

In-Room Dining Menu

REGIONAL

Strawberry Crepes 11.95

Rolled with French crème and orange butter

Three – Egg Omelets 14.95

With your choice of fillings

Smoked Salmon 15.50

Serve with toasted bagel, cream cheese, tomatoes, onions and capers

INSTINCTIVE

Two Cage Free Eggs Any Style 14.95

Breakfast potatoes, choice of meat

Steel Cut Oatmeal 7.95

Roasted banana-strawberry, honey, almond granola

Macerated berries, orange blossom honey cream

Brown sugar, raisins and milk

Zucchini and Cheese Frittata 14.50

Gruyere, goat and white cheddar cheese with ciabatta toast

COMFORT

Corned Beef Hash 15.95

Poached eggs and chipotle sauce

Orange French Toast 13.95

Orange confit butter and grapefruit pearls

The Crab Cake Benedict 17.95

Jumbo lump crab over sautéed spinach with hollandaise sauce and served on what berry toast

Petite Filet and Eggs 19.95

Grilled tenderloin of beef with breakfast potatoes

The Benedict 15.95

Traditional with Canadian bacon, a toasted English muffin and hollandaise sauce

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RESPONSIBLE

Mushroom and Spinach Egg-White Omelets 14.95

Made with low-fat mozzarella and roasted tomatoes

Stay Fit Wrap 13.95

Scrambled egg whites, tomatoes, spinach, mushrooms and low-fat mozzarella rolled in sun-dried tomato tortilla

Belgian Waffles – Regular or Whole Wheat 14.75

Served with fresh berries, butter and warm maple syrup

Pancakes – Regular or Multigrain 13.95

Topped with house-made granola, bananas and blueberries

Gluten-Free English Muffin Sandwich 12.95

Cage free eggs, jack cheese and Canadian bacon

ALTERNATIVE

Seasonal Fruit and Berries

Smoked Bacon

Country Ham

Canadian Bacon

Breakfast Potatoes

Croissants, Danishes and Muffins

Organic Cereal

Dry Cereal

Yogurt Parfait

QUENCH

Freshly Brewed Torrefazione Italia® Coffee

Selection of Tazo® Hot Teas

Selection of Juices

Milk