

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
\$9.00

Wild Mushroom Florentine

Poached Eggs, Mushrooms, Onions, Baby Spinach, Toasted English Muffin
Parmesan Cream Sauce, Cheddar Cheese Home Fried Potatoes, Fresh Seasonal Fruit
\$12.00

Eggs Benedict

Poached Eggs, Shaved Ham, Toasted English Muffin, Sauce Hollandaise
Cheddar Cheese Home Fried Potatoes, Fresh Seasonal Fruit
\$12.00

Smoked Salmon Napoleon

Poached Eggs, House Smoked Salmon, Goat Cheese Potato Galette
Hollandaise Sauce, Fresh Seasonal Fruit
\$12.00

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
Fruit Plate \$4.00
Toast or English Muffin \$3.00

Freshly Brewed Coffee \$2.75
Espresso \$3.50
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