Cliff House Breakfast Menu

Light Continental Breakfast Buffet

Scrambled Eggs, Biscuits and Gravy, Fresh Fruit, Cereals, Yogurt, Pastries Juices, Freshly Brewed Coffee \$12.00

Grand Marnier Battered and Stuffed French Toast

Orange Marmalade, Cream Cheese and Maple Syrup Smoked Bacon or Sausage, Fresh Seasonal Fruit \$10.00

Wild Mushroom Florentine

Poached Eggs, Mushrooms, Onions, Baby Spinach, Toasted English Muffin Parmesan Cream Sauce, Cheddar Cheese Home Fried Potatoes, Fresh Seasonal Fruit \$13.00

Eggs Benedict

Poached Eggs, Shaved Ham, Toasted English Muffin, Sauce Hollandaise Cheddar Cheese Home Fried Potatoes, Fresh Seasonal Fruit \$13.00

Smoked Salmon Napoleon

Poached Eggs, House Smoked Salmon, Goat Cheese Potato Galette Hollandaise Sauce, Fresh Seasonal Fruit \$13.00

Three Egg Omelet

Sourdough Toast, Cheddar Cheese Home Fried Potatoes Smoked Bacon or Sausage, Fresh Seasonal Fruit (Choose any Two Toppings, Additional Toppings \$1.00 each)

Ham, Smoked Bacon, Sausage, Caramelized Onions, Sautéed Mushrooms Diced Tomato, Roasted Peppers, Spinach, Cheddar, Swiss, or Pepper Jack Cheese \$11.00

Two Eggs Any Style

Sourdough Toast, Cheddar Cheese Home Fried Potatoes Smoked Bacon or Sausage, Fresh Seasonal Fruit \$9.00

Granola, Oatmeal or Assorted Cold Cereals (Choose any of the following toppings)

Toasted Pecans, Almonds, Dried Cherries, Brown Sugar, Maple Syrup or Honey \$7.00

Vegetarian Tofu Scramble

Firm Tofu Scrambled with Caramelized Onion, Roasted Red Pepper, Button Mushroom Tomato, Spinach, Home Fried Potatoes, Fresh Seasonal Fruit \$9.00

Sides

Bacon or Sausage	\$4.00	Freshly Brewed Coffee	\$2.75
Fruit Plate	\$4.00	Espresso	\$3.50
Toast or English Muffin	\$3.00	Orange/Grapefruit Juice	\$3.50
Home Fried Potatoes	\$3.00	1 Egg Any Style	\$3.00
(2) Pancakes with Whipped Butter and Maple Syrup \$4.00			

Executive Chef Chris Lynch