

Club Room Breakfast

Chef - Steven Russakoff, Sous Chef - Philip Walter

COMBINATION BREAKFASTS

All Star

Seasonal fruit, yogurt berry parfait, Special K, homemade muffin, fresh juice, Café Vita coffee or Tea Forté

14.95

20/20

Seasonal fruit, yogurt berry parfait, Denver omelette with egg beaters, decaf Café Vita coffee or Tea Forté (C-420, F-2, P-39)

16.95

Wimbledon

Two Washington organic eggs, fresh rosemary hashbrowns, bacon, ham or low sodium chicken sausage, toast

11.95

Olympic

Seasonal fruit, hormone-free petit filet, two Washington organic eggs, fresh rosemary hashbrowns

24.95

BISTRO SIGNATURE SPECIALTIES

Bananas Foster French Toast

2 pieces 10.95 3 pieces 12.95

Thickly sliced egg-dipped challah, caramelized bananas and Myers's rum, served with pure maple syrup and grapes

Wood-Fired Flatbread 10.95

Scrambled Washington organic eggs, bell peppers, onions, peppered bacon and cheddar, topped with pico de gallo and crème fraîche

Dungeness Crab Benedict 15.95

Two Washington organic poached eggs, Dungeness crab, toasted English muffins, homemade hollandaise, fresh rosemary hash browns

20/20 Breakfast Burrito 10.50

Egg beaters, black beans, peppers, onions, potatoes, chili verde sauce, served with fresh fruit (C-330, F-8, P-31)

Freshly Baked Giant Cinnamon Roll 4.95

Caramelized pecans and cream cheese frosting

OMELETTES

All omelettes are prepared with extra virgin olive oil and served with fresh rosemary hash browns and toast (wheat, sourdough, or English muffin) For 1.25 substitute a homemade muffin or signature cinnamon roll for toast

Omelette of the Day (Market Price)

Please inquire with your server.

Ham and Cheddar 10.95

Spinach and Feta 10.50

Build Your Own 10.95

Your choice of three ingredients: tomatoes, parmesan, feta, spinach, cheddar, avocado, onions, chicken sausage, bell peppers, low-sodium ham, mushrooms, and peppered bacon
Add additional ingredients for 2.25 each

High-Protein Option – substitute cottage cheese and bacon, chicken sausage or low-sodium ham for hashbrowns and toast **4.00**

ENTRÉES

20/20 Cottage Cheese Pancakes 7.95

Four pancakes served with sugar-free maple syrup and grapes (C-330, F-4, P-26)

Buckwheat Pancakes with Strawberries, Blueberries, or Bananas 8.95

Three pancakes served with pure maple syrup

Eggs Benedict 13.95

Two Washington organic poached eggs, Canadian bacon, toasted English muffins, homemade hollandaise, fresh rosemary hash browns

Steel Cut Oatmeal 7.25

Served with almonds, raisins and apples

SIDES

Peppered or turkey bacon, chicken sausage, or ham	3.95
Two Washington organic eggs, egg beaters or egg whites	2.95
One Washington organic egg, egg beaters or egg whites	1.50
Fresh rosemary hashbrowns	2.95
Special K breakfast cereal with milk	2.50
Homemade muffin (assorted)	2.50
Toast (wheat, sourdough, bagel or English muffin)	2.50
Yogurt berry parfait	6.95
Cottage Cheese	2.95
Granola with milk	3.50

BEVERAGES

Juice (orange, grapefruit, apple, cranberry, tomato)	2.75
Milk – Non-fat, 2%, Whole, Chocolate	2.25
Tea Forté	2.25
Café Vita coffee	2.25
Latte, Cappuccino	2.65
Mocha	2.95
Mimosa (orange or pomegranate)	6.95
Sparkling Mojito	6.95
Homemade Sangria	6.95

Consumption of raw or under cooked meats, poultry, eggs, fish or shellfish may increase your risk of food borne illness.