



BREAKFAST MENU

CHEF • ANDREW DYMOND
SOUS CHEFS • STEVEN MCCREADIE & JILL ST. AMOUR
'Using the finest local and regional ingredients'

The Prince of Wales Eggs Benedict
On Toasted English Muffins with Traditional Hollandaise,
Poached Asparagus & Fried Tomatoes \$16

English Breakfast
Two Eggs, Bacon or Ham or Sausage, Sautéed Mushrooms,
Fried Tomatoes & Toast \$15

Buttermilk Pancakes
Tahitian Vanilla Butter & Maple Syrup \$14

Half of Red Grapefruit with Brown Sugar Brulee
Low Fat Yogurt & Berries \$12

Omega 3 Omelette
Fillings: Cheddar, Swiss, Goat's Cheese
Peppers, Onion, Prosciutto, Asparagus, Tomato \$15

Smoked Salmon & Truffled Scrambled Egg
Sauce Hollandaise & Bagel "Chips" \$18

Stuffed French Toast
Housemade Milk Bread Stuffed with Sweet Vanilla Mascarpone
Toasted Pecan & Banana Caramel \$15

Continental
Choice of Two: Muffin, Danish or Croissant
Season Fruit & Berries, Niagara Preserve
Coffee, Tea or Decaf, Choice of Juice..... \$14

Sides:
Strawberry Banana & Blueberry Smoothie..... \$8
Hash Brown Potatoes..... \$4
Assorted Cold Cereals..... \$4
Oatmeal or Organic Granola \$6
Bacon, Sausage or Ham \$5
Toast..... \$3
One Egg \$3
Side of Fruit \$8
Side of Pastry \$3

Served in Escabèche Restaurant ~ Sunday to Saturday between 7:00am and 10:30am.