

A LA CARTE BREAKFAST

Breakfast

Traditional Eggs Benedict- \$17

Canadian Back Bacon
House Made Hollandaise
Home Style Roasted Potatoes

Pacific Benedict- \$18

Smoked Salmon & Spinach
Tarragon Citrus Hollandaise
Home Style Roasted Potatoes

Tomato Avocado Benedict- \$18

Smoked Cheddar
House Made Hollandaise
Home Style Roasted Potatoes

Smoked Salmon- \$18

Scrambled Eggs, Capers, Dill & Brie,
on Toasted Brioche

House Made Granola- \$10

Dried Cherries & Fruit, Hazelnuts, Almonds
Yogurt, Berries & Seasonal Fruit

Bircher-Müesli- \$11

Rolled Oats, Dried Fruits, Nuts, Yogurt
Caramelized Banana

Traditional Oatmeal- \$9

Scotch Oats
Almond Latte & Maple Pecans
Vanilla Poached Pear

Buttermilk Pancakes- \$13

Whipped Cream, Blueberry Lavender Compôte
or Quebec Maple Syrup

Banana Bread French Toast- \$16

Whipped Peanut Butter
Chocolate, Caramelized Banana

Eggs Any Style- \$18

Two Farm Fresh Eggs Cooked to Your Liking
Choice of Applewood Smoked Bacon or Ham
Choice of Pork or Turkey Sausage
Home Style Roasted Potatoes
A Selection of Toast Options

"The GRILLE" Omelette- \$17

Spinach, Goats Cheese & Chorizo
Home Style Roasted Potatoes
A Selection of Toast Options

Make Your Own Omelette- \$18

Choose 3 Fillings:
Applewood Smoked Bacon, Sausage, Ham, Chorizo
Goat's Cheese, Cheddar Cheese, Onions, Tomatoes
Spinach, Mushrooms, Peppers, Asparagus
Home Style Roasted Potatoes
A Selection of Toast Options
Additional Toppings- add \$1.50 per topping

Egg White Mushroom Frittata- \$17

Asparagus, Marinated Peppers
Home Style Roasted Potatoes
A Selection of Toast Options

Seasonal Fruit & Berry Salad- \$12

Honey & Mint Syrup
Whipped Cream & Toasted Brioche

Brioche Monte Cristo- \$19

Fried Egg, Breakfast Ham, Sliced Turkey
Swiss Cheese on Toasted Brioche

Panettone French Toast- \$14

Citrus Butter & Quebec Maple Syrup

BEVERAGES & SIDES

Applewood Smoked Bacon, Ham
Pork Sausage or Gourmet Sausage- \$4

2 Eggs (any style)- \$4

Home Style Roasted Potatoes
Grilled Tomatoes or Sautéed Mushrooms- \$4

A Selection of Toast Options- \$4
Bagel or Assorted Pastry (1pc)- \$4

Bagel & Cream Cheese- \$6

Assorted Cold Cereals- \$6

Smoothies- Mango, Chocolate or Blueberry- \$8

Fresh Squeezed Orange Juice- \$4

Apple, Cranberry, Grapefruit or Tomato Juice- \$4

Espresso, Macchiato, Americano- \$4.50

Cappuccino, Café Latte, Café Mocha- \$5

Fruit Salad or Half Grapefruit- \$6

Yogurt- Low Fat, Plain or Fruit- \$4

All prices subject to 12% HST, parties of 10 or more subject to 17% service charge

**If you have a food allergy, please speak to the chef, manager or your server*

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

FRESH START BREAKFAST BAR- \$26

Breakfast

THE COLD SIDE

Maple Toasted Granola, Dried Fruit
Nuts & Seeds
Selection of Cereals, Hot or Cold Milk
Daily Selection of Freshly Baked Pastries
Yogurt Parfait or Individual Yogurt Cups
Artisan Breads, English Muffins
Quebec Bagels
Preserves & Spreads
Fruit Salad, Honey & Orange Syrup

THE HOT SIDE

Scrambled Eggs, Canadian Cheddar
Cheese
Canadian Applewood Smoked Bacon
Gourmet Sausages
English Breakfast Pork Sausages
Daily Breakfast Specialty
Home Style Roasted Potatoes
Hot Oatmeal, Winter Dried Fruit & Nuts

Buffet includes Choice of Juice & Freshly Brewed Starbucks Coffee or Tazo Tea

Included for your Buffet Enjoyment
Eggs "Cooked to Order"
Made to Order Custom Omelettes

COMPLETE BREAKFAST

Resort Continental- \$20

Choose 2 of: Freshly Baked Muffin, Toast
Croissant or Pastry
Choice of Smoked Salmon or Deli Meats
Seasonal Fruit Salad

Spa Breakfast- \$21

Choice of Granola or Bircher-Muesli
Served with Dried Nuts
Yogurt & Seasonal Fruit Salad
Fresh Baked Muffin

The Canadian- \$22

Two Eggs- any style
Choice of Applewood Smoked Bacon or Ham
Choice of Pork or Turkey Sausage
Home Style Roasted Potatoes
A Selection of Toast or Fresh Made Pastries

Steak and Poached Eggs- \$29

Served with House Made Hollandaise
Home Style Roasted Potatoes
Caramelized Onion Marmalade
Sautéed Mushrooms
A Selection of Toast Options

Including Choice of Juice & Freshly Brewed Starbucks Coffee or Tazo Tea

JULIAN OWEN-MOLD
EXECUTIVE CHEF

PATRICK FORTIER
SOUS CHEF