

[HEALTHY]

SEASONAL FRESH FRUIT (GF) (DF) (V)

WHOLE FRUIT (GF) (DF) (V)

WHOLE GRAIN BREADS (V)

GRANOLA (V)

YOGURT BAR (GF) (V) (N)

Greek & vanilla yogurt, chocolate chips, candy sprinkles, granola, assorted fruits & berries, sliced almonds, spiced pecans, sunflower seeds, raisins, dried bananas, dried cranberries, shredded coconut, caramel sauce

OATMEAL (GF) (DF) (V)

raisins, cinnamon, brown sugar

EGG WHITE SCRAMBLE* (GF)

[DRINKS]

JUICE

COFFEE

TEA

MILK

HOT CHOCOLATE

A full espresso bar is available

[DESSERT]

WARM BREAD PUDDING (V) (N)

caramel sauce

[SPECIALTIES]

CHEF'S SPECIAL OF THE DAY

OMELETS MADE-TO-ORDER*

bacon, ham, sausage, cheddar & swiss cheese, tomatoes, bell peppers, red onions, mushrooms, spinach, salsa, scallions

EGGS BENEDICT*

hollandaise sauce, Canadian bacon

SMOKED SALMON EGGS BENEDICT*

hollandaise sauce

BLUEBERRY PANCAKES (V)

syrup

BUTTERMILK BISCUITS &

SAUSAGE GRAVY*

SOURDOUGH FRENCH TOAST (V)

PASTRIES (V) (N)

MUFFINS (V)

[CLASSIC]

SCALLION-CHEDDAR SCRAMBLED EGGS* (GF)

SCRAMBLED EGGS* (GF)

SMOKED SALMON*

bagels, herbed cream cheese, capers, red onions, lemon

SMOKED BACON* (GF) (DF)

SAUSAGE* (GF) (DF)

BREAKFAST POTATOES (GF) (DF) (V)

onions, peppers

CROISSANTS (V)

COLD CEREALS (V)

ADULT 20

CHILDREN (7-12). 12

DAILY, 7 A.M. – 10:30 A.M.

THE CLIFF LODGE, LEVEL 10, EAST WING. EXT. 5500

EXECUTIVE CHEF KEN OHLINGER RESTAURANT MANAGER JOHN DESTEFANO

(GF) Gluten-Free (DF) Dairy-Free (V) Vegetarian (N) Nuts

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information. Please advise your server of any food allergies or sensitivities.

[BREAKFAST BUFFET]

