

THE GARDEN COURT

BREAKFAST MENU

The Palace Grand Breakfast Buffet

Offering a sumptuous selection of poached eggs, scrambled eggs, cheese blintz, bacon, sausages, potatoes, fresh fruit, house baked pastries, bagels, whole grain cereals, oatmeal, smoked salmon and an abundance of farm fresh items. Fresh orange juice, coffee, decaffeinated coffee or tea.

\$29.50 per person

Continental Breakfast \$25 per person
(\$19 for children 5 to 12 years of age)

A LA CARTE

American Breakfast two eggs any style, breakfast potatoes, choice of bacon, chicken apple sausage or canadian ham	\$20
Cinnamon Brioche French Toast maple syrup	\$16
Blueberry Pancakes toasted walnuts	\$16
Huevos Rancheros Heirloom beans, fried eggs, soft tortillas, avocado, spicy jack cheese	\$18
Traditional Eggs Benedict poached eggs, canadian ham, hollandaise sauce, breakfast potatoes	\$20
Macadamia Nut Belgian Waffle coconut sauce, powdered sugar	\$16
Crab Omelette dungeness crab, chardonnay cream sauce, asparagus, breakfast potatoes	\$21
Ham and Cheese Omelette honey baked ham, cheddar cheese	\$20
New York Steak and Eggs two eggs any style, grilled tomato, breakfast potatoes	\$22
Oatmeal	\$12

A LA CARTE SIDES

Classic Cereal or Granola	\$9
Palace Bakery or Bread Basket	\$10
Fresh Fruit	\$12.5
Grapefruit Segments	\$9
Yogurt	\$6.5
Apple Wood Smoked Bacon, Chicken Apple Sausage or Canadian Ham	\$7
Breakfast Potatoes	\$6

BEVERAGES

Juices freshly squeezed orange, grapefruit, apple, tomato, V-8, cranberry, pineapple and prune juices	\$6
Milk (whole, 2%, non-fat or soy)	\$4.5
Coffee, Decaffeinated Coffee	\$6.5
Tea, Decaffeinated Tea	\$5.5
Hot Chocolate	\$5
Espresso, Cappuccino, Café Latte, Café Mocha	\$6
Mimosa or Sparkling Wine	\$12

Executive Chef Jesse Llapitan

Consuming raw or undercooked meats, poultry, eggs, seafood and shellfish may increase your risk of foodborne illness.

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