



RESORT A La Carte Sunday Brunch MENU

Served 11:00 AM – 3:00PM

Try our New Signature Peachy Mimosa to start your Spa-rrific Day \$8

Make it unlimited for \$15

All Brunch Entrées include Coffee, Juices, Iced Tea or Sodas

Traditional American Breakfast WGF

Two eggs any style, breakfast potatoes, choice of breakfast meat or fresh fruit cup; choice of breakfast bread \$15

Biscuits & Gravy

Two biscuits, served with gravy and two eggs any style \$15

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 \$14.50

Cannoli French Toast

Hand-dipped French toast served with warm maple syrup, butter, choice of breakfast meat or fresh fruit cup \$14.50

Safety Harbor Western Omelet GF

Your omelet stuffed with tomatoes, onion, ham, peppers, bacon, sausage, Cheddar cheese, with breakfast potatoes or fresh fruit cup \$16

Traditional Eggs Benedict

Two poached eggs on an English muffin, Canadian bacon topped with hollandaise sauce, with breakfast potatoes or fresh fruit cup \$17

Steak & Eggs

Bistro filet, pan-seared, with two eggs any style, with breakfast potatoes or fresh fruit cup \$21

Spa Breakfast Yogurt Parfait ♥

Low fat organic yogurt, topped with granola, seasonal fresh fruits, honey \$13.50

Avocado Toast with Egg ♥ WGF

Avocado, poached eggs on multigrain toast \$14



Signature Safety Harbor Crab Cakes

Two lump crab cakes, Harbor Bay remoulade, ginger slaw \$17

The Harbor Mandarin Splash Tuna Salad

Mixed greens & Romaine, Mandarin oranges, strawberries, shaved red onion, walnuts \$14

Crostini Flight

House-made crostini, served with smoked salmon, tuna salad, tomato bruschetta, cream cheese, Boursin, feta, diced egg, diced red onion and capers \$16

The Fruit & Chicken Salad

Fresh berries, baby greens, toasted sesame seeds, raspberry vinaigrette \$14

Chicken Waffles

Home-made crispy chicken breast served on the top of the home-made waffles \$16

Crispy Bacon Chicken Ranch Burger

Fried chicken breast, bacon, melted Swiss, avocado, lettuce, tomato, brioche bun, French fries \$15

Signature Steak Burger

Applewood smoked bacon, American cheese, lettuce, tomato, onion, brioche bun, French fries \$16.50

Make it vegetarian with our **Veggie Burger** \$12

Blackened Grouper

Provolone, remoulade sauce, lettuce, tomato, French fries \$Market Price

Salmon Athena♥ \$17

Salmon filet, sautéed spinach, tomato, red onion, Greek orzo pasta, garlic, lemon, feta cheese

Grecian Grouper \$Market price

Pan-seared grouper, basmati rice, tomato, olive, lemon, feta tapenade

Jumbo Shrimp Scampi \$19

Linguini pasta, tomatoes, butter, lemon, garlic, white wine

Linguini Garden Pasta Primavera \$16

Linguini pasta, asparagus, spinach, tomato, onion, squash, zucchini, garlic, lemon, olive oil, white wine

Add Chicken \$5 Add Shrimp \$6

Side Items

Southern Style Grits GF V \$5 Assorted Cold Cereals V \$5 Oatmeal V \$5 Bagel with Cream Cheese V \$6

Breakfast Breads WGF V \$4.50

Choose: Assorted bagels, English muffins, breads (toasted), fresh mini croissant (2), Danish pastries, muffins

Breakfast Meat \$5.50

Choose: Bacon strips (3), sausage links (2), country ham (1), Canadian bacon (2),

Spa Breakfast Meat \$5.50

Choose turkey bacon (3) or turkey sausage (2)

Beverages

Fresh Brewed Coffee or Hot Tea \$4.50 Espresso-Single \$5.50 Cappuccino or Latte \$6.50

Milk: Whole, 2%, Almond or Soy \$4

Chilled Juices: Orange, Grapefruit, Apple, Cranberry, Tomato, Vegetable \$5

Bloody Mary or Mimosa \$8

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

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

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.