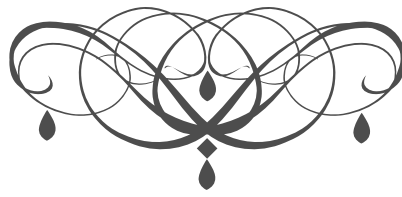


Admiralty Club Champagne Breakfast



Bouvet Sparkling Wine, Mimosa, Bellini, Rossini, Puccini

Freshly Squeezed: Orange Juice, Pink Grapefruit Juice, Carrot Juice

Juices: Tomato, V8, Cranberry, Apple, Prune

Beverages: Coffee, Decaf Coffee, Assorted Teas, Milk, Skim Milk, Chocolate, Hot Chocolate

Bakery: Assorted Danishes, Croissant, Muffins, Brioche, Banana-Nut Bread, Cinnamon Buns, White or Wheat Toast, Bagel, English Muffin

Seasonal Fruits: Seasonal Melon and Papaya, Fresh Mint and Honey Yogurt, Fresh Grapefruit Half, Fresh Orange Slices

Smoothies: Lowfat Banana Honey Smoothie, Lowfat Berry Blast Smoothie

Light & Healthy: Creamy Lowfat Greek Yogurt with Granola, Seasonal Fruits or Berries, Agave Syrup, Toasted Almonds and Cinnamon

Maple Coconut Granola with Diced Mangos, Lowfat Greek Yogurt, Chopped Pecans, Golden Raisins, Brown Sugar and Cinnamon

Cereals/Yogurts: Daily Selection of Cereals and Lowfat Yogurts

Hot Cereals: Apple, Cinnamon, Raisin Oatmeal with Maple Syrup

Cream of Wheat

Cheese Grits with Apple Wood Smoked Bacon, Cheddar Cheese, Parmesan and Scallions

From the Pantry: Assorted Cold Cuts and Cheeses, Genoa Salami, Smoked Turkey, Danish Ham, Gouda and Swiss Cheese

*Smoked Salmon with Capers, Red Onions and Chopped Eggs

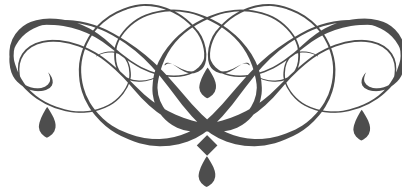
From the Griddle: Freshly Baked Buttermilk Pancakes or Belgium Waffles and Maple Syrup, Wild Berries Compote

Blueberry-Pecan Pancakes Maple Syrup and Vanilla Chantilly

Brioche French Toast Filled with Orange Marmalade, Orange Sauce and Vanilla Sugar

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

Admiralty Club Champagne Breakfast



The Cracked Egg: *Two Farm Fresh Eggs Prepared to Your Liking
Freshly Scrambled Eggs with Chives
Smoked Salmon Scrambled Eggs, Cream Cheese with Dill
Soft Boiled Eggs
Baked Egg with Spinach, Prosciutto and Corn

Omelet Your Way: *Whole Eggs, Egg Whites or Egg Beaters
Toppings: Danish Ham, Apple Wood Smoked Bacon, Smoked Salmon, Cheddar Cheese, Provolone Cheese, Bell Peppers, Red Onions, Scallions, Mushrooms, Sun Dried Tomato, Asparagus Tips, Fresh Spinach, Chopped Chives

Eggs Benedict: *Traditional Eggs Benedict: Poached Eggs, Canadian Bacon, English Muffin, Hollandaise Sauce
*Scottish Eggs Benedict: Poached Eggs, Smoked Salmon, English Muffin, Hollandaise Sauce, Chopped Chives
*New England Eggs Benedict: Poached Eggs, Maine Lobster Meat, English Muffin, Hollandaise Sauce with Fresh Tarragon and Cayenne Pepper

Breakfast Specialty: *Huevos Rancheros: Skillet with Flour Tortilla, Salsa Roja, Refried Beans, Mexican Chorizo, Queso Fresco and Two Eggs Over Easy
*Grand Celebration Breakfast Skillet: Roasted Potatoes, Apple Wood Smoked Bacon, Pork Sausage, Bell Peppers, Onions, Cheddar Cheese and Two Eggs Over Easy
*Steak & Eggs: 5 oz Sirloin Steak, Two Eggs Any Style, Country Roasted Potatoes with Bell Peppers and Onions

Breakfast Sides: Apple Wood Smoked Bacon, Canadian Bacon, Pork Sausage, Sausage Patties, Corned Beef Hash, Turkey Bacon, Country Roasted Potatoes with Bell Peppers and Onions, Grilled Tomato, Sautéed Mushrooms, Grits