

☆ CHEF'S PICK ☆

BREAKFAST MENU

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### Eggs Benedict

Toasted English muffin topped with Canadian bacon, poached eggs and hollandaise sauce. Served with your choice of 1 breakfast side.

\$13

### Chateau Madeleine Breakfast

2 farm fresh eggs cooked any way,choice of 3 bacon, 2 sausages or ham. Served with your choice of 2 breakfast sides.

\$12

### Fresh Fruit Bowl

Seasonal chopped fruit and berries, served with your choice of 1 breakfast side.

\$12

### Frosted flake crusted French toast

Brioche bread dipped in our French toast batter and smashed frosted flakes grilled and served with choice of 3 bacon, 2 sausages or fresh fruit salad.

\$12

### Seasonal fruit Pancakes

3 fluffy pancakes loaded with fresh berries, topped with whipped cream and served with 3 bacon or 2 sausages.

\$11

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### Breakfast Sliders

Scrambled eggs, sausage or bacon, Cheddar cheese, a drizzle of maple syrup on English muffins, served with your choice of 1 breakfast side.

\$12

### Biscuits and Sausage Gravy

Freshly baked biscuits topped with housemade gravy served with a side of seasonal fresh fruit.

\$10

### Continental Breakfast

Your choice of 3 of the following items to make your own continental breakfast.

Bagel with cream cheese, choice of toast, fresh fruit salad, danish, fresh muffins, oatmeal, grits, assorted cereal with fresh milk, cottage cheese.

\$11

### Create your own Omelet

2 farm fresh eggs loaded with your choice of 3 of the following fillings:

bacon, sausage, ham, Cheddar cheese, Swiss cheese, onions, peppers, broccoli, avocado, spinach, mushrooms and tomatoes, served with your choice of 2 breakfast sides.

Also available with egg whites or egg beaters.

\$12

### Lemon blueberry waffle

Freshly baked Belgian waffle loaded with fresh blueberries and topped with a lemon-scented cream cheese frosting, served with 3 bacon or 2 sausages.

\$12

### Bagel and lox

Smoked salmon, served with diced hard-boiled egg, capers, diced onion, tomatoes, toasted bagel and cream cheese.

\$15

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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# CHEF'S PICK BREAKFAST MENU

## PREMIUM

## BREAKFAST

The selections below will be an additional \$10 per entree charge to the residents account.

### Seafood omelet

3 farm fresh eggs scrambled and loaded with jumbo lump crab meat, scallops, shrimp and cheese. Served with your choice of 2 breakfast sides.

\$16

### Lobster Benedict

Toasted English muffin topped with lobster meat, poached eggs and finished with a lemon hollandaise sauce. Served with your choice of 1 breakfast side.

\$18

### Petite Filet Mignon and eggs

Filet mignon medallions grilled to temperature, served with 2 eggs cooked any way and your choice of 2 breakfast sides.

\$18

## EXTRAS

### 2 Eggs Any Style

\$3

### 4 Bacon

\$4

### 2 Sausage links or Patties

\$4

### Canadian Bacon

\$4

### Short Stack Pancakes

\$6

### Fresh Berry Cup

\$4

### Banana

\$1

## SIDES

### Hash Brown Patties

\$3.5

### Sweet Potato Hash

\$3.5

### Home Fried Potatoes

\$3.5

### Grits

\$3

### Oatmeal

\$3

### Danish of the Day

\$4

### Muffin of the Day

\$4

### Bagel and cream cheese

\$3

### Choice of toast

\$3

### English Muffin

\$2

### Biscut

\$2

### Fresh Fruit Cup

\$5

### Cottage Cheese

\$3

### Yogurt

\$1.50

## DRINKS

### Freshly Brewed Coffee

\$2.5

### Orange Juice

\$3

### Apple Juice

\$3

### Cranberry Juice

\$3

### Citrus Peach Juice

\$3

### Milk

\$2

### V8 Juice

\$2.25

### Vitamin Enhanced Water

\$2.75

### Coca-Cola Products and Ice Tea

\$2.75