

cedars

restaurant & lounge

LIGHT BREAKFAST

YOGURT PARFAIT

natural yogurt, housemade granola & fresh fruit 9 ½

CINNAMON OATMEAL

steel cut oats, apple compote, roasted pumpkin seeds, brown sugar & milk 9 ½

AVOCADO TOAST

multigrain country loaf, sliced fresh avocado, smoked bacon, tomato salsa 12 ¾

BREAKFAST WRAP

scrambled free run eggs, spinach, avocado, mushroom, white cheddar cheese 14

MAINS

VEGETABLE GARDEN OMELETTE

spinach, tomato, pepper, potato & goat cheese 16

SUNRISE POUTINE

two free run poached eggs, smoked bacon, fresh cut fries, cheese curd, hollandaise sauce 13 ¾

STRAWBERRY WHIP BELGIAN WAFFLES

vanilla whipped cream, made to order 12 ¾

BUTTERMILK PANCAKES

Canadian maple syrup 13 ¾

MAINS CONT.

TRADITIONAL BREAKFAST

two free run eggs any style, home style heirloom potatoes, side of toast, choice of bacon, local Hertel pork sausage 16
substitute chicken sausage 2½

STEAK & EGGS

6oz Certified Angus Beef® NY strip, two free run eggs any style, home style heirloom potatoes, side of toast 26 ½

VEGETABLE SKILLET

poached free run eggs, hollandaise sauce, roasted Yukon gold potatoes, yams, peppers & kale 17

TUSCANY HAM BENNY

two free run poached eggs, cheese & scallions scone, hollandaise sauce, home style heirloom potatoes 17

WEST COAST SMOKED SALMON & AVOCADO BENNY

two free run poached eggs, cheese & scallions scone, hollandaise sauce, home style heirloom potatoes 17

SIDES

2 EGGS	5
BACON	4
SAUSAGE	4
HOMESTYLE POTATOES	4
HAM	4
TOAST	3
GLUTEN FREE TOAST	4
CHICKEN APPLE SAUSAGE	8

BEVERAGES

COFFEE	3 ½
APPLE JUICE	2 ½
ORANGE JUICE	3
SPECIALTY COFFEE	4

Please note, since all our dishes are prepared to order, our kitchen operation may involve shared cooking and preparation areas. While we will do our best to meet any dietary or allergy restrictions, we cannot guarantee that any menu item can be completely free of allergens.

Applicable taxes and gratuities are additional.