

BREAKFAST

BREAKFAST SPECIALTIES

Two eggs any style

With Yukon gold and green onion home fries, toast and a choice of bacon, grilled ham or sausage

Eggs Benedict

Poached free-range eggs with pea meal bacon and Yukon gold and green onion home fries

Omelet with fine herbs and cheese

White cheddar, gruyere or American

Egg white omelet

Wilted spinach, vine ripened tomatoes, arugula and cold pressed olive oil

Poached eggs with house smoked salmon

Wilted spinach, tomatoes, griddled Challah bread and lemon chive hollandaise

Chicken fried steak

Two eggs any style, hash browns, sausage gravy & freshly baked biscuit

Huevos Rancheros

Corn tortillas stacked with refried beans, chorizo, queso fresco, pico de gallo, avocado & fried eggs your way

BREAKFAST CEREALS & GRAINS

Selection of premium dry cereals or homemade granola

Served with skim, 2%, whole or soy milk

Hot oatmeal

With brown sugar, plump raisins and maple syrup

Stone ground grits with cheddar cheese garnish

Add seasonal fresh berries to any cereal

SIDE DISHES

Apple Wood Smoked Bacon

Canadian Back Bacon

Country Pork Sausage

Grilled Ham

Golden Potato Home Fries

Sautéed Field Mushrooms

Home Made Corned Beef Hash

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

BREAKFAST

Golden buttermilk pancakes

Traditional, blueberry, banana or chocolate chip served with maple syrup, berry garnish and butter

Country style French toast

Thick slices of French bread dipped in cinnamon egg batter and fried crisp, drizzled with honey and crème fraiche

Add, side of seasonal berries, Chantilly cream or fruit compote

FRESH FRUITS & YOGURTS

Seasonal fresh fruit plate

Accompanied with house baked banana bread and yogurt

Yogurt, selection of peach, blueberry, strawberry or vanilla

Sectioned grapefruit rum gratin with Myers's rum, and brown sugar

FROM THE BAKERY

The Mayo caramel and pecan sticky bun

New York Style Bagel with cream cheese

Toast

Choice of country white, rye, 7-grain, whole wheat, English muffin, bagel
Served with butter and preserves

Breakfast Pastry

Choice of croissant, Danish pastries, banana bread or assorted muffins
Served with butter and preserves

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BEVERAGES

Fresh squeezed juice

Orange, grapefruit, pressed apple and juice of the day

Preserved juices

Tomato, cranberry, prune, pineapple or V8

Daily fresh fruit smoothies, please enquire with your order taker

Freshly brewed coffee or decaffeinated coffee

Regular or herbal tea, with lemon

Hot chocolate prepared with whole milk

Whole, 2%, skim or soy milk

Still or sparkling mineral water

CHILDREN'S MENU

For our guests 12 years of age and under

LUNCH, AFTERNOON, DINNER

Cup of Chef's daily soup with crackers

Green salad with choice of dressing

Seasonal steamed vegetables

Homemade macaroni and cheese

Breaded chicken fingers with honey mustard sauce and French fries

Spaghetti tossed with butter and parmesan cheese or tomato sauce

Mayo mini pizza pepperoni or extra cheesy

Hamburger or cheeseburger with French fries

Grilled chicken breast with buttered vegetables and potato

Hot dog, all beef frankfurter with a side of crispy French fries

Grilled cheddar cheese sandwich with garden vegetable sticks

SWEET TREATS

Seasonal fruit salad

Chocolate chip cookies or double chocolate brownies

Vanilla, strawberry or chocolate ice cream

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ALL DAY DINING

SANDWICHES

All sandwiches are served with hand cut French fries or organic mesclun salad

Thyme roasted pork sandwich

Crusty baguette, pepper cress and garlic mayo

House smoked turkey club sandwich

Sliced smoked turkey breast, apple wood smoked bacon, vine ripe tomato

All natural beef burger

Applewood smoked bacon, white cheddar, butter lettuce and vine ripe tomatoes

Grilled chicken sandwich

Gouda, avocado, butter lettuce, vine ripe tomatoes and chipotle mayo

Classic reuben sandwich

House-cured corned beef, thousand island, sauerkraut, gruyere, caraway rye

ENTREES

Crispy seared seabass

With fava bean and wild mushroom succotash

Buttermilk fried chicken

Green beans chicken jus and tasso grits

No name ranch chicken fried steak

Smothered cabbage and mashed potatoes

Apple cider brined pork chop

Butternut squash puree, granny smith apple and roast potatoes

No name ranch strip loin

New York strip, Vidalia onions, stilton, pont neuf potatoes

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