

BREAKFAST

MENU

BREAKFAST ENTRÉES

EGGS BENEDICT* \$15

Two poached eggs on toasted English muffin with Canadian bacon dressed with hollandaise sauce

STEAK & EGGS* \$23

Grilled 7 oz. N.Y. Strip with your choice of eggs any style

BREAKFAST SKILLET* \$15

Two eggs made to order over crispy fried potatoes, sausage, applewood smoked bacon, sauteed onions, melted cheddar cheese and green onions.

HEALTHIER START \$10

Our house made breakfast bar with a side of yogurt and a cup of seasonal fruit

THE CONTINENTAL \$17

Your choice of three: Danish pastries, croissant, or muffin with two spreads, alongside a fresh fruit salad with cottage cheese, choice of juice, and coffee or tea

THE ALL-AMERICAN BREAKFAST* \$16

Two eggs any style with your choice of bacon, sausage or ham, alongside white, wheat, rye, multigrain, or English muffin toast, orange or grapefruit juice, and coffee or tea

THREE-EGG OMELET * \$17

Classic egg omelet with your choice of three ingredients: ham, bacon, sausage, smoked salmon, cheddar cheese, Swiss cheese, Monterey jack cheese, mushrooms, peppers, onions and tomatoes
Add additional ingredients for \$0.50 each

SILVER DOLLAR PANCAKES \$13

Classic-style pancakes topped with fresh strawberries with a side of maple syrup

STUFFED AND LOADED WAFFLE \$16

Our Classic waffle, baked with cheddar cheese and applewood smoked bacon, topped off with 3 crispy fried chicken tenders, powdered sugar, honey butter and served with warm maple syrup.

BAGEL WITH CREAM CHEESE & SMOKED SALMON \$16

Toasted bagel with cream cheese, tomatoes, onions, capers and fresh smoked salmon

*All egg dishes are served with breakfast potatoes or small side of fruit upon request.

*Substitute egg whites for any egg dish

*All Eggs are Cage Free

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

BREAKFAST

MENU

BAKERIES // CEREALS // FRUIT // YOGURT

YOGURT PARFAIT \$7

Fresh made granola, layered with low-fat Greek style yogurt topped with fresh strawberries

ASSORTED CEREALS WITH MILK \$6

Choices include: All Bran Wheat Flakes, Unfrosted Mini Wheats, Low-Fat Granola with Raisins, Cheerios, Corn Flakes, Froot Loops, Special K, Raisin Bran, Frosted Flakes, Cornflakes, and Assorted Kashi Varieties with your choice of Whole, Skim or Soy Milk

OATMEAL BRULÉE \$6

McCann's Irish oatmeal topped with caramelized brown sugar topped with a strawberry

BASKET OF FRESH BAKERIES \$9

One croissant, one muffin and two Danish pastries with your choice of two spreads including honey, sweet butter, strawberry or grape jelly, raspberry fruit preserve and orange marmalade

FRESH STRAWBERRIES \$9

ONE CROISSANT OR TWO DANISH PASTRIES \$3

À LA CARTE

BACON, TURKEY BACON, HAM, TURKEY SAUSAGE, PORK SAUSAGE, CORNED BEEF HASH \$5

FRESH FRUIT SALAD \$9
Served with cottage cheese

ASSORTED YOGURT \$5
Choices include: Dannon Light & Fit (strawberry or peach), Plain Greek

BAGEL WITH CREAM CHEESE \$5

BREAKFAST POTATOES \$4
Seasoned and cubed potatoes

FRESH BAKED MUFFIN \$4
Carrot Raisin, Cinnamon Apple or Cranberry Citrus

CLASSIC TOAST \$3
White, Wheat, Rye, Multigrain, English Muffin

REFRESHMENTS

ASSORTED HARNEY AND SONS HERBAL TEA \$3

ASSORTED CHILLED JUICES \$3

FRESHLY BREWED STARBUCKS COFFEE \$3
Regular / Decaffeinated

CAPPUCCINO \$5

ESPRESSO \$5

HOT CHOCOLATE \$3

MILK \$2
Whole / Skim / Soy

BLOODY MARY \$12

MIMOSA \$12

*Add a side of Fresh Fruit Salad or Strawberries to any breakfast entrée for \$4.50

For guests with food allergies or specific dietary requirements, please ask to speak to a Manager.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.