

Enjoy the delightful Breakfast Buffet with a variety of sunrise selections, including our own signature Chef's Omelet Station

*\$34 Adult,
\$20 Child, 3-12 year old*



ON THE LIGHTER SIDE

GOAT CHEESE SOFT-SCRAMBLE 19
Asparagus, Grilled 9-Grain Bread,
Marinated Tomato

CHIA PUDDING 14
Coconut Yogurt, Raspberry, Chia Seed,
Toasted Coconut

GRANOLA BERRY PARFAIT 14
Mixed Berries, Low-Fat Yogurt, Honey,
Granola

AVOCADO EGG TOAST 20
Poached Eggs, Crushed Avocado,
9-Grain Toast, Sea Salt, Cracked Pepper,
Fruit Cup

STEEL-CUT OATMEAL 14
Cinnamon, Raisin, Brown Sugar

FROM THE GRIDDLE

LEMON RICOTTA PANCAKE 17
Grade A Maple Syrup, Mixed Berries,
Lemon Ricotta Icing

TRUCKEE FRENCH TOAST 18
Cornflake Crusted Brioche,
Caramelized Banana, Grade A Maple

BELGIAN WAFFLE 17
Grade A Maple Syrup, Mixed Berries

SOMETHING EXTRA

Pecan-Wood Smoked Bacon 8
Pork Sausage 8
Chicken Apple Sausage 8
Seasonal Fruit Cup 8
Organic Yogurt 8
Toast or Pastry 4

BEVERAGE

Coffee, Decaffeinated Coffee, Hot Tea 6
Espresso, Latte, Cappuccino 6
Hot Chocolate 6
Orange, Apple, Grapefruit, Cranberry,
Tomato, V8 6

TRADITIONAL

Traditional items are served with House Potato and Marinated Tomatoes

TWO EGGS ANY STYLE 25
Pork Sausage, Chicken Sausage or
Pecan-Wood Smoked Bacon

THREE EGG OMELET 24
Egg White and Egg Beaters Available
Choose your Ingredients

CLASSIC BENEDICT 24
Poached Egg, Canadian Bacon,
English Muffin, Hollandaise

SPECIALTY

HUEVOS RANCHEROS 24
Two Fried Eggs, Drunken Beans,
Roasted Pork, Cotija Cheese, Cilantro,
Ranchero Sauce

THE MOUNTAINEER 24
Two Poached Eggs, Brown Rice, Basil Pesto,
Spinach, Mushroom, Sriracha

SKI BUM 24
Cheesy Scramble, Smoked Pulled Pork,
Ranchero Sauce, Brown Rice, Drunken Beans,
Avocado, Pickled Onion, Cilantro

PRESSED AND BLENDED

REDWOODS 12
Carrot, Beet, Apple, Orange, Pineapple

EMERALD BAY 12
Kale, Apple, Cucumber, Celery, Spinach,
Ginger, Parsley, Lemon

GOLDEN STATE 12
Apple, Lemon, Ginger, Cayenne

KICK START SMOOTHIE 14
Banana, Peanut Butter, Whey Protein,
Yogurt, Cocoa Nib

BERRY BLISS SMOOTHIE 14
Mixed Berry, Yogurt, Orange Juice

Appropriate state tax will be added. 20% service charge for parties of 6 or above
Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg may increase
your risk of foodborne illness

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Pork Sausage, Chicken Sausage or
Pecan-Wood Smoked Bacon

THREE EGG OMELET 24
Egg White and Egg Beaters Available
Choose your Ingredients

EGGS BENEDICT

CLASSIC BENEDICT 24
Poached Egg, Canadian Bacon,
English Muffin, Hollandaise

DUNGENESS CRAB BENEDICT 26
Arugula Fennel Salad, English Muffin,
Lemon Hollandaise

SPECIALTY

HUEVOS RANCHEROS 24
Two Fried Eggs, Drunken Beans,
Roasted Pork, Cotija Cheese, Cilantro,
Ranchero Sauce

“STEAK AND EGGS” 25
Braised Short Rib, Fried Egg, Yukon Potato,
Pickled Onion, Marinated Tomato

ORGANIC EGG SANDWICH 24
Fried Egg, Pecan-Wood Smoked Bacon,
Cheddar, Avocado, Arugula, Brioche

THE MOUNTAINEER 24
Two Poached Eggs, Brown Rice, Basil Pesto,
Spinach, Mushroom, Sriracha

SKI BUM 24
Cheesy Scramble, Smoked Pulled Pork,
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ON THE LIGHTER SIDE

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Asparagus, Grilled 9-Grain Bread,
Marinated Tomato

EGG WHITE FRITTATA 20
Add Avocado 2
Chicken Sausage, Onion, Mushroom,
Feta, Fruit Cup

CHIA PUDDING 14
Coconut Yogurt, Raspberry, Chia Seed,
Toasted Coconut

GRANOLA BERRY PARFAIT 14
Mixed Berries, Low-Fat Yogurt, Honey,
Granola

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