

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



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

⁺ All food and beverage costs, including cover charges, are subject to an 18% service charge which will be added to your check.

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



🚫 Gluten-Free

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

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