

WEEKEND BRUNCH

Served Saturday and Sunday, 10:30am – 2:30pm

Trident Silver Fizz 18 (Blended)

Tanqueray Dry Gin or Hanson Organic Vodka, Fresh Lemon and Lime, Simple Sugar, Heavy Cream, Orange Flower Water

Mimosas 12

Wycliff Sparkling White Wine, Fresh Squeezed OJ, Grapefruit Juice, or Cranberry

Truffle Scramble 26

Three Eggs Lightly Scrambled, Shaved White Alba Truffle, Grana Padano, Breakfast Potatoes or Fresh Fruit, Warm Sliced Sourdough Bread

Avocado Toast 12

Sliced Avocado, Toasted Sesame Seeds, Crème Fraiche, Lemon Zest, EVOO, Sea Salt

(add: House Cured Gravlax +12 | Dungeness Crab +18 | Truffle Scramble +22)

Eggs Benedict 18

Toasted English Muffin, Poached Organic Egg, Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes

Crab Cake Benedict 26

Panko Dusted Crab, Poached Organic Egg, Hollandaise Sauce, Breakfast Potatoes

Steak & Eggs Benedict 28

Toasted English Muffin, Grilled Flatiron, Poached Organic Egg, Charon Sauce, Breakfast Potatoes

Eggs Florentine 16

Toasted English Muffin, Poached Organic Egg, Fresh Spinach Saute', Hollandaise Sauce

(add: Prosciutto +10)

Trident American Breakfast 18

Three Eggs – your preference**, Three Slices Mr. Hobbs Applewood Smoked Bacon, Breakfast Potatoes, Fresh Fruit

Sausalito Lox Platter 20

House Cured Gravlax, Bagel, Cream Cheese, Tomatoes, Red Onions, Capers, Cucumber, Scrambled Eggs**

Huevos Rancheros 18

Two Eggs Any Style, Corn Tortilla, Black Beans, Heirloom Tomato Ranchero Salsa, Crème Fraiche, Scallions, Queso Blanco, Guacamole

Seafood Tostada 22

Pan Seared Fresh Fish [AQ], Black Beans, Jicama Slaw, Guajillo Chile Salsa, Avocado Puree, Pickled Red Onion, Cilantro, Cotija

Chilaquiles Especiales 18

Corn Tortillas, Heirloom Tomato Salsa, Scrambled Eggs, Scallions, Sliced Avocado, Crème Fraiche, Queso Fresco

** Egg White Scramble Available

(add to any item – Osetra Caviar +40 | Seasonal Truffle +35)

The Trident Cioppino – our SIGNATURE Dish! 45

Classic Seafood Stew, Fresh Fish, Dungeness Crab Legs, Prawns, Calamari, Mussels, Clams, Fennel, Carrots, Celery, Onions, Shellfish Tomato Broth, Garlic Bread

Seafood Linguini 36

Clams, Mussels, Jumbo Prawns, Calamari, Forest Mushrooms, Garlic, Shallots, White Wine, Gremolata, Grana Padano

Famous Beer Battered Fish & Chips 32

Local Deep Sea Ling Cod, Sons Pilsner Batter, Trident Fries, Lemon, Balsamic Tartar Sauce, Fresno Chile Slaw

Local Petrale Sole 32

Lemon Caper Sauce, Mashed Potatoes, Chef's Garden Saute

Fish Tacos (3) 28

Fresh Pacific Corvina Sea Bass, Corn Tortillas, Avocado, Mango Salsa, Fresno Chile Slaw

Vegan Linguine Puttanesca 22

Red Onion, Capers, Fresh Garlic, Pine Nuts, Kalamata Olives, Pomodoro

(add: White Anchovies +5 | Grilled Chicken Breast +6 | Grilled Jumbo Shrimp +14 | Pan Seared BGB King Salmon +15)

Truffle Risotto 40 VEGETARIAN * A GREAT SHAREABLE ITEM

White Alba Truffle, Foraged Mushrooms, Baby Spinach, Half Moon Bay English Peas, Grana Padano

(add: Organic Egg +3 | Grilled Chicken Breast +6 | Pan Seared Scallops +15 | Steamed Maine Lobster +16 | Dungeness Crab +18)