

## **BREAKFAST IN THE GARDEN COURT CAFÉ**

### **BREAKFAST BUFFET**

Start your day off right with a trip through our fabulous breakfast buffet. All of your traditional hot favorites including local sausage made only for the Bessborough. We give it a European flare by adding sliced deli meats, an array of cheese, fresh fruit, yogurts and pastries. Quench your thirst with your choice of Tropicana juice.

And don't forget a cup of Second Cup™ Coffee to kick-start your day.

**Full Breakfast Buffet | \$15**

#### **TRADITIONAL BREAKFAST**

**The Prairie Breakfast | \$16**

3 eggs any style served with bacon & sausage potatoes, pancakes and toast.

**Canadian Classic | \$15.50**

2 eggs cooked 'your' way with home-style potatoes or pancakes and your choice of breakfast meats along with a muffin, danish, croissant or toast.

**Continental Breakfast | \$12**

Your choice of Danish, muffin, croissant or toast along with a plate of freshly sliced seasonal fruit.

All of the above breakfasts are served with your choice of Tropicana juice - orange, grapefruit or apple and coffee or tea.

#### **THE CHEF RECOMMENDS**

**Lox Style Trout | \$13**

House cured citrus gravlax served with sliced tomato, capers and cream cheese on a toasted bagel

**Steak & Eggs | \$17**

5oz AAA tenderloin served with 2 eggs cooked 'your' way with match stick potatoes

#### **EGG DISHES**

**1 egg cooked 'your' way | \$11**

With bacon, ham, peameal bacon or sausage.

**2 eggs cooked 'your' way | \$13**

With bacon, ham, peameal bacon or sausage.

**Eggs Benedict | \$14**

2 poached eggs on an English muffin with peameal bacon and hollandaise sauce.

**Vegetarian Benedict | \$14**

2 poached eggs served on broiled Portobello mushroom with spinach and hollandaise sauce.

**Local Trout Benedict | \$15**

2 poached eggs on an English muffin with our cured citrus gravlax and hollandaise sauce.

All of the above come with potatoes or substitute fresh fruit for an additional \$1.00

#### **YOU BE THE CHEF!**

**Start with 3 Farm Fresh Eggs to Create 'your' Omelet | \$14**

Add any or all of the following ingredients:

Onions, Mushrooms, Bacon, Chorizo Sausage, Cured Trout, Tomatoes, Peppers, Ham and Cheese

Served with home-style potatoes or substitute fresh fruit for an additional \$1.00

#### **FROM THE GRIDDLE**

**Buttermilk Pancakes | \$13**

Served with Fresh banana and sour cherries finished Saskatoon berry coulis,

**Chocolate French Toast | \$13**

Chocolate ganache and bananas sandwiched between two pieces of Texas toast and finished with a Saskatoon berry coulis

#### **A LA CARTE**

**Fresh Fruit Salad | \$4**

A variety of freshly cut seasonal fruits.

**Half Ruby Red Grapefruit | \$5**

Caramelized with brown sugar and finished maple syrup.

**Hot Oatmeal | \$8**

With milk or brule with brown sugar and bananas.

**Yogurt | \$4**

Plain or Saskatoon Berry.

**Cereal | \$4**

All your favorite selections, with 2% or skim milk.

**Fresh Fruit Plate | \$10**

Sliced seasonal fruit with your choice of yogurt or cottage cheese.

#### **BEVERAGES**

**Coffee, Black Tea or Green Tea**

**\$2.75**

**Tropicana Orange, Apple or Grapefruit Juice**

**\$3.00**

**Cappuccino, Espresso or Latte**

**\$3.95**

**Milk, White or Chocolate \$2.25**

#### **OUR KITCHEN IS YOUR KITCHEN**

Should you wish for an item not found on our menu, please tell your server. Chef Ryan Marquis, along with his team, will do their best to accommodate your special request.