



Sheraton

Flavors

OF THE
day

Breakfast

BREAKFAST FAVORITES

CORNED BEEF or HOUSE SMOKED SALMON HASH \$14.25
Sweet peppers, onions, potatoes and scallions
with two eggs and toast

TRADITIONAL EGG BREAKFAST \$12.50
Two eggs, prepared any style with choice of bacon, sausage,
chicken sausage or ham w/ breakfast potatoes and toast
(available with egg substitute)

EGGS BENEDICT \$14.00
Grilled Canadian back bacon, crisp English muffin, poached
eggs, and Sauce Hollandaise with breakfast potatoes
With house smoked salmon 15.00

OMELET \$13.50
Three farm fresh eggs with a choice of bell peppers, onions,
mushrooms, ham, bacon, cheddar or Swiss. Served with breakfast
potatoes and toast (available with egg substitute)

BREAKFAST QUESADILLA \$13.25
Scrambled eggs, bacon, potatoes, sausage, green chiles,
scallions and Jack cheese in a whole wheat tortilla.

SCRAMBLED EGG WHITES \$13.00
Diced lean turkey, sweet onion, Roma tomatoes and scallions
with breakfast potatoes and toast.

BUTTERMILK PANCAKES \$12.00
Three fluffy pancakes with maple syrup
Add strawberries, blueberries, chocolate chips or banana for
\$2.00

MALTED BELGIAN WAFFLE \$12.00
Strawberries and whipped cream

FRENCH TOAST \$13
Grand Central Bakery Brioche with crème brulee sauce,
strawberries and bananas.

CONTINENTAL BREAKFAST \$10.75
Fresh squeezed orange or grapefruit juice with choice of seasonal fruit cup, savory
Danish, muffin or croissant and Starbucks coffee or Tazo tea.

Gluten free options available upon request.

Split plate – Add \$2.00

*Executive Chef – Barry Handley
AM Sous Chef- Floyd Weldon*



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SIDE ORDERS

BACON, SAUSAGE, HAM, CHICKEN
SAUSAGE OR CANADIAN BACON \$5

BREAKFAST POTATOES \$4

TWO EGGS, ANY STYLE \$5

TOAST \$3.50

BAGEL WITH CREAM CHEESE \$5

BREAKFAST PASTRY \$4.50

CEREAL AND FRUIT

BOB'S RED MILL STEEL CUT OATMEAL \$7.50
Sundried raisins and cinnamon pecan compote

SWISS MUESLI WITH APPLES, WALNUTS AND RAISINS \$8

CEREAL FAVORITES \$4.75
Wheaties, Cheerios, Raisin Bran and Kashi

BERRY AND YOGURT PARFAIT \$8.75
Market berries with low fat plain yogurt and granola

ASSORTED FLAVORS OF YOGURT \$3.75

SEASONAL BERRIES \$7.75

FRESH FRUIT CUP \$4.50

BEVERAGES

FRESH ORANGE OR FRESH GRAPEFRUIT JUICE \$4.50

TOMATO, CRANBERRY, V-8, APPLE OR PRUNE JUICE \$3.75

MILK: WHOLE, 2%, OR NON-FAT \$3.25

HOT CHOCOLATE \$3

ESPRESSO, LATTE OR CAPPUCINO \$3.75

STARBUCKS COFFEE, TAZO TEA \$3.25

Gluten free options available upon request.

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

*Executive Chef – Barry Handley
AM Sous Chef – Floyd Weldon*