

park grill | breakfast

breakfast buffet served until 10:30 am

scrambled eggs + scrambled egg whites with vegetables + bacon + chicken sausage + breakfast potatoes + french toast + fruits + yogurts + cereals + artisan cheeses + cold cuts + smoked salmon + pastries + toast & bagels + fresh juices + coffee or tea 28

continental breakfast buffet served until 10:30 am

fruits + yogurts + cereals + artisan cheeses + cold cuts + smoked salmon + pastries + toast & bagels + fresh juices + coffee or tea 20

american breakfast

eggs any style + hash brown potatoes + a selection of artisan pastries or breads 18
smoked bacon or chicken apple sausage

japanese breakfast

saikyo yaki scottish salmon | grilled green asparagus + sweet egg + tofu + miso soup + rice + pickled vegetable + fruit + hoji-cha tea 24

healthy selections

egg white omelette | soyrizo + asparagus + mushrooms + pico de gallo + cilantro + hash brown potatoes 13

brown rice bowl | eggs any style + grilled chicken sausage + stir-fry vegetables + goat cheese 13

scottish smoked salmon | dill cream cheese + onion + tomato + capers + choice of bagel 16

granola parfait | plain yogurt + homemade granola + strawberry compote 11

fresh seasonal fruit plate | market berries 12

steel cut irish oatmeal | served with berries or banana + choice of milk 10

swiss muesli | granola + yogurt + assorted nuts and fruits 11

breakfast specialties

create your own omelette | served with hash brown potatoes 13

pick 3: swiss | cheddar | goat cheese | country ham | mushrooms | tomatoes | bell peppers | maui onions | spinach

huevos rancheros | black beans + tomato sauce + jack cheese + fried tortilla 14

cast iron country scramble | spanish chorizo + red onions + mushrooms + chives + hash brown potatoes 12

breakfast blt sandwich | smashed avocado + basil + eggs any style + served with market berries 14

breakfast burrito | scrambled eggs + soyrizo + onions + tomatoes + peppers + sour cream + guacamole + pico de gallo 14

rock shrimp omelette | baby spinach + pear tomato + comté cheese + lobster sauce + hash brown potatoes 15

eggs benedict | canadian bacon + hollandaise + hash brown potatoes 12

corned beef hash and eggs | two eggs any style 15

belgian waffle | honey-vanilla poached pears 13

lemon mascarpone stuffed brioche french toast | fresh berries 15

buttermilk pancakes | syrup 14

add berries, banana or chocolate chips 16

refreshments

fresh california orange or grapefruit juice	5	fruit smoothie	9
freshly brewed coffee (regular or decaf)	5	fresh fruit spritzer	7
lavazza espresso, cappuccino or café au lait	6	cucumber - mint or strawberry - orange	
		mimosa	12

mighty leaf tea 6

english breakfast organic

a unique blend of rich organic teas from renowned estates in india and ceylon creates a classic combination.

earl grey organic (regular and decaf)

high-grown ceylon and china black teas are combined with the smoky citrus notes of bergamot fruit.

bombay chai

a mélange of spices create an aromatic indian delight of black tea leaves accented with subtle hints of pepper, orange, cinnamon, cardamom and clove.

white lotus

gently spiked with accents of ginger and lemon myrtle, these white peony leaves are refreshing and cleansing. nuances of spice and citrus engage the palate.

green tea passion

enjoy a fragrant blend of delicate green teas from japan, china, taiwan, accented by tropical fruits, including guava, pineapple and strawberry.

hoji-cha organic

japanese toasted bancha – a mixture of leaves and stems pan fired to impart a nutty flavor reminiscent of a roasted grain.

chamomile citron

a unique mélange of egyptian chamomile, citrus slices, lemongrass, rose hips, hibiscus, and mint. delicately fruity and soothing.

ginger twist

a blend of australian ginger, orange & lemon slices, lemongrass, wintergreen mint, papaya, apple, ginseng and licorice.

verbena mint organic

the freshness of mint makes a perfect balance to the buttery richness and soft citrus notes of verbena in this soothing blend that aids in digestion and relaxation.

18% gratuity will be added to parties of 5 or larger

*consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

*before placing your order, please inform your server if a person in your party has a food allergy