Breakfast Buffet

Adults $19.00
Continental $13.00
12 & Under $12.00

Hot Buffet
Scrambled eggs, pork links, smoked bacon, home fried breakfast potatoes, french toast and pancakes

Bakery
Selection of breakfast pastries including: croissants, muffins, scones, bagels, white bread, wheat bread and gluten free bread

Made to Order Omelets & Fried Eggs
Two egg omelet with your selection of bacon, sausage, ham, sliced mushrooms, spinach, tomatoes, bell peppers and cheese. Egg white substitute available.

Bob’s Red Hill Steel Cut Oatmeal
Raisins, walnuts, brown sugar, cinnamon

Cold Cuts, Cheeses and Tofu
Sliced smoked turkey, ham, dry salami, Mortadella, Swiss, and cheddar

Fresh Cut & Whole Fruit
Navel oranges, pineapple, honeydew, cantaloupe, mixed seasonal berries; whole oranges, apples and bananas

Assorted Cereal & Home Made Granola
Frosted Mini-Wheats, Rice Krispies, Frosted Flakes, Apple Jacks, Corn Flakes, Raisin Bran

Yogurt Selection
Assorted nonfat, low fat and Greek yogurts

Beverages
Your choice of: Tazo Tea, Starbucks Coffee
Juices: Orange, Grapefruit, Apple, V-8, Tomato, Cranberry or Pineapple

Omelets & Eggs
All egg breakfasts include your choice of toast: wheat, white, and sourdough. English muffin or gluten-free bread may be substituted upon request.

Margherita Omelet
Sun dried tomatoes, sweet basil, Beecher’s Flagship cheese served with house fried potatoes  $14.00

Western Omelet
Bell peppers, ham, green onion, cheddar cheese served with hash browns  $13.00

Healthy Omelet
Egg whites, avocado, cheery tomato, caramelized onion, spinach, fresh salsa served with fresh seasonal fruit  $14.00

Eggs Your Way
Two eggs cooked any style with hash browns and your choice of bacon, ham, or sausage  $13.00

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Not all ingredients are listed. Please let your server know if you have food allergies or other preferences.
Eggs Benedict*
Two poached eggs on toasted English Muffin, Canadian bacon, sweet butter hollandaise sauce served with hash browns  14

Prime Top Sirloin & Eggs*
Two eggs cooked any style & 6 oz prime top sirloin served with home fried potatoes  17

Healthy Breakfast Wrap
Egg whites, honey smoked turkey, spinach, cheddar cheese, whole grain tortilla served with fresh seasonal fruit  12

Crusted French Toast
Thick sliced Texas bread dipped in vanilla-cinnamon egg batter with a cornflake crust, cinnamon sugar dusted  13

Blueberry-Orange Buttermilk Pancakes
Three thick buttermilk pancakes, maple syrup, sweet butter with a citrus berry salad  12

NW Smoked Salmon & Bagel*
Gerard & Dominique European style smoked salmon, red onion, capers, cream cheese and sliced tomatoes  15

Belgian Style Waffles
Maple syrup, butter, powdered sugar  11

lighter side

Fruit Seasonal Plate
A selection of seasonal melons, pineapple and coastal berries  13

Berry-Banana & Granola Muesli
Low fat yogurt, banana, fresh berries, walnuts and Granola Muesli  8

Bob's Red Hill Steel Cut Oatmeal
Walnuts, raisins and cinnamon  8

sides & beverages

Assorted Greek Yogurt 4
Assorted Yogurt 4
Two Eggs Cooked Any Style*  5
Ham, Bacon or Sausage Links  5
Milk (2%, skim or chocolate)  4
Soy Milk  4
Specialty Coffee  7
Latte Americano Cappuccino
Assorted Cereals & Milk  4
Sliced Tomatoes  4

House Potatoes  4
Fruit Bowl  4
Fiji Bottled Water
500mL 5  700mL  7
Perrier Sparkling Water  5
Assorted Juices  4.50
Orange Apple Cranberry Tomato V-8
Grapefruit Pineapple
Hot Chocolate  3.50
Assorted Tazo Teas  3.50
Starbucks Coffee  4
Soft Drinks  4

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Bellevue Grille

100 112th Ave NE | Bellevue, WA | 425.455.1717

Appetizers

Garlic Hummus & Pita
Grilled pita bread, fresh vegetables, mixed artisan gourmet olives 8

Grilled Chicken Quesadilla
Blend of cheeses, salsa, homemade guacamole, sour cream 10

Spicy/BBQ Chicken Wings
Six crispy chicken wings served with crunchy vegetables 9

Soup and Salad

NW Clam Chowder
Infused with sherry wine 7

Market Soup
Chef’s daily creation with seasonal ingredients 6

Simple House Salad
Baby lettuce, kale, English cucumbers, cherry tomatoes, mushrooms, carrots, choice of dressing 7

Farm Salad
Harvest greens, toasted pepitas, roasted carrots and beets, feta cheese, citrus vinaigrette 8
w/ grilled chicken 13 grilled salmon 15 crab cakes 16

Asian Grilled Chicken Salad
Bok choy, Napa cabbage, green onions, cilantro, fried wonton, sesame oriental dressing 13

BG Chophouse Cobb
Baby greens, smoked bacon bits, diced tomato, sliced black olives, hardboiled egg, Maytag bleu cheese dressing 8
w/ grilled chicken 13 grilled salmon 15 crab cakes 16

Hearts of Romaine
Herb and garlic focaccia croutons, parmesan cheese, caesar dressing 8
w/ grilled chicken 13 grilled salmon 15 crab cakes 16

Mix and Match
Choose any two 12

Soup
Soup of the Day
Clam Chowder

Full Sandwich
Grilled Turkey Swiss
Grilled Ham & Cheddar

Salad
Hearts of Romaine
House Baby Greens

Breakfast All Day

Includes choice of toast. Egg whites or wheat English muffin may be substituted upon request.

Western Omelet
Three eggs, bell peppers, ham, green onion, cheddar cheese 14

Healthy Omelet
Egg whites, avocado, cherry tomato, caramelized onions, spinach, salsa & side of fresh fruit 14

Eggs Your Way*
Two organic eggs cooked any style with rosemary hash browns & choice of bacon, ham or sausage 14

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**BELLEVUE GRILLE**  
Sheraton Bellevue Hotel

100 112th Ave NE | Bellevue, WA | 425.455.1717

**sides & beverages**

- Sliced Tomatoes 5
- Roasted Fingerling Potatoes 5
- Garlic fries 6
- Herb Risotto 6
- Sauteed Vegetables 7
- Capellini Alfredo 7
- Seasonal Fruit Bowl 7

- Fiji Bottled Water
  - 500mL 5
  - 700mL 7
- Perrier Sparkling Water 5
- Assorted Juices 4.50
- Milk
  - whole, 2%, skim, chocolate, soy 4
- Starbucks Coffee 4
- Assorted Tazo Teas 3.50
- Hot Chocolate 3.50
- Soft Drinks 4

**burgers & sandwiches**

_Burgers made with lettuce, tomato, red onions and pickles. Includes your choice of fries, Tim’s Cascade® potato chips or fruit salad. Add a cup of our daily soup or starter salad for 3.00._

- **The Classic Burger***
  Tillamook® cheddar cheese, smoked bacon 13

- **Grilled Chicken BLT**
  Smoked bacon, lettuce, tomato, pepper jack cheese on a kaiser roll 13

- **Lamb Burger***
  Marinated with garlic & rosemary, Dijon mustard, swiss cheese 15

- **Traditional Club Sandwich**
  Smoked turkey, ham, bacon, tomato, provolone cheese on whole grain bread 13

- **Garden Burger**
  Grilled vegetable patty, avocado, tomatoes, jack cheese, baby greens 12

- **Turkey Wrap**
  Smoked turkey, tomato, swiss cheese, hummus on chipotle flour tortilla 13

**signature selections**

_Add a cup of our daily soup or a starter salad for 3.00_

- **Grilled Salmon**
  Ancho chili sauce, roasted fingerling potatoes, seasonal vegetables 18

- **Halibut Fish & Chips**
  Beer-battered fried halibut, french fries, coleslaw, tartar sauce 18

- **Pan-Seared Halibut**
  Caper-citrus wine sauce, seasonal vegetables, herb risotto 20

- **NY Steak***
  8 oz steak with wild mushrooms, onions, seasonal vegetables, garlic fries 20

- **Whole Wheat Spaghetti**
  Sauteed spinach, wild mushrooms, onions, edamame, broccoli, pesto sauce 15

- **Pasta Capellini**
  Sauteed with olive oil, tomatoes, mushrooms, pecorino romano, cream w/ grilled chicken 15  
  grilled salmon 18  
  sauteed prawns 18  
  crab cakes 18

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**appetizers**

Garlic Hummus & Pita
- Grilled pita bread, fresh vegetables, mixed artisan gourmet olives 8

Grilled Chicken Quesadilla
- Blend of cheeses, salsa, homemade guacamole, sour cream 11

Spicy/BBQ Chicken Wings
- Six crispy chicken wings served with crunchy vegetables 9

Pan-Seared Dungeness Crab Cakes
- Jicama salad, chipotle aioli 13

**soup and salad**

NW Clam Chowder
- Infused with sherry wine 7

Market Soup
- Chef’s daily creation with seasonal ingredients 6

Simple House Salad
- Baby lettuce, kale, english cucumbers, cherry tomatoes, mushrooms, carrots, choice of dressing 7

Farm Salad
- Harvest greens, toasted pepitas, roasted carrots & beets, feta cheese, citrus vinaigrette 10
  w/ grilled chicken 15  grilled salmon 17  crab cakes 18

Asian Grilled Chicken Salad
- Bok choy, Napa cabbage, green onions, cilantro, fried wonton, sesame oriental dressing 15

BG Chophouse Cobb
- Baby greens, smoked bacon bits, diced tomato, sliced black olives, hard-boiled egg, Maytag bleu cheese dressing 10
  w/ grilled chicken 15  grilled salmon 17  crab cakes 18

Hearts of Romaine
- Herb and garlic focaccia croutons, parmesan cheese, caesar dressing 10
  w/ grilled chicken 15  grilled salmon 17  crab cakes 18

**breakfast all day**

Includes choice of toast. Egg whites or wheat English muffin may be substituted upon request.

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<tr>
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<tbody>
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<td>Three eggs, bell peppers, ham, green onion, cheddar cheese 15</td>
<td>Egg whites, avocado, cherry tomato, caramelized onions, spinach, salsa &amp; side of fresh fruit 15</td>
<td>Two organic eggs cooked any style with rosemary hash browns &amp; choice of bacon, ham or sausage 14</td>
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**chef's creations**

Grilled Lamb Chops*
- Herb infused local lamb chops, topped with Dijon mustard-red sauce served with garlic mashed potatoes and seasonal vegetables 26

Top Sirloin USDA Prime*
- 10 oz steak with wild mushroom Cabernet sauce served with roasted fingerling potatoes and seasonal vegetables 27

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Burgers & Sandwiches

Burgers made with lettuce, tomato, red onions and pickles: Includes your choice of fries, Tim’s Cascade® potato chips or fruit salad. Add a cup of our daily soup or starter salad for 3.00.

- **The Classic Burger**
  - Tillamook® cheddar cheese, smoked bacon
  - 14

- **Lamb Burger**
  - Marinated with garlic & rosemary, Dijon mustard, Swiss cheese
  - 15

- **Garden Burger**
  - Grilled vegetable patty, avocado, tomatoes, jack cheese, baby greens
  - 13

- **Grilled Chicken BLT**
  - Smoked bacon, lettuce, tomato, pepper jack cheese on a Kaiser roll
  - 14

- **Traditional Club Sandwich**
  - Smoked turkey, ham, bacon, tomato, provolone cheese on whole grain bread
  - 14

- **Turkey Wrap**
  - Smoked turkey, tomato, Swiss cheese, hummus on chipotle flour tortilla
  - 14

Signature Selections

Add a cup of our daily soup or a starter salad for 3.00

- **Grilled Salmon**
  - Ancho chili sauce, roasted fingerling potatoes, seasonal vegetables
  - 24

- **Halibut Fish & Chips**
  - Beer-battered fried halibut, french fries, coleslaw, and tartar sauce
  - 20

- **Pan-Seared Halibut**
  - Caper-citrus wine sauce, seasonal vegetables, herb risotto
  - 24

- **Pasta Capellini**
  - Sautéed with olive oil, tomatoes, mushrooms, pecorino romano and cream w/ grilled chicken
  - 21
  - grilled salmon
  - 23
  - sautéed prawns
  - 23
  - crab cakes
  - 23

- **NY Steak**
  - 8 oz steak with wild mushrooms, onions, seasonal vegetables, and garlic fries
  - 23

- **Whole Wheat Spaghetti**
  - Sautéed spinach, wild mushrooms, onions, edamame, broccoli, and pesto sauce
  - 17

Sides & Beverages

- **Sliced Tomatoes**
- **Roasted Fingerling Potatoes**
- **Garlic Fries**
- **Herb Risotto**
- **Sauteed Vegetables**
- **Capellini Alfredo**
- **Seasonal Fruit Bowl**

- **Fiji Bottled Water**
  - 500mL
  - 700mL

- **Perrier Sparkling Water**

- **Assorted Juices**
  - 4.50

- **Milk**
  - whole, 2%, skim, chocolate, soy

- **Starbucks Coffee**
  - 4

- **Assorted Tazo Teas**
  - 3.50

- **Hot Chocolate**
  - 3.50

- **Soft Drinks**
  - 4

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