

Brunch

Continental Breakfast

Help yourself to our buffet line of fresh fruit, homemade salads, fresh baked muffins, croissants, sweet breads, scones, biscuits and gravy.

Includes juice and coffee.

9.95

From the Grill

Help yourself to our continental breakfast and choose one of the following items.

13.95

The "You" Omelet

Start with a Tillamook cheese omelet and choose any of the following three items.

Sausage, ham, bacon. mushrooms, onions, green peppers or tomatoes. 7.95

Traditional Egg Benedict

Poached eggs served on toasted english muffins with canadian bacon and topped with our homemade hollandaise sauce. 7.95

Two Eggs Any Style

Choice of bacon, ham, or sausage links. 5.95

Cougar Scramble

Eggs, bacon, ham, tomato, mushrooms, onion, green peppers and Cougar Gold cheese. Served with hashbrowns. 7.95

Huevos Rancheros

Two eggs served over soft corn tortillas with melted cheeses. Served with guacamole and salsa.

Belgium Style Waffle

Served with mixed berries and whipped cream. With a side of bacon. 7.95

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

House Specialties

Enjoy our continental breakfast and choose one of the following items.

17.95

Crab and Avocado Omelet

Fresh crab, avocado and fontina cheese. 11.95

Smoked Salmon Benedict

A toasted english muffin topped with poached eggs, smoked salmon, capers, and cream cheese. Topped with our homemade hollandaise sauce. 9.95

Petite Filet Benedict

A seared medallion of beef tenderloin topped with a poached egg and served with our fresh hollandaise. 13.50

Classic Steak and Eggs

Choice New York steak and two eggs any style. Served with hashbrowns. 12.50

Smoked Salmon Scramble

Tender smoked salmon and scrambled eggs, topped with sour cream and fresh chives. Served with hashbrowns. 9.95

Lunch

Appetizers

Served from 11am till 4pm.

Double Stuffed Potato Spring Rolls

Creamy mashed potatoes with a touch of green onion, applewood smoked bacon and melted cheddar cheese. Rolled in crispy asian wrappers. Served with sour cream.

7.95

Lobster, King crab and Artichoke dip

A bubbling concoction of cheese, artichoke hearts, spinach, lobster and king crab.

Served with a side of garlic toast. 12.50

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Soup and Salad

St. Croix Chopped Salad

Diced, marinated and grilled chicken breast, fresh mixed greens, vine-ripened roma tomatoes, Rouge River bleu cheese, Granny Smith apples, macadamia nuts, hickory smoked bacon and sweet corn tossed with our honey-lime vinaigrette. Garnished with garlic croutons. 10.95 Half 6.25

Portofino Chicken Salad

Chicken breast, mandarin oranges, glazed walnuts, red onion, gorgonzola cheese and mixed greens tossed with our house vinaigrette. 8.95 Half 5.75

Caesar Salad

Hearts of romaine, parmesan cheese, and house made garlic style croutons tossed with our creamy Caesar dressing. 6.79 / Bay shrimp Caesar 9.50 / grilled chicken Caesar. 8.79

Spinach Salad

Fresh baby spinach tossed with toasted walnuts, crisp applewood bacon, Rogue River blue cheese and balsamic vinaigrette. 8.49 Half 5.25

Seafood Cobb

Scallops, crab, bay shrimp, avocado and Rouge River Bleu cheese. 10.95 Half 6.50

With Chips

Halibut and Chips

Alaskan Halibut deep fried. Served with fries and tarter sauce. 12.50

Salmon and Chips

Fresh salmon, hand breaded & golden fried. Served with fries and tartar sauce. 9.50

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Sandwiches and Burgers

Crab and Shrimp Melt

Bay shrimp and Snow crab meat with spinach, green onions, cream cheese, mayonnaise, artichoke hearts and seasonings atop toasted french bread with sliced tomato & swiss cheese. 12.50

Classic Sliders

Choose from Kobe beef, spicy buffalo chicken, bbq brisket, or one of each topped with fried onions and bleu cheese sauce. Served with sauces for dipping. 9.95

Martinique Mahi Sandwich

Pan seared mahi mahi fillet seasoned with island spices on grilled ciabatta with lettuce, sliced vine-ripened tomatoes, red onion and remoulade. Served with fries. 9.95

South of the Border Fish Sandwich

Blackened or grilled tilapia with red pepper aioli sauce, lettuce, tomato, and red onions. Served on a kaiser bun. 9.95

Banyan's Burger

Tillamook cheddar cheese and applewood smoked bacon. Choose from beef or grilled chicken breast. 9.50

Grille

Blackened Prime Rib Sandwich

Prime rib, blackened and grilled. Topped with cheddar cheese, lettuce and tomatoes. Served with fries. 9.50

Grilled Chicken and Avocado Club

Grilled chicken breast with avocado, bacon, tomato, melted swiss cheese and herb mayonnaise. 9.50

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