasted turkey / cheddar cheese / swiss cheese / egg batter dipped / melba sauce

## **Point Loma Club** 14.95

oven-roasted turkey / applewood bacon / lettuce / tomato / mayo / avocado

## **Half Sandwich & Soup or Salad** 14.95

choice of ½ turkey, ½ club, ½ tuna, ½ BLT  
cup of soup or house salad

## **Charbroiled California Chicken** 14.95

chicken breast / tomato / sprouts / avocado / jack cheese / sourdough

## **Philly Cheese Steak** 14.95

top sirloin/ peppers / onions / mushrooms / melted jack cheese / french roll

## **Black & Bleu Burger** 15.95

chili rubbed hamburger patty / melted bleu cheese / applewood bacon / pickled red onions / lettuce / tomato / garlic aioli

## **American Raised Kobe Beef Burger** 16.95

swiss cheese / lettuce / tomato / onions / pickles

## **Oven-Roasted Turkey & Avocado** 15.95

lettuce / tomato / avocado / jack cheese / mayo

## **Café Burger** 13.95

choice of angus beef, turkey or veggie patty  
lettuce / tomato / onion

add cheese / grilled mushrooms / avocado 1.00 each  
add applewood bacon 1.50

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