

BREAKFAST MENU

Coffee

*Regular or Decaffeinated Coffee 3.00
Espresso 4.50, Cappuccino 5.50, Latte 5.50*

Mighty Leaf Tea Selection

*Black Tea: English Breakfast, Earl Grey, Earl Grey Decaffeinated
Green Tea: Jasmine Mist, Hoji-Cha Organic
White Tea: White Orchard
Herbal Tea: Ginger Twist, Chamomile Citron, Verbena Mint Organic 4.00*

Juice

*Fresh Orange, Fresh Grapefruit, Fresh Apple, Fresh Cranberry 5.00
Tomato Juice, Prune Juice, V8 Juice 4.00*

Fresh Fruit

*Half Grapefruit 7.00, Seasonal Melon 8.00
Mixed Fresh Fruit 9.00, Strawberries 8.50, Raspberries 8.50, Mixed Fresh Berries 8.50*

Cereals

*Granola, Grape Nuts, Shredded Wheat, All Bran, Raisin Bran,
Corn Flakes, Irish Oatmeal or Cream of Wheat 9.00*

With Banana or Fresh Berries, add 4.00

With Yogurt, add 3.00

Continental

*Choice of Croissant, Pastry or Muffin,
Coffee, Decaffeinated Coffee or Tea Assortment and Fresh Juice 15.00*

Eggs

(Served with Cottage Fried Potatoes and Toast)

One Egg any Style 6.00, Two Eggs any Style 7.50

Two Eggs any Style with Choice of Ham, Bacon or Sausage 15.00

Side Orders

Cottage Fried Potatoes 4.00, One Egg 3.00

Thick Sliced Peppered Bacon, Sausage Links or Honey-Cured Ham Steak 7.00

Toast, English Muffin 4.00

Croissant, Pastry, Bagel, Blueberry Muffin or Bran Muffin 4.50

Scottish Smoked Salmon

With Toasted Bagel and Cream Cheese 16.00

Brioche French Toast

Served with Sweet Butter, Maple Syrup and Fresh Raspberries 13.00

Low-Fat Buttermilk and Egg White French Toast with Fresh Raspberries 13.00

Belgian Waffle *served with Honey Butter and Maple Syrup 13.00*

Buttermilk Pancakes

Served with Maple Syrup 13.00 with Blueberries 13.50

Eggs Benedict

*Two Poached Eggs served on English Muffin with Canadian Bacon,
Hollandaise Sauce and Cottage Fried Potatoes 16.00*

Eggs Huntington

*Two Poached Eggs served on English Muffin with Scottish Smoked Salmon,
Lemon-Dill Hollandaise and Cottage Fried Potatoes 16.50*

Healthy Florentine

*Grilled Beefsteak Tomato Slices, Sauteed Spinach,
Topped with two Poached Eggs,
Roasted Tomato Coulis Served on the side 10.50*

'Valencia' Egg White Frittata

*Open Faced Egg White Omelet with Spinach, Potatoes and Manchego Cheese
Served with Grilled Tomatoes 10.50*

Big 4 Omelet

*With choice of Ham, Bacon or Mushrooms, Choice of Cheddar, Gruyere or Jack Cheese,
Served with Cottage Fried Potatoes, Toast or English Muffin 16.00*

Huevos Rancheros

*Two Eggs any style over Corn Tortillas with Ranchero Sauce
Black Beans, Jack Cheese and Pico de Gallo 16.00*

Executive Chef Gloria Ciccarone-Nehls.

To ensure a relaxing experience for all our guests, kindly refrain from cell phone usage