

Breakfast



Breakfast Buffet

\$20

Seasonal fruits, hot & cold cereals, pastries, breakfast specialties, eggs and omelette's made to order, premium fruit juices, coffee or assorted teas

Entree

All-In Omelette

\$14

Choice of peppers, spinach, mushrooms, onions, tomato, cheese, ham and sausage. Served with breakfast potatoes and toast.

The New Yorker

\$18

Bagel topped with smoked salmon, red onion, tomato, scratcher eggs, arugula, capers, cherry tomatoes and cream cheese.

Crab Benedict

\$16

Toasted English Muffin with two poached eggs, cilantro hollandaise sauce, crab-meat salad with lemon mayonnaise, served with breakfast potatoes.

Eggs Any Style

\$13

Two farm raised eggs, any style, with a choice of applewood smoked bacon, ham, turkey or pork sausage. Served with breakfast potatoes and toast.

Veggie Omelette

\$14

Vegetarian Egg Beaters® omelette served with home fries.

Palmas Classic

\$12

Local creole bread with two farm raised eggs, ham and cheese, served with breakfast potatoes.

Egg Casserole

\$15

Served with bacon, potatoes, two fried farm raised eggs, capers, creole sauce, tomatoes and local white cheese.

Mallorca Sandwich

\$12

Local sweet bun with a mini omelette with onion, garlic, salami, mayonnaise, paprika and Swiss cheese.

Avocado Toast

\$12

Multi-grain bread topped with local avocado, tomato compote, bacon, local white cheese cilantro and boiled farm raised eggs.

S'mores Waffles

\$12

Homemade waffles topped with mini marshmallows, toasted almonds, vanilla wafer crackers, chocolate chips, chocolate sauce and Dulce de Leche.

Strawberry Pancakes

\$14

Homemade pancakes with fresh berries, walnuts and whipped cream.

Guava French Toast

\$15

Thickly cut Brioche bread, filled with a homemade cream cheese and guava sauce,

Breakfast Cocktails

Bloody Mary • Mimosa • Bellini • Sparkling Sangria

\$8 ea.

Consuming raw or undercooked foods may increase your risk of food-borne illness, especially if you have certain medical conditions.



SERVED DAILY
7:00 AM - 11:30 AM

Appetizers & Sides

Yogurt Parfait <i>Greek yogurt parfait with fresh bananas, berries, granola and honey</i>	\$11
Tropical Fruits <i>Selection of fresh, local and seasonal fruits</i>	\$13
Pink Grapefruit <i>Pink grapefruit with honey and pink salt</i>	\$8
Cold Cereals <i>Assortment of Cheerios, Fruit Loops, Frosted Flakes, Special-K and All-Bran Served with fresh strawberries and bananas</i>	\$6
Hot Cereal of the Day <i>Organic grains cooked with milk, water and citrus. Served with cinnamon, almonds and raisins</i>	\$6
Breakfast Meats <i>Choice of applewood smoked bacon, sausage, ham or turkey ham</i>	\$7
Bagel or English Muffin <i>Whipped butter or cream cheese and fruit preserves</i>	\$5
Toast <i>Choose between: Country white, multi-grain, whole wheat, whole grain or Udi's gluten free</i>	\$4

Kids Menu

Simple Omelette <i>Ham and cheese omelette</i> \$8	Mickey Mouse Pancakes <i>Mickey Mouse pancakes served with syrup or chocolate sauce</i> \$6
Scrambled Eggs <i>Farm raised scrambled eggs served with breakfast potatoes</i> \$6	PB&J <i>Peanut butter and jelly sandwich served with home fries</i> \$6
Mini French Toast <i>Miniature French Toast sticks served with syrup or chocolate sauce</i> \$6	Yummy Grilled Cheese <i>Grilled cheese with home fries</i> \$6

Coffee, Teas & Juices

Espresso	\$3
Cappuccino or Latte	\$5
Freshly Brewed Coffee	\$3.25
Selection of Assorted Teas	\$3.50
Hot Chocolate	\$5
Whole, Skim or Almond Milk	\$4
Premium Juices <i>Choice of orange, apple, cranberry, tomato, grapefruit or pineapple</i>	\$5

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