



Big scramble with spinach, mushrooms and onions with apple smoked chicken sausage and grilled tomatoes **14** *Approximately 8 net carbs*

**Low Cholesterol**

Cholesterol free egg beaters scrambled with sautéed spinach and fried potatoes **13** *Approximately 2 mg cholesterol*

**California Low Fat Breakfast**

Egg whites scrambled with asparagus, mushrooms, spinach and onions served with grilled tomatoes **13** *Approximately 5 grams fat*

**Cava Breakfast Buffet 21**

Our chefs are standing by to prepare eggs any style and belgium waffles to order. You will also find specialty bacon, sausage, breakfast potatoes, biscuits and gravy, a selection of assorted cold cereals and Irish organic steel rolled oatmeal. In addition we have breakfast pastries from our pastry chef, fresh seasonal fruits, non-fat yogurt, freshly squeezed juice from our juice bar and our carb conscious selections featuring this logo.

**Choice of juice and hot beverage included.**

**Healthy Start Buffet 14**

Includes all of the cold items from the Cava buffet along with hot cereal and your choice of orange, grapefruit juice, juice from our juicing bar and hot beverage.



**FRESH FRUITS**

Papaya with lime or fresh strawberries and cream **7**

One half-grapefruit, seasonal melon or pineapple **6**

**Mixed Fruit**

Tossed in organic yogurt with honey-orange dressing and seasonal berries **8**

**Simply Melon**

A variety of seasonal melons with fresh mint **6**

**BREAKFAST BAKERY**

**Continental**

A variety of danish with a muffin, scone, diced fruit and your choice of juice and hot beverage **10**

English Muffin or Toast **3**

Bagel with Cream Cheese **4**

**CEREALS**

**Irish Oatmeal made with Organic Steel Rolled Oats**

Your choice of raisins or sugared pecans and topped with seasonal berries **7**

**Dry Cereals**

Including quaker 100% natural granola, corn flakes, all bran, special k and many more. All may be topped with fresh fruit or seasonal berries **6**

**Oatmeal Crème Brulee with Fresh Berries**

Organic steel rolled oats with berries and a caramelized sugar topping **9**

**BEVERAGES**

Fresh squeezed orange or grapefruit juice **4** Milk, whole, non-fat or 2% **3**

Tomato, V-8, apple, cranberry, pineapple or papaya juice **3**

Starbucks Cappuccino, espresso or café latte **4**

Starbucks Coffee or Decaffeinated Coffee **4**

Regular, Decaffeinated or Specialty Tea **4**

Fresh Seasonal Fruit and Yogurt Smoothie **6**

**SIDES**

**Breakfast Meats 5**

Choice of Peppered Bacon, Ham Steak, Pork or Chicken Apple Sausage or Applegate Farms Nitrate Free Bacon

Breakfast Potatoes **4**

Carb Friendly Mushroom and Bacon Hash **5**

# BREAKFAST

All breakfast entrees include your choice of juice, coffee and toast or bakery muffin and home style potatoes

## Sunrise Breakfast

Two ranch fresh eggs served with broiled tomato, potatoes and your choice of peppered bacon, ham steak, apple smoked chicken or pork sausage 14

## Big Scramble

Scrambled eggs with fresh sautéed spinach, mushrooms and onions with apple smoked chicken sausage or ground beef 13

## Country Brunch Skillet

Scrambled eggs with bell peppers and mushrooms topped with melted cheddar cheese. Served with country style potatoes and sausage in a cast iron skillet 14

## Scrambled Eggs with Nova Scotia Salmon

Served with diced onions, capers, cream cheese and a toasted bagel 16

## Steak and Eggs

Angus new york strip steak with two eggs any style 18

## *Renaissance Signatures*

### Organic Vegetable Frittata

Anderson Valley organic eggs with tomato, mushrooms and seasonal organic vegetables with organic breakfast potatoes 15

### Southwest Scramble

Scrambled eggs with chorizo sausage and jalapenos with monterey jack cheese, flour tortillas and breakfast potatoes 14

### Lemon Ricotta Pancakes

Light and fluffy with raspberries and a hint of lemon with maple syrup and butter 12

## Three Egg Omelet

Your choice of bacon, swiss, mushrooms, ham, cheddar, onions, spinach or tomatoes 15

## Egg White Omelet

Served with garden vegetables, fresh herbs, mushrooms, asparagus, tomatoes and spring onions served with home style potatoes 15

## Crabmeat Benedict

Poached eggs with lump meat crab and cajun hollandaise sauce served over sautéed spinach and caramelized onions 17

## Eggs Benedict

Served the traditional way 15

## Smoked Salmon

Served with toasted bagel, tomato, red onions, caper berries and chive infused cream cheese 14

## SPECIALTIES FROM THE GRIDDLE

### French Toast

Three layers of cinnamon brioche layered with fresh strawberries and whipped cream topped with caramelized bananas and pecans 13

Just plain with maple syrup 11

### Croissant French Toast

Croissant and coachella valley dates accompanied with toasted pecan butter and chicken apple sausage 13

### Buttermilk or Whole Wheat Pancakes

Served with warm maple syrup 11

### Belgian Waffle

With berry compote or warm maple syrup 12

### California Strawberries and Cream Waffle

A belgian style waffle with fresh berries added before cooking and topped with a generous portion of whipped cream and strawberries 14



## Starters

### **Thai Wraps**

Create your own Thai lettuce rolls with our seasoned ground chicken, cucumber, carrots, sweet red chili sauce and peanut sauce

\$12

*(Vegetarian also available)*

### **Mediterranean Shrimp**

Marinated, chilled shrimp with capers, parsley, and extra virgin olive oil served with croutons and tarragon aioli

\$12

### **Mussels**

Steamed mussels in a tomato, leek, and fennel-scented broth, served with sourdough ficelle baguette

\$9

### **Rare Ahi Tuna**

Rare ahi tuna with haricots verts, tomato, Portobello mushroom, and arugula salad with a broken kalamata olive vinaigrette

\$13

### **Crab Cakes**

Seared crab cakes served with a wasabi aioli, celery heart and radish salad

\$13

### **Mozzarella Bocconcini**

Bocconcini mozzarella salad with tomatoes, basil balsamic syrup and Hawaiian volcanic red salt

\$8

### **Seared Scallops**

Pan-seared and served with fennel watercress salad and an apple-bacon vinaigrette

\$12

### **Coconut Shrimp**

Three crispy fried jumbo shrimp served with an apricot dipping sauce

\$13

### **Chicken Tenders**

Chicken tenders deep-fried and served with fresh hand-cut French fries with ranch and BBQ dipping sauce

\$9

## Salads

### **Cava House Salad**

Tossed with our own buttermilk-garlic dressing, topped with bacon, tomato and chopped egg

\$9

### **Pear and Gorgonzola Salad**

Fresh pear tossed with mixed greens, Gorgonzola cheese, candied walnuts, and smoked bacon in a light sherry vinaigrette

\$10

### **Caesar Salad**

Served in the traditional style

\$8

### **Crab Salad**

Lump crabmeat, sliced green apples, celery hearts and baby greens tossed with an apple-lemon vinaigrette

\$13



## Entrée Salads

### **Caesar Salad**

Served in the traditional style  
\$12  
Additional grilled chicken or shrimp  
\$6

### **Korean BBQ Hangar Steak Salad**

With mixed greens, tomatoes, carrots, and scallions tossed in a fresh coriander-sesame dressing  
\$16

### **Cobb Salad**

Chopped greens, chicken, avocado, Gorgonzola cheese, bacon, tomato, and eggs tossed in our vinaigrette dressing  
\$16

### **Herb Salmon Salad**

Herb roasted and served on a salad of haricots verts, Portobello mushrooms, spinach and chopped eggs all tossed in a lemon-oregano vinaigrette  
\$15

### **Fruit Salad**

Assorted fruit tossed in organic yogurt and honey-orange sauce  
\$12

## Sandwiches

### **Fresh Roasted Albacore Tuna Salad Sandwich**

Roasted daily with fresh herbs, mixed with lime-caper dressing and served on artisan Parmesan bread  
\$14

### **Soup, Salad, and Sandwich of the Day**

One-half roasted tuna sandwich, cup of soup and a small salad  
\$13

### **Portobello Sandwich**

Vegetarian sandwich of grilled Portobello mushroom, spinach, roasted bell peppers, and fresh mozzarella on a potato roll with a basil aioli  
\$12

### **BBQ Pork Sandwich**

Pulled pork piled high on a Kaiser bun and topped with a mustard slaw  
\$14

### **Chicken and Avocado Sandwich**

Chicken breast grilled and topped with avocado, roasted peppers, and toasted Monterey Jack cheese  
\$15

### **Peppered Bacon Cheeseburger**

A half-pound fresh ground Angus beef burger topped with peppered bacon, cheddar cheese, lettuce, tomato, and shaved onions with our special sauce  
\$15

### **Boars Head Smoked Turkey**

With Fontina cheese, arugula, and sliced tomatoes on Parmesan bread  
\$13

### **Honey-smoked Ham and Swiss**

With whole grain mustard and red leaf lettuce on thick sliced seven-grain bread  
\$13



## Entrées

### **Bone-in Ribeye**

20 oz Angus bone in ribeye with caramelized cipolini onions, mushroom sauté,  
and herb-fried potatoes

\$36

A glass of **Heitz Cellars, Cabernet, Napa Valley, 2001**  
would be a perfect accompaniment

\$16

### **8 oz Filet Mignon**

8 oz Angus filet mignon with caramelized shallot port jus and baked baby Yukon potatoes  
with roasted onions

\$38

A glass of **Terlato, Syrah, Dry Creek Valley, 2003**  
would be a perfect accompaniment

\$13

### **Grilled New York Strip**

Angus 12 oz grilled New York strip steak topped with porcini mushrooms and bleu cheese  
cream and olive oil-crushed potatoes

\$32

### **Lamb Chops**

Grilled lamb chops on roasted fingerling potatoes with spinach, olives, and artichokes

\$32

A glass of **Rosenblum "Eagle Point Vineyard" Zinfandel, 2004**  
would be a perfect accompaniment

\$11

### **Roasted Chicken**

Roasted chicken supreme over sautéed butternut squash and organic kale with natural jus

\$21

A glass of **Conundrum, Sauvignon Blanc Blend, Napa Valley, 2003**  
would be a perfect accompaniment

\$12

### **Sea Bass**

Seared sea bass with mussels, artichokes, fennel, and spinach in a tomato herb broth

\$29

A glass of **Morgan "Twelve Clones" Pinot Noir, Santa Lucia Highlands, 2005**  
would be a perfect accompaniment

\$13

### **Salmon**

Seared salmon with crispy skin, tomato-basil relish and lemon vinaigrette with  
seasonal vegetables

\$24

### **Seafood Taglitellie**

Taglitellie pasta with shrimp, mussels, roasted olives, and tomatoes with light butter  
and herb vinaigrette

\$23

### **Vegetarian Whole Wheat Pasta**

Whole wheat penne pasta with asparagus and zucchini tossed in a California olive oil,  
with fresh herbs and shaved Romano cheese

\$18

A glass of **Luna, Pinot Grigio, Napa Valley, 2003**  
would be a perfect accompaniment

\$8



## Desserts

### **Banana-Chocolate Mousse Cake**

With roasted banana-caramel center and chocolate shortbread bottom, accompanied with a banana-caramel sauce

\$7

### **Lime and Ginger Brulée**

With caramelized bananas

\$7

### **California Orange and White Chocolate Cheesecake**

With Coachella Valley date and kumquat compote

\$7

### **Fresh Berries and Mascarpone**

Fresh berries tossed in a champagne and citrus syrup topped with honey-whipped mascarpone cheese

\$7

### **Coconut Pana Cotta**

Coconut custard served in a light pineapple soup with pearl tapioca

\$7

## Beverages

Esmeralda Lemonade

\$5

Iced Tea

\$3

Hibiscus Tea

\$3

Soft Drinks

\$3

Starbucks Cappuccino, Espresso or Café Latté

\$4

Starbucks Coffee or Decaffeinated Coffee

\$4

Regular, Decaffeinated or Specialty Tea

\$4