



RESORT BREAKFAST MENU

Served Daily 7:00 AM – 11:00 AM

Start your day by adding a Bloody Mary \$8.50 or Mimosa \$8 to your breakfast

Continental Breakfast \$12

Coffee, Juice, Basket of Danish/Croissant, Fruit Cup, Yogurt

Note: Add one of the following four Hot Breakfast Selections to Continental Breakfast* \$17

***Traditional American Breakfast WGF**

Two eggs any style, breakfast potatoes, choice of breakfast meat or fresh fruit cup; choice of breakfast bread \$11

***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 \$10.50

***Traditional French Toast**

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

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 \$12

Mexican Breakfast Burrito Wrap ♥

Tomatoes, onion, peppers, cheddar cheese, with salsa, breakfast potatoes or fresh fruit cup \$11 Add-ons: \$1

Traditional Eggs Benedict

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

Eggs Safety Harbor

Two poached eggs on an English muffin, signature crab cake topped with dill hollandaise sauce, with breakfast potatoes or fresh fruit cup \$15

Steak & Eggs GF

Bistro filet tips, pan-seared, with two eggs any style, with breakfast potatoes or fresh fruit cup \$17

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



Signature Spa Breakfast

Spa Breakfast Yogurt Parfait ♥

Low fat organic yogurt, topped with granola, seasonal fresh fruits, honey \$10.50

Energy Bowl ♥ V+

Granola, fresh berries and almond milk \$10.50

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 \$11

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 \$10.50 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 \$12
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 \$11.50

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

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 \$8.50 or Mimosa \$8

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

Prices and menu items subject to change without notice due to market availability.

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.