

## BREAKFAST BUFFET TABLE

### FRESH FRUIT SELECTIONS: GF

Seasonal whole fruit, locally grown melons, Costa Rican pineapple and fresh berries of the season

### STEEL-CUT OATMEAL STATION: GF

Walnuts, pecans, dried cranberries, dry cereal favorites, raisins, granola

### BAKERY SELECTIONS: Danish, English muffins, croissants, muffins, bagels, sliced whole grain, wheat, rye, sourdough, white bread

**MAIN:** Egg white frittata, Noble Star bacon and pork sausage Links, breakfast potatoes, buttermilk biscuits and sausage gravy

### DELI STATION

Genoa Salami | turkey | smoked salmon | cheddar cheese | Swiss

### FRESHLY MADE WAFFLES:

Berry compote, warm maple syrup, whipped cream

### EGGS YOUR WAY:

Custom omelets

### BEVERAGES

Freshly Brewed Starbucks® Coffee, Tazo Tea, Juice, and Soda

ADULTS ~ \$25.00

CHILDREN UNDER TEN ~ \$15.95

CHILDREN UNDER FIVE WITH PAID ADULT~ FREE

## ENERGIZE YOUR DAY

### HOT STEEL-CUT OATMEAL 9.00 GF

Sun-dried raisins, mixed nuts

### HEALTHY DRY CEREAL FAVORITES 8.00

Choose from classics or crunchy granola, seasonal berries or sliced banana

### MIXED BERRY SMOOTHIE 8.00

Blended with low-fat yogurt, honey

### BERRY AND YOGURT PARFAIT 8.00

Low-fat vanilla yogurt, all-natural granola

### BOUNTY OF FRUIT AND BERRIES 12.00

Seasonal selection of the market's best

### A CUP OF LOW-FAT YOGURT 7.00 GF

Served with fruit

### THE BAKERY BASKET 7.00

Choose three: buttery croissant, daily muffin Danish, English muffin, sourdough, multi-grain, wheat, rye, white toast, jam or honey

## EGGS YOUR WAY

### EGGS BENEDICT\* 17.00

Poached eggs, toasted English muffin, Canadian bacon, hollandaise sauce and hash brown potatoes

### EGG WHITE AND SPINACH OMELET 16.00 GF

White cheddar cheese, wild mushrooms, fresh spinach, oven-cured tomatoes, served with fresh fruit

### CRAB CAKE BENEDICT\* 19.00

Dungeness crab, poached eggs, tomatoes, sautéed spinach, hollandaise sauce and hash brown potatoes

### EGGS YOUR WAY\* 16.00

Two eggs cooked your way, hash brown potatoes, choice of bacon, sausage or grilled ham served with toast

### CHEF'S OMELET 17.00

Sautéed smoked ham, sweet onions, Swiss cheese, cheddar cheese, hash brown potatoes served with toast

### MARINATED SKIRT STEAK AND EGGS\* 19.00

Grilled steak, two eggs cooked your way, hash brown potatoes served with toast

## HOT OFF THE GRIDDLE

### HOT IRON GRIDDLE BELGIAN WAFFLE 12.00

Golden deep-pocket waffle, whipped cream warm maple syrup and strawberries

### GRIDDLED BUTTERMILK BLUEBERRY PANCAKES 14.00

Warm Vermont maple syrup and whipped butter

### COCONUT & CORN FLAKE CRUSTED FRENCH TOAST 17.00

Brioche bread, coconut flakes, corn flakes, berry garnish

## HARBOR SELECTS

### HUEVOS RANCHEROS\* 17.00

Two eggs over easy, corn tortillas, refried beans, ranchero sauce, Jack cheese, cheddar cheese and hash brown potatoes

### TURKEY EGG WHITE OMELET 16.00

Diced turkey, asparagus, tomatoes, Swiss cheese, avocado

### CHILAQUILES 17.00

Fried egg, Avocado, diced tomatoes, Cotija cheese, sour cream, chilaquiles house sauce

## BEVERAGES

### FRESHLY BREWED STARBUCKS® COFFEE

Regular, Decaffeinated 4.00

Caramel Macchiato 4.95

Vanilla Latte 4.80

Cinnamon Dolce 4.80

### SELECTION OF TAZO® TEAS 4.00

Awake, Calm, Zen, Earl Grey, Passion, Refresh, Wild Sweet Orange, China Green Tips

### JUICE 4.00 GF

Orange, grapefruit, apple, cranberry, pineapple, v8® or tomato juice

### MILK 4.00

Whole, 2%, non-fat, soy or chocolate

## THE SIDE PLATE

### BAGEL AND CREAM CHEESE 5.00

### CRISPY HASH BROWN POTATOES 5.00

### SMOKED BACON 6.00


### BREAKFAST LINKS 6.00

### GRILLED HAM 6.00

### ONE EGG 4.00

### TWO EGGS 7.00

### SEASONAL FRUIT CUP 5.00

 Indicates menu items that contain Nuts. Before placing your order, please inform your server if a person in your party has a food allergy.

gf = gluten free We pride ourselves in providing gluten friendly menu choices.

While we strive to ensure those meals are safe for your diet, please be aware they are being prepared in an environment where gluten is present. Always notify your server of all allergies; most common allergies: tree nuts, peanuts, milk, eggs, shellfish, fish, soy and wheat. Split plate charge is \$3.00. An 18% gratuity will be added to parties of six or more.

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