

# Hyatt Signature Breakfast Menu

## Fruits, Cereal & Smoothies

<b>Ruby Red Grapefruit</b>	6
With Vanilla & Apricot Jam - Easy to Eat and delicious too!	
<b>Breakfast Smoothies</b>	5
Bananas and Berries, Low Fat Yogurt	
<b>Seasonal Fruits and Berries</b>	9
<b>Oatmeal</b>	5
Raisins & Brown Sugar	
<b>Yogurt Parfait</b>	8
Fresh Seasonal Berries and Granola	

## Breakfast Classics

<b>Sticky Bun French Toast</b>	11
With Blueberries and Pecans	
<b>Corned Beef Hash</b>	14
Poached Eggs and Chipotle Sauce	
<b>Belgian Waffles</b>	11
With Fruit Compote, Whipped Butter and Warm Maple Syrup	
<b>Pancakes</b>	11
Topped with Bananas, Raspberries and Syrup - A jazzed up classic!	

## Signature Specialties

<b>Poached Eggs in a Pot</b>	14
Over Asparagus, Spinach, Ham and Stewed Tomatoes	
<b>Breakfast Burrito</b>	10
Scrambled Eggs, Bacon, Onion, Cheddar Cheese and Salsa, wrapped in a Flour Tortilla	
<b>Smoked Salmon</b>	12
Built for you on a Toasted Bagel with Cream Cheese, Tomatoes, Onions & Capers	
<b>Breakfast in a Basket</b>	10
Bacon & Cheddar Fried Egg Sandwich served with Roasted Fingerling Potatoes	

# Eggs

All Egg dishes are served with Roasted Fingerling Potatoes,  
and our Signature Breakfast Pastries or your choice of Toast

<b>"The" Benedict</b>	12
Traditional with Canadian Bacon, Toasted Muffin and Hollandaise Sauce	
Over Lumped Crab Cakes	14
<b>Two Eggs any Style</b>	11
Served with Bacon, Ham or Sausage - We'll cook them your favorite way!	
<b>Three Egg Omelet</b>	12
You pick your fillings and we do the rest!	
<b>Egg White Omelet</b>	12
Served with Spinach, Mushrooms and Feta Cheese	
<b>Cheese Grits &amp; Eggs</b>	10
With Grilled Chicken Sausage	
<b>Petite Filet &amp; Eggs</b>	19
Grilled Tomato Provencal, Roasted Potatoes & Hollandaise Sauce	

**Bruce Jones, Executive Chef**

For Special Events and Group Dining Reservations please call: 216-776-4576

**\*\*\* Consuming raw or undercooked meats, seafood or eggs, may increase your risk of food-borne illness \*\*\***