



### Breakfast Buffet Table

**FRESH FRUIT SELECTIONS:**Seasonal whole fruit | locally grown melons | Costa Rican pineapple  
Fresh berries of the season gf

**STEEL-CUT OATMEAL STATION:** Walnuts | pecans | dried cranberries | dry cereal favorites  
Raisins | granola | French and Greek yogurt gf

**BAKERY SELECTIONS:** Danish | English muffins | croissants | muffins | bagels | sliced whole grain  
wheat | rye | sourdough | white bread

**MAIN:** Scrambled eggs | Applewood smoked bacon | fennel sausage links | breakfast country potatoes  
stuffed blintz | berry compote

**FRESHLY MADE WAFFLES:** Berry compote | warm maple syrup | whipped cream

**EGGS YOUR WAY:** Custom omelets

~ Adults 23.95

~ Children under ten 14.95

~Children under five with paid adult - Free

### Energize Your Day

**HOT STEEL-CUT OATMEAL**  gf  
Sun-dried raisins | cinnamon spiced nuts **10.00**

**HEALTHY DRY CEREAL FAVORITES**   
Choose from classics or crunchy granola  
seasonal berries or sliced banana **8.50**

**MIXED BERRY SMOOTHIE** gf  
Blended with low-fat yogurt| honey **8.50**

**BERRY AND YOGURT PARFAIT**   
Low-fat vanilla yogurt | all-natural granola **9.00**

**BOUNTY OF FRUIT AND BERRIES** **12.00**  
Seasonal selection of the market's best

**A CUP OF LOW-FAT YOGURT**  gf  
Served with fruit **7.00**

**THE BAKERY BASKET**   
Choose three: buttery croissant | daily muffin  
Danish | English muffin | sourdough | multi-grain  
Wheat | rye| white toast | jam | honey **8.00**

### Eggs Your Way

**EGGS BENEDICT\***  
Poached eggs | toasted English muffin  
Canadian bacon | hollandaise sauce  
hash brown potatoes **18.00**

**EGG WHITE AND SPINACH OMELET** gf  
White cheddar cheese | wild mushrooms  
fresh spinach | oven-cured tomatoes  
fresh fruit **17.00**

**CRAB CAKE BENEDICT\***  
Dungeness crab | poached eggs | tomato  
Sautéed spinach | hollandaise sauce  
hash brown potatoes **21.00**

**EGGS YOUR WAY\***  
Two eggs cooked your way | hash brown  
potatoes | choice of bacon, sausage or  
grilled ham | toast **18.00**

**CHEF'S OMELET**  
Sautéed smoked ham | sweet onions  
Swiss cheese | cheddar cheese  
hash brown potatoes | toast **17.00**

**MARINATED SKIRT STEAK AND EGGS\***  
Grilled steak | two eggs cooked your way  
hash brown potatoes | toast **19.00**

### Hot off the Griddle

**HOT IRON GRIDDLE BELGIAN WAFFLE**  
Golden deep-pocket waffle | whipped cream  
warm maple syrup | strawberries **16.00**

**GRIDDLED BUTTERMILK BLUEBERRY PANCAKES**  
Warm Vermont maple syrup | whipped butter **16.50**

**GRIDDLED HALF-STACK PANCAKES AND EGGS**  
Warm Vermont maple syrup | eggs your way  
choice of bacon or sausage **19.00**

### South of the Border

**HUEVOS RANCHEROS\*** gf  
Two eggs over easy | corn tortillas | refried beans  
ranchero sauce | Jack cheese | cheddar cheese  
hash brown potatoes **17.00**

**BAJA RANCHERO OMELET**  
Carne asada | Jack cheese | roasted peppers  
Ranchero sauce | sliced avocado | flour tortillas  
hash brown potatoes **19.00**

### Beverages


**FRESHLY BREWED STARBUCKS® COFFEE**  
Regular | Decaffeinated 4.00  
Caramel Macchiato 4.95  
Vanilla Latte 4.80  
Cinnamon Dolce 4.80

**SELECTION OF TAZO® TEAS**  
Awake | Calm| Zen | Earl Grey | Passion | Refresh |Wild Sweet  
Orange |  
China Green Tips **4.00**

**JUICE** gf  
Orange | grapefruit | apple | cranberry  
pineapple | v8® | tomato juice **4.00**

**MILK**  
Whole milk | 2% | non-fat milk | soy milk  
chocolate milk **4.00**

### The Side Plate

**BAGEL AND CREAM CHEESE**  **5.50**

**CRISPY HASH BROWN POTATOES** **5.00**

**SMOKED BACON** **5.00**

**BREAKFAST LINKS** **5.00**

**GRILLED HAM** **5.00**

**ONE EGG** **4.00**

**TWO EGGS** **7.00**

**SEASONAL FRUIT CUP** **5.00**

**YOGURT- GREEK OR NON-FAT** **5.00**



Indicates menu Items that contain nuts. Please inform your server before placing your order if a person in your party has a food allergy.

gf = gluten free We pride ourselves in providing gluten friendly menu choices.

While we strive to ensure those meals are safe for your diet, please be aware they are being prepared in an environment where gluten is present. Always notify your server of all allergies; most common allergies: tree nuts, peanuts, milk, eggs, shellfish, fish, soy and wheat. Split plate charge is \$3.00. An 18% gratuity will be added to both parties of six or more and unsigned tabs. \* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.