Exclusively for our Platinum Elite Members

Your Continental Breakfast - Our Treat

Pastry chef's choice of breakfast pastries

Choice of juice: orange, grapefruit or tomato

Choice of coffee: regular or decaf

Upgrades available: **(prices per guest)**

*** $4 ** $8 *** $12 (buffet included when available)**

Disclaimer: offer valid only for platinum members who opted for the complementary continental breakfast at check-in

3-Egg Omelets

****Classic Ham and Aged Cheddar** $14

****Meat Lovers** Sausage, Ham, Bacon & Vermont Cheddar $14

****Spinach, Herb Goat Cheese & Roasted Tomatoes** [350 Calories] $14

****Egg White** [325 calories] Asparagus, Mushroom, Marinated Tomatoes, Roasted Pepper $14

Sides

Applewood Smoked Bacon, Sausage Patties or Links,

Chicken-Apple Sausage or Grilled Ham $5

Fingerling Breakfast Potatoes $5

Single Egg Any Way $3

Half Grapefruit or Whole Fresh Fruit $5

Half Stack of Pancakes (2) or Cheddar Grits $6

Selection of Cold Cereals $5

Bagel with Butter or Cream Cheese $4

Classic Breakfast

****All American Breakfast** Two Eggs, Your Way, Fingerling Breakfast Potatoes

Choose Bacon, Ham, Canadian Bacon or Sausage

Choice of Toast, English Muffin or Bagel Includes Coffee or Juice $16

****Good Start** Oatmeal, Cold Cereal or Housemade Granola with Fresh Berries or Banana,,

Skim Milk and Choice of Toast, Bagel or Muffin Includes Coffee or Juice $14

***Fresh Berry and Yogurt Parfait** [500 Calories]

Crunchy Granola Layered with Fresh Berries and Greek Yogurt $9

***Buttermilk, Whole Wheat Pancakes or French Toast**

Sea Salt Butter, Warm Vermont Maple Syrup $10 **Gluten Free Available

Choice of Blueberry, Chocolate Chip or Banana Pancakes Add $2

****Smoked Salmon Gravlax Platter** Cured Tomato, Pickled Red Onion,

Caperberry, Bagel and Chive Cream Cheese $18

***Fresh Florida Fruit and Berry Plate** [250 Calories] Mini Banana Nut Muffin $12

House Specialties

****Banana's Foster and Nutella Stuffed French Toast**

Bananas Foster Sauce $14

***Breakfast Burrito**

Scrambled Eggs, Bacon, Onions, Tomatoes, Hash Brown Potatoes,

Salsa Verde, Chihuahua Cheese $12

****Huevos Rancheros**

Refried Black Beans, Avocado, Queso Fresco, Pico de Gallo and Chorizo $14

*****Steak and Eggs** Grilled NY Strip Steak, Choice of Eggs,

Sautéed Spinach, Wild Mushrooms, Béarnaise Sauce $22

Modern Classics

***Biscuits and Sausage Gravy** Fresh Biscuits, Creamy Sausage Gravy $ 8

Stacked with Two Fried Eggs and Two Sausage Patties $12

*****Traditional Eggs Benedict**

Poached Eggs, Canadian Bacon, English Muffin,

Traditional Hollandaise Sauce $16 Add Crab Cake $6 each

Beverage

Fresh Fruit & Yogurt Smoothie $6

Daily Selection of Seasonal Fruit, Greek Yogurt

Fresh Florida Orange or Grapefruit Juice $5

Cranberry, Apple, Tomato Juice $5

Milk, Chocolate Milk or Hot Chocolate $5

Coffee or Tea $5

Cappuccino, Espresso, Café Latte $7

NOTICE: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

18% Service Charge will be added for your convenience for parties of 6 or more.

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