

BREAKFAST BUFFET TABLE

FRESH FRUIT SELECTIONS: GF

Seasonal whole fruit, locally grown melons, Costa Rican pineapple and fresh berries of the season

STEEL-CUT OATMEAL STATION: GF

Walnuts, pecans, dried cranberries, dry cereal favorites, raisins, granola

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

DELISTATION

Genoa Salami I turkey I smoked salmon I cheddar cheese I Swiss

FRESHLY MADE WAFFLES:

Berry compote, warm maple syrup, whipped cream

EGGS YOUR WAY:

Custom omelets

BEVERAGES \$1.50

Freshly Brewed Starbucks® Coffee, Tazo Tea, Juice, and Soda

ADULTS ~ \$22.95

CHILDREN UNDER TEN ~ \$15.95

CHILDREN UNDER FIVE WITH PAID ADUI T~ FREE

ENERGIZE YOUR DAY

HOT STEEL-CUT OATMEAL 10.00 GF Sun-dried raisins, mixed nuts

HEALTHY DRY CEREAL FAVORITES 8.50

Choose from classics or crunchy granola, seasonal berries or sliced banana

MIXED BERRY SMOOTHIE 8.50

Blended with low-fat yogurt, honey

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

BOUNTY OF FRUIT AND BERRIES 12.00

Seasonal selection of the market's best

A CUP OF LOW-FAT YOGURT 7.00 GF Served with fruit

THE BAKERY BASKET 8.00

Choose three: buttery croissant, daily muffin Danish, English muffin, sourdough, multi-grain, wheat, rye, white toast, jam or honey

HOT OFF THE GRIDDLE

HOT IRON GRIDDLE BELGIAN WAFFLE 16.00

Golden deep-pocket waffle, whipped cream warm maple syrup and strawberries

GRIDDLED BUTTERMILK BLUEBERRY PANCAKES 16.50 Warm Vermont maple syrup and whipped butter

COCONUT & CORN FLAKE CRUSTED FRENCH TOAST 18.00 Brioche bread, coconut flakes, corn flakes, berry garnish

EGGS YOUR WAY

EGGS BENEDICT* 18.00

Poached eggs, toasted English muffin, Canadian bacon, hollandaise sauce and hash brown potatoes

EGG WHITE AND SPINACH OMELET 17.00 GF

White cheddar cheese, wild mushrooms, fresh spinach, oven-cured tomatoes, served with fresh fruit

CRAB CAKE BENEDICT* 21.00

Dungeness crab , poached eggs , tomatoes, sautéed spinach , hollandaise sauce and hash brown potatoes

EGGS YOUR WAY* 18.00

Two eggs cooked your way, hash brown potatoes, choice of bacon, sausage or grilled ham served with toast

CHEF'S OMELET 17.00

Sautéed smoked ham, sweet onions, Swiss cheese, cheddar cheese, hash brown potatoes served with toast

MARINATED SKIRT STEAK AND EGGS* 19.00

Grilled steak, two eggs cooked your way, hash brown potatoes served with toast

HARBOR SELECTS

HUEVOS RANCHEROS* 18.00

Two eggs over easy, corn tortillas, refried beans, ranchero sauce, Jack cheese, cheddar cheese and hash brown potatoes

TURKEY EGG WHITE OMELET 17.00

Diced turkey, asparagus, tomatoes, Swiss cheese, avocado CHILAQUILES 18.00

Fried egg, Avocado, diced tomatoes, Cotija cheese, sour cream, chiliaquiles house sauce

BEVERAGES

FRESHLY BREWED STARBUCKS® COFFEE

Regular, Decaffeinated 4.00 Caramel Macchiato 4.95 Vanilla Latte 4.80 Cinnamon Dolche 4.80

SELECTION OF TAZO® TEAS 4.00

Awake, Calm, Zen, Earl Grey, Passion, Refresh, Wild Sweet Orange, China Green Tips

JUICE 4.00 GF

Orange, grapefruit, apple, cranberry, pineapple, v8° or tomato iuice

MILK 4.00

Whole, 2%, non-fat, soy or chocolate

THE SIDE PLATE

BAGEL AND CREAM CHEESE 5.50

CRISPY HASH BROWN POTATOES 6.00

SMOKED BACON 6.00

BREAKFAST LINKS 6.00

GRILLED HAM 6.00

ONE EGG 5.00

TWO FGGS 8.00

SEASONAL FRUIT CUP 6.00

Indicates menu Items that contain Nuts, Before placing your order, please inform your server 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.