

# Breakfast Buffets

*All breakfast items, with the exception of the Continental Breakfast, are served with Swedish Hash Browns, Fresh Fruit Display and Danish Pastries.*

*Breakfast items may be combined for an additional \$4 each added on to the highest priced item.*

*Add Regular and Decaf Premium Coffee with Orange and Cranberry Juice for an additional \$2*

## Continental Breakfast

*\$10.50*

New Zealand Fruit Display, Fresh Baked Donut Holes, Blueberry and Blackberry Scones with Whipped Butter, NY Style Bagels and Lox with Capers, Onion, Lemon Zest and Dill Cream Cheese Mousse

## Made-To-Order Omelet Station

*\$13*

Chef Expedition Style Omelets with assorted toppings

## Smoked Salmon Lox

*\$9.50*

House Cured Alaskan King Salmon with Tuscan Fried Capers, Mini Bagels and Whipped Cream Cheese

## Rum Foster French Toast

*\$9*

Traditional French Bread French Toast with a Caramel Rum Butter Sauce, served on a Granny Smith Apple Slice

## Breakfast Panini

*\$8*

Artisan Ciabatta, Cured Panchetta Bacon, Provolone, Eggs and Tomatoes

## Banana Bread French Toast

*\$8*

With a Rum Raisin Maple Syrup

## Smoked Salmon Hash

*\$9*

House Cured Alaskan King Salmon with a Pesto Spinach Hash topped with Hollandaise

## German Scramble

*\$9.75*

German Lager Sausage, Eggs, Russet Potatoes Onions, Tomatoes, Mornay Sauce and Peppers In a pan scramble

## Eggs Benedict

*\$8*

Classic Wine Poached Eggs, Organic English Muffin, Smoked Canadian Bacon & House-made Hollandaise Sauce

## Applewood Smoked Bacon

*\$3 added on to another menu item*

Double Smoked Daily's Farm Bacon with Cracked Peppercorn

## Scrambled Eggs

*\$2 added on to another menu item*

Fluffy AAA Eggs with Melted Sharp Cheddar and Green Onion Garnish

Breakfast served prior to 11am.