

feed the body, nourish the soul

morning is a time for renewed energy

essential breakfast

selection of fresh juices, seasonal cut fruits, fresh daily bakery selections, butter and jams, fresh brewed starbucks® coffee, assorted tazo® teas or milk \$12

rejuvenate

your cereal favorite or crunchy granola \$ 6

with seasonal berries or sliced bananas \$ 7

steel cut oatmeal

brown sugar, clover honey and raisins \$ 9

farm fresh eggs a la carte*

eggs cooked to your style, along with apple wood bacon, large sausage links or grilled ham, hash brown potatoes and toast \$12

buttermilk griddle cakes

maple syrup and sweet butter \$ 11

smoked scottish salmon

fresh toasted bagel and accompaniments \$ 13

650 north omelet

soft rolled omelet with bacon, chorizo, mushrooms and cheddar cheese \$ 12

egg white and spinach omelet*

vine ripen tomatoes, mushrooms and crisp hash browns & 12

yogurt and fresh cut fruits \$ 7

options

fresh from the oven

choice of butter croissant, english muffin, danish, or multi-grain, sourdough, marble rye or white toast \$ 5

bagel, philadelphia cream cheese \$ 6

apple wood bacon, sausage links or grilled cured ham \$ 5

griddled hash brown potatoes \$ 4

revive

starbucks® coffee

(regular or decaffeinated) \$ 4

selection of tazo® teas \$ 4

juices orange, grapefruit, apple, cranberry or tomato \$ 4

2%, skim or chocolate milk \$ 3

consuming raw or undercooked foods may increase your risk of food borne illness

welcome to 650

lunch

intro

650 signature tortilla soup

chicken, avocado, tortilla strips and cheddar cheese \$ 6

baked onion soup

sourdough crouton and gruyere cheese \$ 6

grilled chicken quesadilla

pepper jack cheese, guacamole, pico de gallo and sour cream \$ 10

confetti of field greens with shaved potato brittle

tender leaves, crisp potato, dressing of your choice \$ 6.

classic caesar

hearts of romaine with shaved parmesan and crunchy croutons \$ 6

next

your choice of fries or field greens

650 north flame grilled burger *

Fresh bakery bun, lettuce, tomato, onion and choice of cheese \$ 11

pan sizzle yellowfin tuna on ciabatta

Applewood smoked bacon, vine ripen tomato and arugula aioli \$ 12

crisp pesto chicken panini

Tomato and basil pesto with provolone cheese \$ 10

crisp reuben panini

Corned beef, sauerkraut, swiss cheese and thousand island on rye bread \$ 10

650 turkey club

Applewood smoked bacon, vine ripen tomato and chipotle mayonnaise \$ 10

half sandwich and a cup of soup

please ask your server for today's sandwich selection \$ 10

pizza

roman pizza

pepperoni mozzarella and basil \$ 12

salsiccia

fresh mozzarella, Italian sausage \$ 12

margherita

fresh mozzarella, vine ripen tomato, basil and mushrooms \$ 12

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green

california chopped salad

chicken, bacon, cucumber, avocado, tomato, egg, onion and bleu cheese crumbles \$ 14

grilled steak salad

sliced tender steak, applewood smoked bacon sautéed onions avocado and blue cheese \$ 17

650 seafood cobb

tender bib lettuce with crab meat, shrimp, poached salmon, egg, tomato, onion, cucumber \$ 18
blue cheese crumbles and champagne vinaigrette

classic caesar

choice of grilled chicken breast or sautéed shrimp \$ 14

pan seared tuna salad *

tender field greens, egg, cucumbers, olives, tomato, onion and crisp potato \$ 15
champagne vinaigrette

main

sautéed parmesan gnocchi

your choice of seared chicken or sautéed shrimp, prepared with arugula and mushrooms \$ 15

sesame crusted tuna *

served with crunchy sautéed vegetables in a spicy vegetable consommé \$ 17

grilled flank steak*

smoked bacon and caramelized onion potato hash with whole grain mustard \$ 17

fish and chips

served with fries malt vinegar and chipotle mayonnaise \$ 15

oven roasted atlantic salmon

steamed rice, wilted spinach and grilled tomato \$ 17

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a service charge of 18% will be added to parties of 6 or more

welcome to 650 north

dinner

intro

650 tortilla soup

chicken, avocado, grated cheese & tortilla strips \$ 6

baked onion soup

sourdough crouton and gruyere cheese \$ 6

seared crab cakes

served on shaved fennel, cucumber and dill salad with whole grain mustard vinaigrette \$ 11

baja shrimp cocktail

with fresh avocado and a tomato, cilantro and fresh jalapeno emulsion \$ 11

green

arugula and vine ripen tomato caprese salad

fresh mozzarella, extra virgin olive oil and balsamic syrup \$ 10

confetti of field greens with shaved potato brittle

tender leaves , crisp potato and dressing of your choice \$ 8

hearts of romaine caesar

freshly shaved parmesan and crunchy croutons \$ 9

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main

sesame crusted tuna*

served with crunchy sautéed vegetables in a spicy vegetable consommé \$ 26

pan seared breast of chicken

with parmesan gnocchi, local organic shitakes and fresh arugula \$ 23

vegetarian potato gnocchi

fresh basil, tomatoes, arugula, garlic and extra virgin olive oil \$ 19

hoisin glazed salmon

served with ginger avocado steamed rice and wilted spinach \$ 26

skewered jumbo shrimp and scallops wrapped in applewood smoked bacon

served with porcini potato gratin and fresh asparagus \$ 28

crab crusted tilapia

served with steamed basmati rice wilted spinach and asparagus \$ 25

grilled tenderloin of beef

served with dauphinois potatoes, green beans and caramelized onion shiraz glaze \$ 35

ribe eye steak

served with fresh broccoli and horseradish whipped potatoes \$ 32

grilled ny steak

served with porcini potato gratin and fresh asparagus \$ 34

daily chef's creation

please ask your server for today's selection

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lounge

650 signature tortilla soup

chicken, avocado, tortilla strips and cheddar cheese \$ 6

baked onion soup

sourdough crouton and gruyere cheese \$ 6

nachos

served with chili con carne, olives, tomatoes and traditional condiments \$ 10

spicy wings

celery batons and bleu cheese dip \$ 10

grilled chicken quesadilla

pepper jack cheese, guacamole, pico de gallo and sour cream \$ 10

classic caesar with grilled chicken breast

hearts of romaine with shaved parmesan and crunchy croutons \$ 14

sandwiches

* 650 north flame grilled burger

fresh bakery bun, lettuce, tomato, onion and choice of cheese \$ 11

crisp pesto chicken panini

tomato and basil pesto with provolone cheese \$ 10

650 turkey club

applewood smoked bacon, vine ripen tomato and chipotle mayonnaise \$ 10

pizza

roman pizza

pepperoni mozzarella and basil \$ 12

salsiccia

fresh mozzarella, Italian sausage \$ 12

margherita

fresh mozzarella, vine ripen tomato, basil and mushrooms \$ 12

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sweet taste

warm rustic apple galette

served with vanilla ice cream and caramel sauce \$ 8

orange and chocolate brulee cheesecake

new york style cheesecake with an orange and chocolate glaze \$ 8

vanilla bean creme brulee

the classic \$ 8

chocolate caramel pyramid

pyramid shaped bittersweet chocolate mousse, dusted with cocoa powder \$ 8

haagen-dazs ice cream

vanilla, chocolate and strawberry \$ 8

specialty coffees

freshley brewed starbucks® coffee \$ 4

cappuccino \$ 4.5

café latte \$ 4.5

café mocha \$ 4.5

ports

graham 10 \$ 10

graham 20 \$ 20

graham 30 \$ 36

