BREAKFAST

SPECIALTIES

Santa Barbara Smokehouse Salmon 14
Capers, Confit Tomatoes, Sliced Cucumbers, Viceroy Garden Lemon, Whipped Cream Cheese Bagel

Steak and Eggs 22
Flat Iron Steak, Local Organic Brown Eggs any Style, Homemade Steak Sauce, Fingerling Potatoes

California Burrito 10
Local Organic Brown Eggs, Soyrizo, Roasted Tomato Salsa. Finished with Charred Scallions, Hass Avocados, Fingerling Potatoes

Huevos Rancheros 9
Local Organic Brown Eggs any Style, Corn Tortillas, Pinto Beans, Tomatillo Salsa, Queso Fresco

Omelet or Frittata 12
Made to order with your choice of three ingredients: Peppers, Onions, Mushrooms, Zucchini, Spinach, Soyrizo, Black Forest Ham, Chicken Apple Sausage, Bacon, Cheddar, Swiss, and Goat Cheese
(egg whites only also available)

Citron Breakfast 12
Farm Eggs any Style, Potatoes, Bacon or Chicken Sausage, Choice of Toast

Citron Continental
Breakfast Pastries, Choice of Fresh Juices, Coffee or Tea 8

Pancakes 10
Homemade Pancakes topped with Candied Meyer Lemon and Maple Syrup, Ricotta Cheese

Breakfast Sandwich 10
Local Organic Brown Eggs any Style, Country Ham or Bacon, Cheddar, in a Toasted Brioche Bun

Brulee Grapefruit 10
Viceroy Garden Grapefruit, Cottage Cheese

ALL THINGS BENEDICT

Eggs Benedict 12
Arugula, Ham

Eggs Royale 14
Smoked Salmon

Oscar Benedict 16
Asparagus and Crab

Steak Benedict 18
Filet Mignon Medallions

LUNCH

SMALL PLATES

Yuzu Marinated Fish Ceviche
Crispy Tortilla Chips, Haas Avocado, Arbequina, Evoo 12

Prosciutto de Parma and Magnificent Melon
Port Wine Gelee, Wild Mint 12

Quinoa Salad
Valbreso Feta, Grapefruit, Mint, Lemon 10

Mediterranean Plate
Quinoa Tabbouleh, Hummus, Olives, Piquillo Peppers, Grilled Pita 14

SALADS

Farmers Market
Mixed Greens, Baby Heirloom Carrots, Grape Tomatoes, Shaved Hot House Cucumbers, Balsamic Vinaigrette 8

Watermelon French Feta Salad
Wild Mint, Preserved Strawberry 10

Citron Cobb Salad
Chopped Greens (Iceberg, Watercress, Endive, Romaine), Diced Nueske's Bacon, Heirloom Tomato, Chopped Egg, Grilled Chicken, Avocado, California Blue Cheese, Fresh Peas, Red Wine Vinaigrette 16

Caesar
Romaine, Parmesan, Croutons, Traditional Dressing 8
Add Chicken 5 / Shrimp 6 / Salmon 8

SANDWICHES & MAIN

Turkey Club
Nueske's Bacon, Gruyere Cheese, Confit Tomato, Bacon Aioli 12

Shrimp Tacos
Grilled Shrimp, Salsa Roja, Chipotle Aioli, Shaved Cabbage, Cilantro, Fresh Lime 14

Organic Summer Vegetable Brochette
Tamari Glaze, Grilled Tofu, Steamed White Rice 12

Naan Flat Bread
Roasted Garlic Marinated Tomatoes, Asiago & Burrata Cheese, Prosciutto, Grilled Vegetables, Piquillo Peppers, Olives topped Baby Wild Arugula, Lemon Truffle Vinaigrette 14

Viceroy Palm Springs Burger
Caramelized Onions, Gruyere, Maytag Blue Cheese, Bacon, Horseradish Aioli, Truffle Fries 18

Cedar Plank Roasted Pacific Northwest Salmon
Beluga Lentils, Confit Tomatoes, Lemon, Thyme, Roasted Garlic Sauce,
Shaved Fennel Nasturtiums Salad 16

Paloma NY Strip Steak
Baby Wild Arugula, Marinated Olives, Heirloom Tomatoes, Hot House Cucumbers, Pickled Onions, Basil Vinaigrette 18

SIDES

Truffle Fries 6
Fries 4
Arugula Salad 4
Fruit Salad 4

DINNER

SMALL PLATES

Prosciutto de Parma, Magnificent Melon
Port Wine Gelee, Wild Mint **12**

Hamachi Crudo
Thai Basil, Mango, Citron Glaze **14**

Quinoa Salad
Valbreso Feta, Grapefruit, Mint, Lemon **10**

Crab Cakes
Old Bay, Lemon Aioli **16**

Kobe Beef Carpaccio
Thinly Sliced Kobe Beef, Shiitake Mushrooms, Tomato Pepper Jam, Shaved Parmesan Cheese, EVOO, Caper Berries, Crostini **18**

Smoked Diver Scallops
Shaved Hot House Cucumber, Horseradish Caviar Crème Fraiche **14**

SALADS

Farmers Market
Mixed Greens, Baby Heirloom Carrots, Grape Tomatoes, Shaved Hot House Cucumbers, Balsamic Vinaigrette **8**

Baby Iceberg Wedge
Grape Tomatoes, Pickled Shallots, Dijon Maple, Cured Nueske's Bacon, Jalapeno Ranch Dressing **10**

Roasted Baby Beet Salad
Brule of Greek Yogurt, Moro Blood Orange Supremes, Pistachio Brittle, Point Reyes Blue Cheese **12**

Heirloom Tomato & Burrata Salad
EVOO, Nueske's Bacon, Aged Balsamic, Fresh Basil **14**

Watermelon French Feta Salad
Wild Mint, Preserved Strawberry **10**

Caesar
Romaine Hearts, Parmesan Crisp, Croutons **10**

ENTREES

Homemade Wild Morel Mushroom Ravioli
Asparagus, Heirloom Tomato, & Truffle Boschetto Cheese **22**

Roasted Jidori Chicken
Sweet Corn, Cilantro, Red Onion, Avocado Relish **22**

Cedar Plank Roasted Pacific Northwest Salmon
Beluga Lentils, Confit Tomatoes, Lemon Thyme Roasted Garlic Sauce, Shaved Fennel Nasturtiums Salad **24**

Roasted Halibut
Olive Oil, Crushed Potatoes, Almonds, Artichokes, Roasted Garlic Sauce **32**

Tamarind Glazed Prawns
"Moros y Cristianos" and Ghee Roasted Plantains, White Rice, Black Beans, Cilantro, Preserved Lime Sauce **28**

Roasted Petite Tenderloin of Beef
Arbequina Whipped Potatoes, Roasted Asparagus and Romesco Sauce with Marcona Almonds **36**

WINE

CHAMPAGNE / SPARKLING

Kenwood Yulupa, Brut, Sonoma	NV	12/14
J Cuvee, Russian River Valley	NV	15/60
Moet & Chandon, Epernay, Champagne	NV	85
Schramsberg Rose, North Coast	2008	75
Veuve Clicquot Yellow Label, Reims	NV	22/110
Moet & Chandon Ice, France	NV	85
Beau Joie, Brut, Champagne	NV	100
Dom Perignon, Epernay	NV	295

CHARDONAY

Liberty School, Russian River	2010	11/45
Sonoma Cutrer, Russian River Valley	2009	16/56
Cakebread Cellars, Napa Valley	2011	80

SAUVIGNON BLANC

Crossings, Marlborough	2011	10/42
Cakebread Cellars, Napa Valley	2011	70

PINOT GRIGIO

Voga, Pinot Grigio, Italy	2009	10/38
Terlato, Russian River Valley	2010	14/45

ROSE

Whispering Angel, Cote De Provence, France		13/50

REISLING

Williamette Valley, Oregon	2007	10/38

CABERNET

Kenwood, Jack London, Sonoma	2009	14/52
Sequoia Grove, Napa Valley	2009	18/70
Jordan, Alexander Valley	2008	105
Stags Leap Cellars, Napa Valley	2010	110

MERLOT

St. Francis, Sonoma Valley	2006	13/50

PINOT NIOR

Hahn Winery, Pinot Noir Monterey	2011	12/45
Domaine Carneros, Carneros	2010	85

ZINFANDEL

Deloach, Russian River	2010	12/45
Ridge Three Valleys, Sonoma	2010	55

SYRAH / SHIRAZ

Michael David, 6th Sence	2010	12/45

MALBEC

Terrazas de los Andes, Argentina	2008	11/40

MERITAGE

Estancia Reserve, Paso Robles	2008	50
Buena Vista "The Count"	2008	13/50

DESSERT

Assorted Gelato or Sorbet	8
Viceroy Signature Cookies	8

Please Call for Daily Specials

KIDS CHOICES
Served from 11 a.m. to 10 p.m.

All served with a choice of French fries, chips, or fruit

Chicken Tenders	10
Cheese Burger	10
Grilled Cheese	10
Peanut Butter and Jelly	10
Pasta	10

OVERNIGHT MENU
Served from 10 p.m. to 6 a.m.

Hummus Roasted Garlic, Lavash Crackers	9
Guacamole Crispy Tortillas, Salsa	10
Ceviche Tomato, Cucumber, Jalapeno, Lime Crispy Tortillas	15
Fresh Baked Cookies Served with a glass of milk	8

BEVERAGES

Soft Drinks Coke Diet Coke Sprite Ginger Ale	3.5
Grapefruit Juice	4
Orange Juice	4
Tomato Juice	4
Cranberry Juice	4
Illy French Press Coffee	5

BOTTLED WATER Badiot or Evian	7