



EASTER MENU 2015

10:00 am – 3:00 pm

STARTERS

- Salmon Bisque** - our all-time favorite 8 oz/16 oz.....7/11
Veg Soup - always vegetarian 8 oz/ 16 oz....6/9
Meze Plate – carrot miso hummus, whipped eggplant, preserved lemon chickpeas, olives, roasted garlic, lavash | 11 v gfo
Crab and Potato Fritters – saffron red pepper sauce, green beans, artichoke, pine nuts | 11
Pastry Basket - assorted mini scones, coffee cake & croissants | 7
Crispy Vietnamese Spring Rolls – kimchee, chili oil, plum-ginger dipping sauce | 8 v
Spring Burrata Salad– fennel, asparagus, artichoke, peas, coriander, lemon, olive oil | 12 gf
Robins Garden – mixed greens, local market vegetables, sesame-citrus vinaigrette
7 add blue cheese | 2 vo gf
Smoked Salmon Plate – capers, dill, cucumber, yogurt , grilled foccacial 12 gf

ENTREES

- Eggs Benedict**- poached eggs, smoked pork loin, puff pastry, spinach, classic hollandaise 14 vo
Eggs Monterey- poached eggs, crispy crab cakes, grilled asparagus, and meyer lemon hollandaise 16
Spanish Omelet – roasted red peppers, red onion, potatoes, cotija cheese | 13 gf
Tofu Scramble- mushrooms, avocado, tomatoes, oregano, garlic, soy | 13 v gf
Tuscan Poached Eggs – white beans, kale, italian sausage, grilled focaccia | 13 gfo

above dishes served with garlic roasted potatoes, butternut squash & fresh fruit

- Eggs Rancheros**–corn tortillas, cumin black beans, two fried eggs, salsa verde, tomatoes, avocado, queso fresco 13 gf
Brioche French Toast – with hints of orange & grand marnier, fresh strawberries, toasted pecans, fresh whipped cream and pure maple syrup | 13
Grilled Chicken Club – honey smoked bacon, roasted Anaheim, avocado vine-ripe tomato, butter lettuce, chipotle aioli, and ciabatta bun | 14 gfo
Certified Angus Beef Burger - (100% natural) vine-ripe tomato, grilled red onion, cheddar, house sweet pickles, aioli, brioche bun 14 gfo sub blue cheese and sautéed mushrooms 3
Grilled Flat Iron Steak – faro, barley, quinoa pilaf, arugula, mushrooms, balsamic reduction | 17, add blue cheese | 2 gfo
Beer Battered Fish Tacos - local rock cod, shredded cabbage, mango salsa, lime crema, jicama slaw, chips & salsa 14 gfo
Grilled Togarashi Salmon Salad - baby gem lettuce, radish, carrots, daikon, nori, sesame dressing, crispy glass noodles, water chestnuts, almonds, pickled ginger | 17 gfo
Verde Chicken Enchiladas – roast chicken, tomatillo, cilantro & anaheim chili filled corn tortillas, white cheddar, salsa, avocado, black beans, basmati rice | 14 gf
Lobster Ravioli – maine lobster, arugula, basil, saffron tomato, butter sauce | 19

KIDS

- Scrambled Eggs** – roasted potatoes, fresh fruit 8
French Toast – fresh strawberries, maple syrup & whipped cream 9
Kid Burger – shoestring fries 9
Cheese Pizza 7

Executive Chef: William Ouderkirk

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