IN ROOM DINING BREAKFAST MENU Available Daily 6:30 AM-10:30 AM

Our Chef has crafted these delicious dishes with your wellbeing in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

BUILD-YOUR-OWN THREE EGG OMELET*

16.00

Your choice of three of the following add ins:

ham, bacon, sausage, bell pepper, tomato, onion, spinach, Swiss cheese, cheddar cheese

EGG BOWL*

16.00

Two organic eggs atop oven baked tri-colored

potatoes with sautéed peppers, onions and baby spinach, choice of wheat or white toast, butter and fruit preserves

AMERICAN BREAKFAST*

15.00

Two organic eggs, oven baked breakfast potatoes, bacon, sausage, or ham with your choice of wheat or white toast, butter and fruit preserves

POWER SANDWICH*

15.00

Two broken yolk fried eggs, smashed avocado, baby spinach and roasted sweet onions on multigrain bread served with balsamic and sea salt heirloom tomatoes

\$5 delivery charge and applicable government taxes are additional. *These items may be raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness

BUTTERY CROISSANT SANDWICH*

15.00

Two scrambled eggs, crisp bacon and cheddar cheese on flaky croissant, oven baked tri-colored potatoes

FRENCH TOAST

15.00

Thick sliced brioche, cinnamon sugar custard, fresh berries

STEEL CUT OATS

10.00

Honey, toasted almonds, and dried fruit

FRUIT

13.00

Smoked bacon, breakfast sausage Market fresh fruit and berries, a bountiful selection of the season's best links, or grilled ham

YOGURT

9.00

Yogurt parfait with season berries and Bear Naked® granola

PASTRY

8.00 Fresh baked pastry basket SIDES 6.00 5.00

Oven baked tri-colored breakfast potatoes

JUICE

5.00

Orange, apple, or

cranberry

MILK

5.00

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

COFFEE

Tall, 3.00 Grande, 3.25 Venti, 3.50