

Room Service Menus

Breakfast

Monday through Friday 7:00 am to 11:00 am

Weekends & Holidays 7:00 am to 1:00 pm

(Minimum Charge \$ 5.00)

Eye Openers

Regular or decaffeinated fresh ground 100% Arabica coffee	4.00
Mighty Leaf artisan herbal teas	4.50
Glass of fresh squeezed fruit juice	4.25
2%, skim or chocolate milk	3.25

Breakfast Entrees

Chef's Pancakes

Traditional buttermilk or blueberry pancakes with Quebec maple syrup and whipped butter	11.75
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Cherries Jubilee French Toast

Baguette style with confectioners' sugar, brandy infused bing cherries and whipped cream	11.50
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Banana Split Waffle

Traditional Belgian waffle with strawberries, fresh sliced bananas, pineapple, Callebaut chocolate sauce and whipped cream	11.75
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Eggspress

Two eggs any style with toast and choice of fire grilled tomatoes, shredded hashbrowns or seasonal fruit and toast **10.75**

**Add peppered bacon rashers, maple chicken sausages,
ham or farmers sausages 3.00**

Breakfast Bagel

Fried egg, peppered bacon, melted cheddar, crisp lettuce and fresh tomato tiered between a grilled Montreal-style bagel. Served with fire grilled tomatoes, shredded hashbrowns or seasonal fruit **10.50**

Huevos Rancheros Wrap

Two cheddar scrambled eggs with Cajun chicken breast, bell peppers, green onions and avocado rolled in a flour tortilla with sour cream and salsa. Served with fire grilled tomatoes, shredded hashbrowns or seasonal fruit **12.75**

Three-Egg Omelette

Served with fire grilled tomatoes, shredded hashbrowns or seasonal fruit, toast and choice of three fillings: Ham, peppered bacon, Cajun chicken, smoked salmon, mushrooms, bell peppers, green onions, tomatoes, avocado, salsa, cheddar cheese and asparagus **14.50**

Extra Fillings 1.00

Traditional Eggs Benedict

Poached soft eggs with peameal back bacon and Hollandaise sauce. Served with fire grilled tomatoes, shredded hashbrowns or seasonal fruit **15.00**

Parisian Shirred Eggs

Eggs baked soft with butter, double cream, ham, mushrooms and finished with Hollandaise sauce and gratinéed Cheddar cheese. Served with fire grilled tomatoes, shredded hashbrowns or seasonal fruit **16.00**

Fire Grilled Steak & Eggs

8oz AAA Alberta beef striploin steak cooked to specification. Served with fire grilled tomatoes, shredded hashbrowns or seasonal fruit and toast **18.75**

Fruits, Grains & Yoghurt

An arrangement of seasonal sliced fruit, house made banana mini loaf and choice of organic cottage cheese or yoghurt	13.00
Bowl of fresh chopped seasonal fruit and berries	5.50
Organic granola nut parfait with yoghurt, field berries of the season and a fresh baked breakfast loaf	7.75
Fresh or grilled ruby red grapefruit slices with pomegranate molasses and toasted hazelnuts	5.50
Steel-cut oatmeal with vanilla bean cream and lemon curd	5.00
Cream of wheat with cinnamon, yellow sugar and golden Thomson raisins	5.00
Birchermüesli with rolled oats, coconut, raisins and dates, with skim milk, fresh sliced bananas and strawberries	6.00
Assorted cereals with milk or cream	4.00
Toasted white, brown, double grain, light rye or raisin bread or English muffin with whipped butter	4.25
Trio of Danish, croissant, and banana bread	5.75
Montreal style bagel with cream cheese & preserves	5.75

Sides

Peppered bacon rashers, maple chicken sausage, ham or farmers sausage	5.00
Shredded hashbrown potatoes	4.75
One organic Omega-3 Vita egg any style	3.00