



# THE BLOOM LOUNGE

## BRUNCH



### BREAKFASTS

#### WAFFLES

##### CRISPY CHICKEN AND BACON WAFFLES.....19.95

Crispy Chicken plated over Freshly-made Belgian waffle, drizzled with bacon-honey bourbon syrup, topped with berries

##### RED VELVET WAFFLES.....18.95

Two Red Velvet-style Waffles, topped with a delicious cream cheese chantilly, condensed milk, strawberry syrup, ice cream and cotton candy

#### PANCAKES

##### MIXED BERRY PANCAKES.....18.95

Cake-style stacked pancakes, with berries, delicious Greek yoghurt & condensed milk dressing with cardamom

##### TIRAMISU PANCAKES.....18.95

Cake-style stacked pancakes, spread with chocolate and Tiramisu flavored syrup

##### NUTELLA PANCAKES.....18.95

Fluffy pancakes filled and topped with Nutella syrup sauce, finished with whipped cream and sliced strawberries

##### TRES LECHES PANCAKES.....20.95

Soft pancakes infused with tres leches mixture, topped with condensed milk, whipped cream and cinnamon on top

#### FRENCH TOAST

##### TRADITIONAL FRENCH TOAST.....16.95

Brioche style french toast, cinnamon maple syrup topped with berries

##### NUTELLA FRENCH TOAST.....17.95

Brioche style toast stuffed with Nutella, topped with fresh strawberries and chocolate drizzle

#### OMELETTES

Accompanied with house salad and papas bravas

##### TRUFFLE OMELETTE.....20.95

Stuffed Omelette with Swiss cheese, arugula, and bacon, topped with mushrooms sautéed in truffle oil, accompanied by mixed greens and dried tomatoes

##### DEL CAMPO OMELETTE.....18.95

Omelette stuffed with fresh mushrooms, cherry tomatoes, and goat cheese

##### SMOKED SALMON OMELETTE.....23.95

Omelette stuffed with Atlantic Smoked Salmon, red onions, spinach, and cream cheese

##### SPANISH OMELETTE.....19.95

Chistorra sausage, dried tomatoes, Manchego shredded cheese

#### TOAST

Accompanied with house salad

##### POACHED EGG & AVOCADO TOAST.....18.95

Poached egg, avocado spread over artisan bread, topped with olive oil and seasoned with sea salt

##### SICILIAN TOAST.....21.95

Artisan bread, burrata cream, Prosciutto, baby arugula, pistachio pesto and dry tomatoes

##### MEDITERRANEAN TOAST.....19.95

Grilled kafta beef over tzatziki sauce spread over artisan toast, topped with Greek salad, and hummus sauce

#### BENEDICTS

Accompanied with house salad

##### CLASSIC BEN.....15.95

Two toasted English muffins, Poached eggs, Canadian bacon, and hollandaise sauce

##### ITALIAN BEN.....18.95

Two toasted English muffins with poached eggs, Burrata Cheese Spread, Prosciutto, and hollandaise sauce

##### AVOCADO BEN.....16.95

Two toasted English muffins, sliced Avocado, Fresh Mozzarella Cheese, and hollandaise sauce

##### SALMON BEN.....21.95

Two toasted English muffins, Smoked Salmon, baby capers, poached eggs, Burrata Cheese spread, hollandaise sauce



### BRUNCH SIGNATURE

##### TRADITIONAL BREAKFAST.....15.95

Two eggs any style with your choice of protein and toast

##### PORK BELLY CROISSANT.....17.95

Croissant with avocado, arugula, Pork Belly, poached egg, & hollandaise sauce

##### BUONGIORNO BREAKFAST PLATE.....18.95

Poached eggs, hollandaise sauce, fresh Prosciutto, mini Caprese salad, and fresh artisanal Focaccia

##### SHAKSHUKA.....17.95

Poached eggs in tomato sauce, olive oil, peppers, onion, and garlic, spiced with cumin, paprika, and cayenne pepper accompanied with toasted crostini-baguettes

##### TURKISH EGGS.....17.95

Poached eggs served with a warm spicy butter, over garlic yoghurt with olive oil and red pepper flakes



### BURGERS & PANINIS

Accompanied with fries

##### SHAWARMA BURGER.....16.95

Brioche bun, kafta patty, hummus spread, pickled radish, garlic sauce, parsley, zaatar fries

##### BLOOM AMERICANA BURGER.....15.95

Classic cheeseburger with Char Siu homemade sauce, Brioche Bun, Cheddar, baby arugula, tomatoes

##### PORCHETTA CIABATTA.....18.95

Ciabatta bread, burrata cream cheese, sliced crunchy porchetta, fresh arugula, gremolata oil dressing, and tomatoes

##### GRILLED CHICKEN PANINI.....15.95

House-seasoned chicken breast, arugula, tomatoes, red onions, pickles, curry aioli



### KIDS MENU

##### MINI CHEESEBURGERS.....8.95

Two bite-sized burgers on mini brioche buns served with fries

##### CHICKEN TENDERS AND FRIES.....9.95

##### MAC & CHEESE.....6.95

##### KIDS PANCAKE.....6.95

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server of any allergies or dietary concerns. Parties of 6 guests or more are subject to automatic gratuity of 20%.



@the.bloomlounge



# THE BLOOM LOUNGE

LUNCH & DINNER



## APPETIZERS

- SHELL TUNA TARTARE.....18.95**  
Fresh red tuna, diced mango, sweet chili sauce, avocado, ponzu, chives, quinoa crispy
- BEEF CARPACCIO.....17.95**  
Thinly-sliced Filet Mignon drizzled with EVOO and lemon juice, dried tomatoes, shaved Parmigiano Reggiano, topped with baby arugula, and finished with a balsamic glaze drizzle & basil oil
- HUMMUS BOWL.....14.95**  
Lebanese hummus cream topped with EVOO, cumin, and toasted pine nuts, side of pita chips
- CLOUD PORK BELLY.....21.95**  
Pork Belly char siu style topped with crispy quinoa and delicate cotton candy, bathed with ponzu sauce
- SALMON ROLLS.....18.95**  
Fried salmon wraps stuffed with crab stick, cream cheese, & chives. Served with mustard curry aioli, unagi sauce, sesame seeds
- CLASSIC CALAMARI FRITTI.....17.95**  
Fresh Calamari breaded, with Fresno peppers and fried lemons, served with a calabrese aioli, and aji Amarillo tartar sauce
- CHARCUTERIE BOARD.....25.95**  
Smoke Gouda, smoke cheddar, pecorino truffle, Prosciutto Salami, Mortadella, dried fruits & olives
- WAGYU BEEF MINI SLIDERS.....21.95**  
Three wagyu beef sliders in mini brioche buns, yuzu aioli, tomatoes, baby arugula, Swiss cheese and caramelized onion



## SOUPS

- FRENCH ONION SOUP.....8.95**  
Classic French onion soup in a Veal broth, caramelized onions, baguette, and melted gruyere cheese
- LOBSTER BISQUE.....13.95**  
Creamy Lobster Bisque, a velvety blend of succulent lobster and aromatic cream



## SALADS

- Add Chicken, Pork belly for \$6.95, or Shrimp Prosciutto, Salmon for \$8**
- ASIAN SALAD.....18.95**  
Green mix, baby arugula, carrot straws, cashew, edamame, crispy rice noodles, mango, chives, soy-yuzu dressing
- CHARRED CAESAR SALAD.....18.95**  
Romaine lettuce, uncured bacon, rosemary crostinis, and house Caesar dressing
- THE FIG BLOOM SALAD.....22.95**  
Fresh figs in a baby arugula base, topped with creamy goat cheese, honey, and balsamic reduction, finished with prosciutto
- BURRATA STRAWBERRY SALAD.....21.95**  
Creamy burrata salad, strawberries and blueberries, dressed in a honey and balsamic vinaigrette, caramelized almonds, and served over arugula and basil leaves



## DRINKS

SODAS		JUICES		COFFEE	
COKE	FANTA ORANGE	FRESH ORANGE JUICE	ESPRESSO.....4	MOCHA	
DIET COKE	PINK LEMONADE	PASSION FRUIT JUICE	LATTE	COFFEE.....5.95	
DR. PEPPER	FRUIT PUNCH	.....6.50	MACCHIATO.....4.95	CAPPUCCINO.....4	
DIET DR. PEPPER	SWEET TEA		CARAMEL	AMERICANO.....4.95	
SPRITE	UNSWEET TEA		MACCHIATO.....4.95	LATTE COFFEE.....6.95	
				ICED COFFEE.....6.95	



## PASTAS

- PAPPARDELLE BOLOGNESE.....19.95**  
Fresh artisanal Pappardelle pasta, beef Bolognese sauce, parmesan cheese, San Marzano tomato sauce, topped with parmesan flakes and basil oil
- PASTA DA VINCI.....22.95**  
Pasta surrounded by a creamy Marsala wine sauce with swirls of caramelized onions and mushrooms
- PASTA DI BLANCA.....19.95**  
Fresh artisanal fettuccine pasta, served with in-house alfredo style cream sauce
- BLACKENED CHICKEN PASTA.....21.95**  
Rigatoni, cajun style chicken pasta with creamy point eye cream sauce, grapes, roasted peppers, spinach, and walnuts
- SHRIMP SCAMPI.....26.95**  
Fettuccine pasta with Garlic, white wine, and butter sauce



## DINNER SPECIALTIES

- Accompanied with 1 side of your choice**
- GORGONZOLA SIRLOIN.....34.95**  
Steak Sirloin with house made demi glaze, topped w/ gorgonzola cream
- ARGENTINIAN BBQ.....38.95**  
Sliced- grilled Picanha, Argentinian uncured chorizo, grilled chicken skillet & chimichurri
- CHICKEN PICCATA.....21.95**  
Butterflied-Chicken breast, pan seared with butter white wine, capers, and lemon
- CHICKEN MADEIRA.....22.95**  
Sauteed Chicken Breast, topped with fresh asparagus and melted mozzarella cheese. covered with Fresh Mushroom Madeira Sauce
- TERIYAKI SALMON.....27.95**  
Grilled Salmon glazed in teriyaki sauce
- CLASSIC CEVICHE.....18.95**  
Fresh-diced white fish marinated in a milky leche de tigre, thin red onion, cilantro and aji limo, fried green plantains



## SIDES

- TRUFFLE PARMESAN FRIES.....8.95**
- MAC & CHEESE.....6.95**
- MASHED POTATOES.....6.50**
- HOUSE SALAD.....6.50**
- HERBED POTATO WEDGES.....6.95**
- BROCCOLI.....6.95**
- PAPAS BRAVAS.....6.95**
- CRISPY BRUSSEL SPROUTS.....6.95**
- SAUTEED CREMINI MUSHROOMS.....6.95**



## KIDS MENU

- MINI CHEESEBURGERS.....8.95**
- CHICKEN TENDERS AND FRIES.....9.95**
- MAC & CHEESE.....6.95**

Barista drinks and Juices are non-refillable. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness. Please alert your server of any allergies or dietary concerns. Parties of 6 guests or more are subject to automatic gratuity