American Grill

A Steak and Seafood Market







Market Breakfast Buffet

Enjoy a country fresh full breakfast buffet featuring farm scrambled eggs, country potato, breakfast meats, homemade quiche, breakfast pastries, hot and cold cereals, belgian waffles, french toast, fresh fruit, and a selection of cheeses

Selection of juice and hot beverage included

Adults \$19.00 Children 12 and under \$9.00

Breakfast Specialties

Three Farm-Fresh Eggs Omelet with Choice of Filling

choice of onions, peppers, roasted mushrooms, tomato, ham, bacon smoked salmon, spinach, cheddar and swiss cheese

Home Made Traditional Buttermilk Pancakes

traditional or choice of pecans, bananas or blueberries, vermont maple syrup

Cinnamon Brioche French Toast

choice of strawberry, apple caramel or banana orange compote, maple crème anglaise

Crispy Belgian Waffle

berry compote, whipped cream 14

Tropical Seasonal Fruit Plate

15

choice of cottage cheese or vanilla yogurt

Homemade Corned Beef Hash

Two eggs your way, corned beef hash & whole grain mustard hollandaise

Seasonal Berry **Parfait**

low-fat yogurt and granola

Selection of Dry Cereals

choice of sliced bananas, strawberries or mixed berries

Egg White Vegetable Frittata

spinach, mushrooms and peppers with berry-granola parfait and low-fat yogurt 15

The Spanish Breakfast

potatoes, onions, chorizo sausage and manchego cheese

The Spa Breakfast

grilled vegetable egg white omelet with tomato coulis, choice of ripe melon or homemade granola parfait, choice of fresh fruit juices 17

House-Smoked Salmon and Bagel

sliced tomato, red onion,

capers and toasted bagel

Traditional Eggs Benedict

poached eggs, asparagus and canadian bacon, hollandaise sauce

Irish Oatmeal & Banana Brulée

berry compote 11

American Classic

Two farm-fresh eggs or egg beaters, yukon gold potato, choice of breakfast meat 14

Crab Cake Benedict

jumbo lump crab cake, poached eggs, tomato and spinach, sundried tomato hollandaise 19

Steak and Eggs

angus new york steak with two eggs any style and asparagus, truffle hollandaise

20

Cast Iron Skillet Breakfast

scrambled eggs with green onion and cheddar cheese, yukon gold potato hash, choice of bacon or sausage 17

Open-Faced American Sandwich

Two eggs any style, bacon, fontina gratin, croissant, served with country potato or fresh berry salad 14

Grilled Beef Filet

two eggs any style, basil roasted tomatoes and hash browns

All egg entrees include sourdough, white, rye, whole wheat or multigrain toast or english muffin

Bakeries and Cereals

Classic Irish Oatmeal

brown sugar and raisins

Stone Ground Grits dried blueberry or

fruit yogurt

Daily Fresh Baked Pastries

choice of two

Continental Breakfast

choice of juice, three pastries and hot beverage 13

Enhancements

applewood smoked bacon. sausage links, chicken-apple sausage or ham steak

country breakfast potatoes or roasted vine-ripened tomatoes

toasted bagel with cream cheese

river grapefruit

half indian

cream

vanilla infused yogurt

english muffin, toast

house hand rolled organic granola

seasonal berries with whipped

Beverages

freshly ground 100% arabica blend, regular or

hot herbal, black or green tea, hot chocolate

freshly squeezed orange juice

or grapefruit juice

4 cranberry, apple, tomato or V8 juice

3

housemade smoothie

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnes especially if you have certain medical conditions

17 % gratuity may be added to parties of 6 or more