

FROM THE BAKERY

SELECTION OF FRESH-BAKED PASTRIES

Croissants • Bran Muffins • Brioche • Apple Danish

CEREALS & FRUITS

CRUNCHY GRANOLA

Seasonal fruit salad, topped with natural yogurt

COLD CEREALS

SHREDDED WHEAT

BRAN FLAKES

RICE KRISPIES

FRUIT LOOPS

SPECIAL K

With sliced bananas, brown sugar,
milk or skim milk

HOT CEREALS

OLD-FASHIONED
OATMEAL

CORN FLAKES

FROSTED FLAKES

RAISIN BRAN

CHEERIOS

CREAM OF WHEAT
GRITS

MUESLI

Homemade traditional muesli with your
favorite toppings

FRUITS

HALF GRAPEFRUIT

BANANA

SLICED SEASONAL

MELON

STEWED PRUNES

KADOTA FIGS

YOGURT SELECTION

Plain or assorted fruit yogurt, regular or fat-free

FARM FRESH EGGS

(Egg Beaters and egg whites available upon request)

FAST FARE BREAKFAST*

Scrambled eggs, bacon or sausage links, toast

THE CLASSIC*

Two fried eggs, hash brown, toast
Your choice of hickory-smoked bacon, sausage
links, turkey sausage or corned beef hash

OMELETS*

Choose from plain, ham, cheese, smoked salmon,
herbs, or mushrooms. Served with hash-brown
potatoes and toast

POACHED EGGS*

Toasted farro, peppers, mushrooms

EGGS BENEDICT*

Toasted English muffin, grilled bacon,
poached egg and hollandaise sauce

BAJA EGGS*

Fried eggs, tomatoes, avocado, jalapeños,
sour cream and salsa piquante

FRITTATA

Feta cheese and spinach

EVERYDAY FAVORITES

PANCAKES

Buttermilk or daily special

FRENCH TOAST

Served with syrup

CHORIZO & EGG FLATBREAD*

Chorizo, tomato, mozzarella, fried egg

SMOKED SALMON*

Cream cheese, traditional garnishes

MEDITERRANEAN PLATE

Pan tomàquet, hummus, prosciutto,
Manchego cheese

JUICES AND BEVERAGES

ORANGE

APPLE

PRUNE

TOMATO

V8

FRESH-BREWED REGULAR
OR DECAFFEINATED
COFFEE, TEA OR HERBAL TEA

HOT OR COLD
CHOCOLATE
MILK

Gluten-free, lactose-free, and vegetarian options available. Ask your waiter.

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