



# GARDEN COURT

• THE SCOTTSDALE PLAZA RESORT •



## BREAKFAST SPECIALTIES

### Signature Scrambles <sup>GF</sup>

Served with roasted red potatoes and choice of toast

### Five Cheese Scramble <sup>GF</sup>

Pepper Jack, Smoked Cheddar, Swiss, American, Mozzarella

**\$13**

### Fresh Veggies Scramble <sup>GF</sup>

Chef's selection of seasonal veggies

**\$12**

### Meat Lover's Scramble <sup>GF</sup>

Cloverdale sausage and bacon, house-made corned beef

**\$14**



**\$12**

**\$13**

WITH BERRIES & WHIPPED CREME

### FRENCH TOAST

Thick sliced bread dipped in a vanilla cinnamon egg batter; dusted with powdered sugar; served with whipped butter and maple syrup

**\$13**



### OMELET YOUR WAY

Three egg omelet with your choice of three ingredients: mushrooms, spinach, cured ham, cheese, Cloverdale bacon or sausage, turkey, heirloom tomatoes, bell peppers, onions. Served with roasted red potatoes and choice of toast

Additional ingredients **50¢ each**

### JD'S FAVORITE <sup>GF</sup>

Two farm fresh eggs, any style, with roasted potatoes, choice of Cloverdale sausage, bacon or our house-made corned beef. Choice of toast or buttermilk biscuit

PRICE

**\$13**

### THE HASH <sup>GF</sup>

House-made corned beef hash and roasted red potatoes, topped with two Arizona farm fresh eggs; served with choice of toast

**\$13**

### THE CLASSIC BENNY

Two poached eggs on sourdough English muffins, topped with ham and hollandaise sauce; served with roasted red potatoes

**\$15** WHOLE ORDER

**\$12** HALF ORDER

### EGGS FLORENTINE QUESADILLA

Eggs scrambled with pepper jack cheese, sautéed spinach and mushrooms, and Cotija cheese; folded into a tomato basil tortilla and finished with sour cream

**\$12**

### BREAKFAST BURRITO

Eggs scrambled with sautéed bell peppers, chorizo, pepper jack cheese, smoked cheddar, and wrapped in a flour tortilla; served with Angel's fire-roasted salsa

**\$12**

### CHORIZO SKILLET <sup>GF</sup>

Arizona farm fresh eggs scrambled with ground chorizo, sautéed bell peppers and onions; served with flour or corn tortillas, roasted red potatoes and Angel's fire-roasted salsa

**\$13**

### CHICKEN FRIED STEAK

Country fried prime rib topped with Southern gravy; served with a fried egg and roasted red potatoes

**\$17**

### PANCAKE STACK

Fluffy stacked pancakes with Meyer lemon butter and maple syrup

**\$12**

**\$13**

WITH BERRIES & WHIPPED CREME

### SAVORY CREPE

With cured ham, smoked cheddar, tomato, classic hollandaise sauce, and arugula

**\$13**

### BANANAS FOSTER CREPE

Sliced bananas, Nutella, bacon jam, caramel rum sauce, and whipped cream

**\$13**

## BREAKFAST BUFFET

A seasonal selection of Chef specialties

Monday - Saturday

Adults **\$15**/Children 6-12 yrs **\$9**

Children 5 and under **complimentary**

Egg dishes may be made with egg whites or Egg Beaters for \$1.00 additional charge

Food items are served cooked-to-order. <sup>GF</sup> Gluten free. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices Do not include tax & gratuity.



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## Lighter Options

**\$10**



### THE VITALITY BOWL

Acai, low fat granola, sliced bananas, fresh berries, and a scoop of peanut butter

**\$15**



### LOX AND BAGEL

Toasted bagel served with smoked salmon and capers, accompanied by sliced tomatoes, red onion, and cream cheese

**\$12**



### FRESH START

Freshly baked muffin, croissant, and Danish served with seasonal chopped fruit and choice of fresh brewed ROC<sup>2</sup> coffee or hot China Mist tea

### FRESH FRUITS

Sliced Fruit Plate.....	<b>\$7.00</b>
Bowl of Seasonal Fresh Berries .....	<b>\$5.00</b>

### CEREALS AND GRAINS

Hot Oatmeal.....	<b>\$5.00</b>
with fruit.....	<b>\$6.00</b>
Assorted Cold Cereals.....	<b>\$5.00</b>
Mixed Berry Parfait.....	<b>\$7.00</b>
Honey Vanilla Greek Yogurt, Chopped Hazelnuts, and Mixed Berry Compote	

### EYE OPENERS

Bloody Mary.....	<b>\$9.00</b>
Champagne Mimosa.....	<b>\$8.50</b>
Screwdriver.....	<b>\$8.00</b>

### BAKER'S CORNER

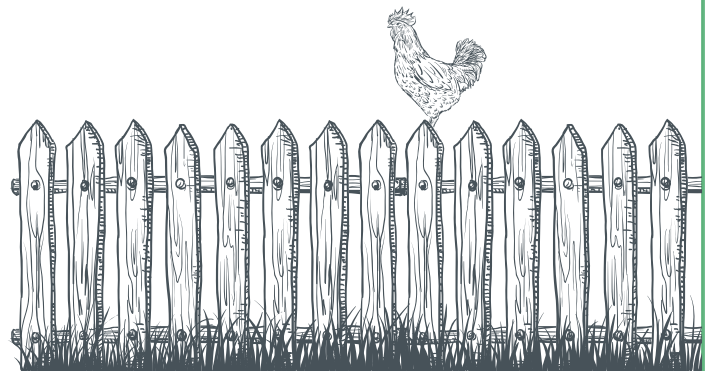
Assorted Muffins (2).....	<b>\$5.00</b>
Buttermilk Biscuit with Honey (2).....	<b>\$5.00</b>
Danish (2).....	<b>\$5.00</b>
Croissant (2).....	<b>\$5.00</b>
Bagel and Cream Cheese.....	<b>\$5.00</b>
Toast.....	<b>\$2.00</b>
(Sourdough, Wheat, Rye, English Muffin, Gluten Free)	

### BEVERAGES

Juices.....	<b>\$4.00</b> small/ <b>\$5.00</b> large (Orange, Grapefruit, Apple, Cranberry, V-8, Tomato)
ROC <sup>2</sup> Coffee.....	<b>\$3.00</b> small/ <b>\$3.50</b> large
Selection of China Mist Herbal Teas .....	<b>\$3.50</b>
Hot Chocolate.....	<b>\$3.00</b>
Milk.....	<b>\$3.00</b>
ROC <sup>2</sup> Espresso.....	<b>\$4.00</b>
ROC <sup>2</sup> Cappuccino.....	<b>\$4.00</b>

### ON THE SIDE

Cloverdale Bacon (3 strips).....	<b>\$4.00</b>
Cloverdale Sausage Links (2 links) .....	<b>\$4.00</b>
House-made Corned Beef Hash.....	<b>\$5.00</b>
Biscuits & Country Gravy.....	<b>\$6.00</b>
One Egg, any style.....	<b>\$3.00</b>
Two Eggs, any style.....	<b>\$5.00</b>



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