



BREAKFAST MENU

Coffee

Regular or Decaffeinated Coffee 2.75

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, Green Tea Passion

White Tea: White Orchard

Herbal Tea: Ginger Twist, Chamomile Citron, Verbena Mint Organic 4.00

Juice

Fresh Orange, Fresh Grapefruit, Fresh Apple, Fresh Cranberry 4.75

Tomato Juice, Prune Juice, V8 Juice 3.25

Fresh Fruit

Half Grapefruit 6.75, Seasonal Melon 7.75, Sliced Fresh Mango 9.00

Mixed Fresh Fruit 9.00, Strawberries 8.50, Raspberries 8.50, Mixed Fresh Berries 8.50

Cereals

Granola, Swiss Familia, Grape Nuts, Shredded Wheat, All Bran, Raisin Bran, Corn Flakes,
Hot Oatmeal or Cream of Wheat 8.75

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 14.25

Side Orders

Cottage Fried Potatoes 4.00, One Egg 3.00

Thick Sliced Peppered Bacon, Sausage Links or Honey-Cured Ham Steak 6.75

Toast, English Muffin 4.00

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

BREAKFAST SPECIALS

Scottish Smoked Salmon

With Toasted Bagel and Cream Cheese 15.75

Brioche French Toast

Served with Sweet Butter, Maple Syrup and Fresh Raspberries 12.75

Belgian Waffle

Served with Honey Butter and Maple Syrup 12.75

Pancakes

Choice of Buttermilk, Blueberry or Fresh Fruit served with Maple Syrup 12.75

Eggs Benedict

Two Poached Eggs served on English Muffin with Canadian Bacon, Hollandaise Sauce and Cottage Fried Potatoes 15.75

Eggs Huntington

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

'Valencia' Egg White Frittata

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

Homemade Corned Beef Hash

Pan Fried Crisp with Roasted Tomato Cream and Poached Eggs 16.50

Big Four Omelet

With choice of Ham, Bacon or Mushrooms, Choice of Cheddar, Gruyere or Jack Cheese, Served with Cottage Fried Potatoes, Toast or English Muffin 15.75

Huevos Rancheros

Two Eggs any Style over Corn Tortillas with Ranchero Sauce, Black Beans, Jack Cheese and Pico de Gallo 15.75

Executive Chef Gloria Ciccarone-Nehls

To ensure a relaxing experience for all guests, please refrain from cell phone use