

BREAKFAST BUFFET

Start your day off right with a trip through our fabulous breakfast buffet. All of your traditional hot favorites including local sausage made only for the Bessborough. We give it a European flare by adding sliced deli meats, an array of cheese, fresh fruit, yogurts and pastries. Quench your thirst with your choice of Tropicana juice. And don't forget a cup of Second Cup™ Coffee to kick-start your day.

Full Breakfast Buffet | \$15

TRADITIONAL BREAKFAST

The Prairie Breakfast | \$16

3 eggs any style served with bacon, sausage, potatoes, pancakes and toast

Canadian Classic | \$15.50

2 eggs cooked 'your' way with home-style potatoes or pancakes and your choice of breakfast meats along with a muffin, danish, croissant or toast

Continental Breakfast | \$12

Your choice of Danish, muffin, croissant or toast along with a plate of freshly sliced seasonal fruit

All of the above breakfasts are served with your choice or Tropicana juice - orange, grapefruit or apple and coffee or tea

EGG DISHES

1 egg cooked 'your' way | \$11

With bacon, ham, peameal bacon or sausage

2 eggs cooked 'your' way | \$13

With bacon, ham, peameal bacon or sausage

Eggs Benedict | \$14

2 poached eggs on an English muffin with peameal bacon and hollandaise sauce

Vegetarian Benedict | \$14

2 poached eggs served on broiled Portobello mushroom with spinach and hollandaise sauce

Smoked Salmon Frittata | \$15

3 egg open face omelet with smoked salmon, red onions, capers, feta and matchstick potatoes

All of the above with the exception of the Frittata, come with potatoes or substitute fresh fruit for an additional \$1.00

YOU BE THE CHEF!

Start with 3 Farm Fresh Eggs to Create 'your' Omelet | \$14

Add any or all of the following ingredients:

Onions, Mushrooms, Bacon, Chorizo Sausage, Smoked Salmon, Tomatoes, Peppers, Ham and Cheese

Served with home-style potatoes or substitute fresh fruit for an additional \$1.00

THE CHEF RECOMMENDS

Perfect Parfait | \$11

Macerated strawberries, chocolate crunch, mango compote & low fat yogurt topped with maple whipped cream

Steak & Eggs | \$17

5oz beef tenderloin served with 2 eggs cooked 'your' way with match stick potatoes

FROM THE GRIDDLE

Saskatoon Berry Pancakes | \$14

A triple stack with peanut butter mousse, sliced strawberries and maple syrup

Peaches and Cream Waffle | \$14

Belgium waffles served with peach slices, maple whipped cream, toasted almonds and berry coulis

A LA CARTE

Fresh Fruit Salad | \$4

A variety of freshly cut seasonal fruits

Half Ruby Red Grapefruit | \$5

Caramelized with brown sugar and finished maple syrup

Hot Oatmeal | \$8

With milk or brule with brown sugar and bananas

Yogurt | \$4

Vanilla or Saskatoon Berry

Cereal | \$4

All your favorite selections, with 2% or skim milk

Fresh Fruit Plate | \$10

Sliced seasonal fruit with banana bread and your choice of yogurt or cottage cheese

BEVERAGES

Coffee, Black Tea or Green Tea

\$2.75

Tropicana Orange, Apple or Grapefruit Juice
\$3.25

Cappuccino, Espresso or Latte
\$3.95

Chocolate or White Milk \$2.95

OUR KITCHEN IS YOUR KITCHEN

Should you wish for an item not found on our menu, please tell your server. Chef Ryan Marquis, along with his team, will do their best to accommodate your special request.