

## IN ROOM DINING

AVAILABLE DAILY FROM 7AM TO 11AM

FOOD, THOUGHTFULLY SOURCED, CAREFULLY SERVED

### • BREAKFAST MENU •

#### Continental Breakfast 22

Choice of home baked breakfast pastry, bagel or your choice of toast, served with butter and preserves. Includes seasonal fruit salad or yogurt parfait, coffee or tea and juice

#### Classic Breakfast 21

Cage free two eggs any style served with sausage or bacon and herb potatoes

#### Gluten Free French Toast \*GF 22

Served with seasonal fresh fruit and berries compote, maple drizzle

#### Blueberry Pancakes 20

Served with seasonal fresh fruit and berries compote, maple drizzle

#### Home Style Bread Pudding French Toast 22

Served with seasonal fresh fruit and berries compote, maple drizzle

#### OMELETTES

Served with fresh fruit and your choice of toast

#### Build-your-own Egg Omelette 21

Free range three egg omelette with your choice of fillings: Smoked black forest ham, bacon, sausage, sautéed mushrooms, wilted spinach, sweet onions, bell peppers, Ontario cheddar cheese and jalapeno

#### Egg White Omelette \*GF 21

Roasted red pepper, spinach and goat cheese

#### Tofu Scrambled \*GF/VG 20

Pan seared tofu tossed with diced onion, peppers and tomato

#### Traditional Eggs Benedict 21

Two soft poached free range eggs; brown butter hollandaise, English muffin, herb hash browns, Canadian bacon, and grilled tomatoes

#### Breakfast Poutine 20

Two soft poached free range eggs; cheese curds, diced tomatoes, and brown butter hollandaise on herb-seasoned potatoes

\*additional topping: 4

Cured smoked bacon, pork or chicken sausage

#### Southwestern Burrito 19

Scrambled eggs, pork sausage, roasted peppers, onions, pepper jack cheese and salsa fresco wrap  
Gluten free available

#### Breakfast Panini 19

Scrambled eggs, smoked sharp cheddar, bacon, tomato chutney on lightly buttered rye bread

#### LIGHTER FARE

#### Granola Parfait 11

Low-fat yogurt, seasonal fruit & berries, raspberry essence

#### Breakfast Granola 9

Served with skim, almond or oat milk

#### Atlantic Smoked Salmon 18

Toasted bagel, cream cheese, Bermuda onions and capers

#### Bowl of Season Berries \*GF 14

Served with vanilla yogurt

#### Steel Cut Oatmeal 12

Served with sun-dried fruit, walnuts, brown sugar & honey

### • KIDS MENU •

#### Rise & Shine 17

Choice of French Toast or Blueberry Pancakes  
Served with fresh fruit and choice of juice or milk

#### Free Range Egg, Your Way 11

One free range egg served with toast and your choice of bacon or sausage

#### Buttermilk Pancakes 12

Buttermilk and orange infused miniature pancakes  
Served with maple syrup

### • BEVERAGES •

Espresso	4	Bottled Juice; Orange or Apple	7
Double Espresso	6	High Protein Milk Shake; Chocolate or Banana	8
Cappuccino	6	Milk:	6
Coffee and Assorted Tazo Teas	5	Skim, Almond, Oat or 2%	
Freshly Pressed Juice:	9	Bottled Smoothie:	8
Orange, Grapefruit, or Fresh Vegetables		Mighty Mango or Green Machine	

### • ENHANCEMENTS •

Herb Potatoes	5	Breakfast Meats	6
Smoked Bacon	6	Ham, Sausage; Pork or Chicken	
Toast	5	Fresh bagel with cream cheese	7
Yogurt: low-fat, fruit, berry or Greek	5	Fresh fruit; Banana, Orange or Apple	4

To order, please call **2555**

All prices are exclusive of applicable taxes delivery charge of \$4 and a service charge of 15%.

Gratuity is included in the service charge.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

PLEASE ADVISE YOUR SERVER OF ANY DIETARY RESTRICTIONS OR ALLERGENS

\*GF Gluten Free \*VG Vegan