

Breakfast

Hot Off the Griddle

Belgian Waffle

whipped cream,
strawberry compote

Texas Toast French Toast

cinnamon sugar, whipped butter,
warm maple syrup

Banana Bread French Toast

oatmeal crust, berry compote,
whipped butter, warm maple syrup

Buttermilk Pancakes

whipped butter, warm maple syrup,
sliced banana, blueberries

Buckwheat Pancakes

ginger-honey whipped butter,
warm maple syrup, assorted berries

*Sugar-free maple syrup is
available upon request*

On the Side

hickory-smoked bacon

turkey bacon

pork sausage links or patty

english pork banger

plant-based sausage links

turkey sausage links

corned beef hash

carved honey-glazed ham

hash brown potatoes

Eggs and Omelettes

Eggs Benedict*

toasted english muffin, two poached eggs,
hollandaise sauce

TWO WAYS - YOUR CHOICE:

Classic* - with canadian bacon

Forest Mushroom* - with mushrooms
and spinach

Smoked Salmon Omelette*

cream cheese, chives, red onions,
hash browns

Three-Egg Omelette*

toast, hash browns

AS YOU LIKE IT, CHOOSE FROM:

Cheese

Ham & Cheese

Mushroom & Spinach

*Egg whites or egg substitute are
available upon request*

Breakfast Favorites

Stewed Fruits - *prunes, apricots, figs*

Fruits - *fresh fruit salad, fruit platter,
fruit parfait, grapefruit segments*

Yogurt - *plain, fruit-flavored or greek*

Cottage Cheese

Homemade Muesli

Smoked Salmon* - *cream cheese, tomato,
red onion, capers*

Hot Cereals - *oatmeal, steelcut oatmeal,
cream of wheat*

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

COMPLIMENTARY MORNING BEVERAGES

Proudly Serving

LAVAZZA

coffee
decaf coffee

JUICES

orange
apple
grapefruit
cranberry
pineapple
grape
prune
tomato
V-8

MILK

skim milk
low-fat milk
whole milk
chocolate milk

TEA

tea
decaf tea

EYE-OPENERS[†]

Mimosa \$9

Bloody Mary \$9

Prosecco \$11

M. Haslinger & Fils

Champagne \$19

Skillet and Scrambled

Ham & Cheese Skillet* 🍷

poached eggs, potatoes, green onions, red onions,
bell peppers, pico de gallo salsa, sour cream

Vegetable Scramble* 🍷

scrambled eggs, spinach, onions, cheddar, mushrooms,
black beans, chipotle-cilantro sauce

International Breakfast

All-American Breakfast*

two jumbo eggs, hash browns,
hickory-smoked bacon or link sausage, toast

Full English Breakfast*

two jumbo eggs, fried bread, pork banger, english back bacon,
baked beans, mushrooms, grilled tomato

Vegetable Frittata 🍷

onion, spinach, asparagus, goat cheese, red chili flakes

European Cold Breakfast Plate*

sliced ham, gouda cheese, herring, mustard, pickles, red beets,
boiled egg, boston lettuce, tomato, cucumber, crusty bread

Asian Congee

rice porridge with ginger, tofu, chicken, green onions, boiled egg

Pan Asian Breakfast*

hot miso soup, steamed white rice, tamagoyaki, broiled salmon

Aloo Masala and Egg Bhurji*

paratha, tomato chutney, pickles, sambar

Baked Fresh Daily

served upon request

bread/toast, bagel

raisin bun

english muffin

blueberry muffin

butter croissant

chocolate croissant

cheese danish

fruit danish

SPREADS:

butter, margarine

jam, jelly

honey

Nutella®

(hazelnut and cocoa)

cream cheese



INDULGENCES

Lobster Benedict*[†]

toasted english muffin

two poached eggs

hollandaise sauce

\$12.50

Steak & Eggs*[†]

new york striploin

two jumbo eggs

hash browns, toast

\$15.00

 Vegetarian

 Gluten-Free