

GRAND CAFÉ

HEALTHY START & CEREALS

yogurt parfait 15

greek yogurt | fresh berries | granola

mccann's steel-cut oats 11

brown sugar | dried fruit

overnight oats 16

old fashioned oats | chia seeds | soy milk
fresh berries | toasted coconut

avocado toast 20

semolina toast | grape tomatoes | english cucumber
watermelon radish | quinoa | lemon olive oil
organic egg

smoked salmon platter* 21

toasted bagel | red onion | capers
herb cream cheese

mixed berries 13

fruit & berries plate 12

assorted cereals 8

gluten-friendly cereal 9

hand-mixed granola 9

BREWED FAVORITES

stance coffee or numi tea 7

espresso 8

cappuccino or latte 9

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.

IRONED & GRIDDLED

buttermilk pancakes 18

vermont maple syrup | triple-berry compote
mango | carrot | almond | flaxseeds

*add blueberries, strawberries or
chocolate chips 3*

belgian waffle 20

strawberries | vermont maple syrup
whipped cream

EGGS

two farm-fresh eggs* 20

applewood-smoked bacon or
breakfast sausage | breakfast potatoes
choice of toast

tofu scramble 20

spinach | tomatoes | avocado
curry powder | seasonal fruit

brioche french toast 22

vermont maple syrup | triple-berry compote
applewood-smoked bacon | pork sausage links

three-egg omelet 22

breakfast potatoes | choice of toast
choice of fillings:
applewood-smoked bacon | ham
chorizo | smoked salmon | mushrooms
spinach | tomatoes | bell peppers | onions
mozzarella cheese | cheddar cheese

MORNING REFRESHMENTS

juice 7

apple | orange | cranberry | lemonade

milk 6

whole | 2% | almond | soy

Gluten-Friendly Bread available upon request.

 Gluten-Free  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.

SPECIALTIES

breakfast burrito 19

chorizo | scrambled eggs | cheddar cheese
flour tortilla | breakfast potatoes
ranchero salsa | fresh fruit

eggs benedict* 22

eggs | canadian bacon | english muffin
classic hollandaise sauce

huevos rancheros* 24

pork carnitas | two eggs your way | pinto beans
queso fresco | avocado | salsa roja | corn tortillas

steak & eggs* 28

ny strip steak | fried eggs | mushrooms | spinach sauté

chilaquiles* 25

tortilla chips | chorizo | eggs | salsa verde | onions
piquillo peppers | sour cream | queso fresco
cherry tomatoes | avocado

BREAKFAST SIDES

applewood-smoked bacon 7

country-style pork sausage links 7

chicken sausage links 7

breakfast potatoes 6

breakfast pastry 9

sourdough, wheat, white or gluten-friendly toast 5

fruit cup 6

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.