



BREAKFAST MENU

Served Daily 7:00 AM – 11:00 AM

Continental Breakfast \$11

Full Hot Breakfast Buffet Saturday & Sunday \$17.50

Note: Add one of the following four Hot Breakfast Selections to Continental Breakfast* \$16

***Traditional American Breakfast WGF**

Two eggs any style, breakfast potatoes, choice of breakfast meat or fresh fruit cup; choice of breakfast bread \$10

***Belgian Waffle**

Fresh toasted waffle served with fresh berries, whipped cream, choice of breakfast meat or fresh fruit cup \$9.50

***Safety Harbor Pancakes**

Resort's own hand-mixed recipe creates this fluffy stack of three pancakes, warm maple syrup, butter, choice of breakfast meat or fresh fruit cup \$9.50

***Traditional French Toast**

Hand-dipped French toast served with warm maple syrup, butter, choice of breakfast meat or fresh fruit cup \$9.50

Monte Cristo

Ham, turkey, Swiss cheese, French toast, topped with powdered sugar, red berry preserves \$11

Safety Harbor Omelet GF

Choose up to three items: spinach, mushrooms, tomatoes, onion, ham, peppers, bacon, sausage, Swiss, American, mozzarella or Cheddar cheese, with breakfast potatoes or fresh fruit cup \$11

Mexican Breakfast Burrito Wrap♥

Tomatoes, onion, peppers, cheddar cheese, with salsa, breakfast potatoes or fresh fruit cup \$10 Add-ons: \$1

Traditional Eggs Benedict WGF

Two poached eggs on an English muffin, Canadian bacon topped with hollandaise sauce, with breakfast potatoes or fresh fruit cup \$12

Eggs Florentine WGF

Two poached eggs on an English muffin, sautéed spinach topped with hollandaise sauce, with breakfast potatoes or fresh fruit cup \$12

Eggs Smoked Salmon WGF

Two poached eggs on an English muffin, smoked salmon topped with dill hollandaise sauce, with breakfast potatoes or fresh fruit cup \$14

Eggs Safety Harbor WGF

Two poached eggs on an English muffin, signature crab cake topped with dill hollandaise sauce, with breakfast potatoes or fresh fruit cup \$14

Steak & Eggs GF

Bistro filet tips, pan-seared, with two eggs any style, with breakfast potatoes or fresh fruit cup \$16

Smoked Salmon WGF

Thinly sliced salmon, red onions, sliced tomatoes, capers, lemon, New York-style bagel \$12



Signature Spa Breakfast

Spa Breakfast Yogurt Parfait ♥

Low fat organic yogurt, topped with granola, seasonal fresh fruits, honey \$9.50

Energy Bowl ♥ V+

Granola, fresh berries and almond milk \$8.50

The Season's Fruit ♥ GF V+

Seasonal fresh fruits \$9.50 Add berries \$4.50

Avocado Toast with Egg ♥ WGF

Avocado, poached eggs on multigrain toast \$10

Egg White French Toast ♥ WGF

Hand-dipped multigrain toast, warm maple syrup, butter, choice of spa breakfast meat or fresh fruit cup \$10.50

Egg White Wrap ♥

Spinach wrap filled with 2 egg whites, choice of up to three items: spinach, mushrooms, tomatoes, onions, peppers, with fresh fruit cup \$9.50 Add feta, Swiss or cheddar cheese \$1

Egg White Omelet Creation ♥ GF

Choose up to three items: spinach, mushroom, tomatoes, onions, peppers, fresh fruit cup \$11
Add spa breakfast meat or cheese \$1.50

Oatmeal Blueberry Pancakes ♥ V

Resort's own hand-mixed recipe creates this fluffy stack of three pancakes, with warm maple syrup, butter, choice of spa breakfast meat or fresh fruit cup \$10.50

Side Items

Southern Style Grits GF V \$4 Assorted Cold Cereals V \$4 Oatmeal V \$4 Bagel with Cream Cheese V \$5

Breakfast Breads WGF V \$3.50

Choose: Assorted bagels, English muffins, breads (toasted), fresh mini croissant (2), Danish pastries, muffins

Breakfast Meat \$4.50

Choose: Bacon strips (3), sausage links (2), country ham (1), Canadian bacon (2),

Spa Breakfast Meat \$4.50

Choose Turkey bacon (3) or turkey sausage (2)

Beverages

Fresh Brewed Coffee or Hot Tea \$3.50 Espresso-Single \$4.50 Cappuccino or Latte \$5.50

Milk: Whole, 2%, Almond or Soy \$3

Chilled Juices: Orange, Grapefruit, Apple, Cranberry, Tomato, Vegetable \$4

Bloody Mary or Mimosa \$7.75

♥ Heart Healthy **GF/WGF** Gluten Free/Gluten Free Bread **V** Vegetarian **V+** Vegan

Price does not include tax and gratuity. 21% gratuity will be added to all parties of six or more.

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase the consumer's risk of food-borne illness.

We will provide for special dietary needs upon request. Not all ingredients are listed; inquire if you have food allergies.