# BREAKFAST BAR

seasonal fruits, cereals, pastries & breakfast specialties, eggs & omelets made-to-order, freshly squeezed juices, coffees & assorted teas 19.95

#### THE CONTINENTAL

enjoy our selection of fruits, cereals, yogurts, fresh baked breakfast breads from the buffet with juices, coffee or tea 14.95

# GRAINS, FRUITS, STARTERS

# PROPERTY OPTIONAL SMOOTHIE OR SIMILAR

3.50

#### **SEASONAL FRUIT**

Strawberry banana purée 9.25

# GRANOLA YOGURT PARFAIT

Fresh mint, berry compote 8.50

# ANCIENT GRAINS OATMEAL (GF)

Organic millet, job's tears, sorghum, steel cut oats, quinoa, blueberry-apple compote, citrus maple syrup, greek yogurt 8.95

### **ASSORTED DRY CEREALS**

Granola, cheerios, froot loops, frosted flakes, frosted mini wheats, raisin bran, special k or all bran with strawberries & bananas 8.25

# **BAKERY BASKET**

Butter croissant, today's muffin, banana bread, whipped butter, fruit preserves 8.50

# SCOTTISH SMOKED SALMON

served with toasted Bagel, cream cheese, capers, egg and tomato 16.50

# MAIN PLATES

#### **EGGS YOUR WAY**

Two farm fresh eggs, choice of applewood smoked bacon, ham, turkey or pork sausage, red bliss potatoes, toast 13.50

#### **CHILAQUILES**

Fried egg, seasoned pulled pork, queso fresco, salsa verde, corn tortillas 15.25

#### **CREATE AN OMELET**

roasted peppers, spinach, asparagus, mushrooms, melted onions, oven-fired tomato, sharp cheddar, feta, gruyère, goat cheese, ham or sausage. Served with red bliss potatoes and toast 13.75

#### **VEGETABLE FRITTATA**

Egg whites or free range eggs: grilled onions, peppers, asparagus, oven-dried tomatoes, fine herbs, goat cheese, green tomatillo salsa, red bliss potatoes, toast 14.75

#### **EGGS BENNIE**

two poached eggs, shaved ham, savory bread pudding, hollandaise sauce 16.25

#### **HOUSE MADE PANCAKES**

three buttermilk or blueberry pancakes, maple syrup and fresh berries 12.75

## PINEAPPLE UPSIDE DOWN PANCAKES

Malibu Rum maple syrup 14.25

# **NUTELLA STUFFED FRENCH TOAST**

Golden brioche, candied bacon 14.75

# **CORNED BEEF HASH**

griddled house-made corned beef and potato. Served with two eggs any style 15.75

### SIDES

# **APPLEWOOD SMOKED BACON, TURKEY**

5.25

### **BAGEL**

Whipped butter or cream cheese, fruit preserves 4.50

#### **TOAST**

Country white, multigrain, whole wheat, marble rye, udi's gluten free whole grain bread 4.50

### SINGLE FREE-RANGE EGG

cooked to order - any style 4.75

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumers risk of food borne illnesses.

A gratuity of 20% will be added to groups of 6 or more or more.



# Bistro Menu

Soup & Salad

French Onion Soup  Mozzarella & Gruyere	\$8
Tomato Bisque Grilled Cheese Wedges	\$9
Wedge Salad Smoked bacon, blue cheese crumbles, cherry tomatoes blue cheese dressing	\$9
House Salad  Mescaulin greens, strawberries, dried cranberries, candied pecans, fresh mozzarella, citrus champagne vinaigrette	\$9
Caesar Salad Kale & romaine mix, shaved parmesan	\$8
Salad Wraps Make any of our salads into a wrap (side included)	\$9
Add Chilled Chicken Add Grilled Salmon Add Sliced Tenderloin	\$3 \$12
Add Silced Tenderion	\$9
SANDWICHES	\$9 
	\$9  \$12
SANDWICHES  Turkey Club Spiced Bacon, avocado ranch, Boston lettuce, tomato,	
SANDWICHES  Turkey Club Spiced Bacon, avocado ranch, Boston lettuce, tomato, ciabatta  Bistro Burger	\$12
SANDWICHES  Turkey Club Spiced Bacon, avocado ranch, Boston lettuce, tomato, ciabatta  Bistro Burger 7oz ground beefsteak, tomato, arugula  BBQ Beef Sliders	\$12 \$12
Turkey Club Spiced Bacon, avocado ranch, Boston lettuce, tomato, ciabatta  Bistro Burger 7oz ground beefsteak, tomato, arugula  BBQ Beef Sliders Braised tenderloin, Havarti cheese  Fried Halibut Cutthroat pale ale battered Halibut, spicy remoulade,	\$12 \$12 \$12
Turkey Club Spiced Bacon, avocado ranch, Boston lettuce, tomato, ciabatta  Bistro Burger 7oz ground beefsteak, tomato, arugula  BBQ Beef Sliders Braised tenderloin, Havarti cheese  Fried Halibut Cutthroat pale ale battered Halibut, spicy remoulade, Gruyere, arugula, ciabatta  Reuben Corned beef, sauerkraut, swiss cheese, thousand	\$12 \$12 \$12 \$14

# ON THE SIDE

Assorted Fruit
House Chips
Shoestring Fries
Sweet Potato Fries
Quinoa & Black Bean Salad
Caesar Salad

# TO DRINK \$4 Tazo Iced Tea Sangria Black, Passion, Peach \$4 Fresca Blueberries \$5 **Uinta Golden Spike** Hefeweizen **Uinta Cutthroat** \$6 Pale Ale \$8 Wine BTG **Bogle Chardonnay** Chateau St. Michelle Riesling Four Bears Sauvignon Blanc Parducci Cabernet \$9 Bistro Bloody Mary Citron Vodka, House mix **Sparkling Pom** \$9 Prosecco, Pomegranate Juice \$9 The Porch Swing Finlandia Grapefruit Vodka, Grapefruit Juice, Simple Syrup,

HOUSE ACCOUNT
NAME
GROUP NAME
SIGNATURE