

GRAND CAFÉ

THE MORNING TABLE

Omni Hotels & Resorts cares about providing a healthy and nourishing morning meal. Carefully selected to accommodate modern eating lifestyles, signature offerings include chef-crafted egg bowls, warm house-made pastries and locally sourced grains and proteins. Beverage selections include fresh-squeezed orange juice and Stance Coffee which is directly sourced from the farmers and helps families harvest a better future. Omni's Morning Table is flexible nourishment beyond the buffet, made for your enjoyment in our restaurant or for your convenience On The Go.

HEALTHY START

yogurt parfait 14

greek yogurt | fresh berries | house-made granola

mccann's steel-cut oats 11

brown sugar | dried fruit

farmers market fruit & berries 11

brown sugar | dried fruit

smoked salmon platter 18

toasted bagel | lettuce | tomato | red onion | capers
lemon zest cream cheese

avocado toast 18

multigrain toast | organic egg | grape tomatoes
english cucumber | watermelon | radish | quinoa

spicy thai tofu wrap 15

spicy thai cilantro pesto | sprouts | hothouse cucumbers
napa cabbage | heirloom tomatoes | whole wheat wrap
fresh fruit

SALADS

add portobello, chicken or bacon 7

add steak, shrimp or salmon 10

house green salad 14

california field greens | hothouse cucumber julienne
carrots | grape tomatoes | watermelon radish
house vinaigrette

romaine caesar salad 15

shaved parmesan cheese | herbed croutons
house caesar dressing

classic cobb salad 19

grilled chicken | avocado | organic egg | blue cheese
grape tomatoes | bacon | house vinaigrette

FAVORITES

crispy wings 17

house hot sauce | ranch or blue cheese

classic benedict 22

canadian bacon | poached egg | hollandaise
breakfast potatoes

three-egg omelet 22

breakfast potatoes | choice of toast | choose three:
applewood-smoked bacon, ham, pork carnitas
chorizo, smoked salmon, mushrooms, spinach
tomatoes, bell peppers, onions, green onions
goat cheese, jack cheese, cheddar cheese
5 per additional item

popcorn chicken & waffles 25

belgian waffle | chipotle cream | maple syrup

brioche french toast 22

vermont maple syrup | triple berry compote
bacon | pork sausage

breakfast sando 19

brioche bun | fried egg | maple bacon | avocado
tomatoes | onion jam | tater tots

huevos rancheros 24

pork carnitas | pinto beans | corn tortillas
salsa roja | queso fresco | organic eggs

steak & eggs 28

new york strip steak | fried eggs | mushrooms
sautéed spinach

noe burger 20

sirloin beef | applewood smoked bacon
aged cheddar | pickled onion | lettuce
vine-ripened tomatoes | crispy fries
add fried egg 3

vegan burger 20

impossible burger | chipotle aioli | cheese
petite greens | heirloom tomato | avocado
wheat bun | fries

shrimp fettuccini pomodorini 20

cherry tomatoes confit | spinach | garlic
kalamata olives

smoked turkey club 18

applewood-smoked bacon | lettuce | tomato
provolone | herb aioli | sourdough

Gluten-friendly bread available upon request



Gluten-Friendly



Vegan



Vegetarian

20% service charge will be applied for parties of 6 or more

Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.



GRAND CAFÉ

REFRESHMENTS

NON-ALCOHOLIC

juice 7

apple, orange, grapefruit or cranberry

soda 7

coke products

BREWED FAVORITES

stance coffee 7

numi tea 7

espresso 8

cappuccino 9

ALCOHOLIC

aperol spritz 14

prosecco | aperol | soda

mimosa 15

orange | grapefruit | cranberry | blackberry

classic bloody mary 15

house bloody mary mix

BEER & SELTZER

domestic 9

Bud Light | Coors Light | Budweiser | Michelob Ultra | Truly Hard Seltzer | St. Pauli Girl N/A

imported 10

Corona Extra | Heineken | Guinness | Modelo Especial | Stella Artois

craft 11

Blue Moon Belgian White | Stone IPA | Samuel Adams Boston Lager

New Belgium Fat Tire Amber | Golden Road Wolf Among Weeds Double IPA

WHITE

saint m 10/15

riesling

santa margherita 17/ 22

pinot grigio

whispering angel 15/20

rose

decoy 17/22

sauvignon blanc

kendall-jackson 14/19

chardonnay

RED

meiomi 13/18

pinot noir

duckhorn 19/24

merlot

catena vista flores 11/16

malbec

franciscan estate 13/18

cabernet sauvignon

 Gluten-Friendly  Vegan  Vegetarian

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Consuming raw or undercooked meats/poultry/seafood/shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WARNING: Drinking distilled spirits, beer, coolers, wine and other alcoholic beverages may increase cancer risk, and during pregnancy, can cause birth defects.
For more information go to www.P65Warnings.ca.gov/restaurant.

