

ROOM SERVICE

MENU

regional

BUTTERMILK PANCAKES 17
fresh berries, whipped mascarpone

FRENCH TOAST 17
challah bread, brulee peaches
pecans, whipped mascarpone

BELGIAN WAFFLE 17
fresh berries

*PESTO OMELET 18
chicken sausage, tomato
oaxaca cheese, hash browns
choice of toast

*FARMERS MARKET OMELET 18
asparagus, tomato, spinach
onion, bell peppers, cheddar cheese
choice of toast

SEASONAL FRUIT AND BERRIES 19
greek yogurt, brown sugar
and mint

*CAJUN HASH 18
andouille sausage, yukon gold potatoes
peppers, onions, scallions
sunny side eggs

comfort

STEEL CUT OATMEAL 12
brown sugar, raisins and milk

*HUEVOS RANCHEROS 18
two eggs, corn tortillas
refried beans, salsa, queso fresco
avocado, cilantro

*TWO CAGE FREE EGGS ANY STYLE 20
hash browns, choice of protein
choice of toast
add steak for additional \$7

*THE BENEDICT 19
toasted muffin and hollandaise
choice of: canadian bacon, crab
or pork belly

*BREAKFAST POUTINE 22
flat iron steak, truffle parmesan frites
fried cheese curds, blond gravy scallions,
sunny egg

CHICKEN AND WAFFLES 20
crispy buttermilk chicken breast
cinnamon waffle, jalapeno maple syrup

STEAK AND EGGS 24
2 eggs, hash browns, choice of toast

quench

FRESH OJ 6

JUICE 5
orange, cranberry, grapefruit
apple, tomato, V-8

BIG SHOULDERS COFFEE 5.50

ESPRESSO HOT BEVERAGES 5.50
cappuccino or hot/iced latte

TAZO TEA SERVICE 5

Caffeinated
Green
English Breakfast
Earl Grey

Caffeine – Free
Decaf Green
Chamomile
Mint
Wild Sweet Orange
Passion Fruit

Alternatives

YOGURT PARFAIT 10
Fresh berries, house-made granola

NATURALLY CURED BACON, HAM
CHICKEN SAUSAGE OR PORK SAUSAGE 5

TOASTED BAGEL, ENGLISH MUFFIN
WHITE, SOUR DOUGH, MARLBED RYE
GLUTEN FREE TOAST, WHEAT 4

SIDE OF AVOCADO 5
HASH BROWNS/BREAKFAST POTATOES 5

we only serve cage-free eggs, hormone-free milk & naturally cured bacon

**Please notify your server if you have food allergies
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*