

The CABANA GRILL

American Breakfast Buffet \$25 per person

unlimited american buffet
featuring the best from our kitchen including
lake meadow soft-scrambled eggs • chicken and apple sausage • applewood bacon • seasonal fresh fruits and yogurt • housemade granola • assorted pastries, breads and bagels • assorted cold cereals • juice and coffee

Eggs Benedict

toasted brioche, soft-poached egg, country ham, hollandaise sauce

Two Eggs Any Style

two lake meadow eggs any style, applewood bacon, homestyle potatoes, choice of toast

Steak & Eggs

8 oz. hanger steak, two eggs any style, homestyle potatoes

Two Egg Omelette

choose 3:
country ham, mushrooms, caramelized onions, tomato, spinach, swiss cheese
served with homestyle potatoes

Smoked Salmon

everything bagel, cream cheese, capers, red onion, heirloom tomatoes

French Toast

brioche french toast, butter, maple syrup, applewood bacon

Buttermilk Pancakes

whipped cream, seasonal berries, maple syrup

Yogurt Parfait

vanilla yogurt, seasonal berries, housemade granola

Cereal

assorted cereals

14



13

Espresso 3.5

25

Double Espresso 5

Americano 3.5

14

Macchiato 4

Latte 4.5

Cappucino 4.5

whole, non-fat and almond milk available

15

hot chocolate 5

orange juice 5

grapefruit juice 5

cranberry & tomato 5

15

12

10

Mimosa 10

Bellini 10

Bloody Mary 12

7



all teas 5

Earl Grey

Black Cabernet

Green Jasmine Pearls

Chamomile

Oregon Peppermint

• from the bar •

Breads 4

white or wheat toast
plain or everything bagel
croissant
chocolate croissant
includes seasonal preserve and butter

Sides 6

applewood bacon
chicken & apple sausage
homeade granola
homestyle potatoes

✦ PROUDLY SERVING LAKE MEADOW NATURALS ORGANIC EGGS ✦

buffet for kids 12 and younger \$12 • kids under 5 eat free from kid's menu only • 18 % suggested gratuity is added for your convenience - 20% gratuity will be added of parties of 10 or more please inform your server of any allergies • *consuming raw or under-cooked items may increase your risk of food-borne illness

Jose Mendin, Chef Partner

Josh Elliott, Executive Chef