

Admiral's

CHAMPAGNE BREAKFAST



Bouvet Sparkling Wine, Mimosa, Bellini, Rossini, Bloody Mary

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 Milk, Hot Chocolate

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

Seasonal Fruits: Seasonal Melon and Papaya with 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

Cereals/Yogurts: Daily Selection of Cereals and Lowfat Yogurts

Hot Cereals: Steel Cut Oatmeal, Honeyed Pears, Glazed Pecans

Cream of Wheat

New Orleans-Style BBQ Shrimp & Grits

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 Belgian Waffles and Maple Syrup, Seasonal Berries Compote

Blueberry-Pecan Pancakes, Maple Syrup and Vanilla Chantilly

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

Admiral's

CHAMPAGNE BREAKFAST



The Cracked Egg: **Two Farm Fresh Eggs Prepared to Your Liking***
Freshly Scrambled Eggs with Chives
Soft Boiled Eggs

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 Tomatoes, 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***
Corn 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*
4 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