Breakfast Table d'Hôte

PRIMROSE BREAKFAST BUFFET \$28 COLD BUFFET \$18

Buffets include Coffee or Juice

RIMROCK OMELETTE \$21

A THREE EGG OMELETTE FILLED WITH

Pepper Pancetta, Spinach, Caramelized Onions, Peppers & Smoked Mozzarella Served with Shredded Potatoes, Pan Fried to Perfection

WEST COAST CROQUE-MADAME \$20

Brioche French Toast, Over Easy Egg, Smoked Salmon, Hollandaise, Served Open Faced with Grilled Tomato & Avocado, with Fresh Fruit Salad or Breakfast Potatoes

PRIMROSE BREAKFAST \$20

Two Eggs any Style, Choice of Bacon, Black Forest Ham or House Sausage and Toast, Served with Fresh Fruit Salad or Breakfast Potatoes

CLASSIC EGGS BENEDICT \$21

Back Bacon, Two Soft Poached Eggs on an English Muffin, Fresh Made Hollandaise Sauce, Served with Fresh Fruit Salad or Breakfast Potatoes

"RIMROCK" MOUNTAIN SKILLET \$22

House Smoked Brisket, Two Over Easy Eggs, Cured Peppers, Fresh Basil, Cubed Potato, Apple Wood Smoked Cheddar, Served with Fresh Fruit Salad

BRIOCHE FRENCH TOAST \$22

Fresh Baked Brioche Layered with Mascarpone, Bananas & Seasonal Berries Served with Clotted Cream & Canadian Maple Syrup

BEEF TENDERLOIN FLATBREAD \$25

Sautéed Beef Tenderloin Tips, Caramelized Shallots, Arugula, Goat Cheese Served with Two Coddled Eggs & Black Pepper Béarnaise

ROCKY MOUNTAIN HASH \$25

Bacon, Sausage, Forest Mushrooms, Spring Onion, Farm Fresh Eggs, Grilled Tomato Served with Rosemary Béarnaise & Italian Salami

PARFAIT BREAKFAST \$16

Fresh Cantaloupe stuffed with Rimrock Granola, Seasonal Berries, Lemon & Mascarpone Mousse Served with Freshly Baked Banana Bread & Fresh Sliced Fruit

BELGIAN WAFFLES \$17

Choice of Chocolate Waffle or Regular Vanilla Waffle, Fruit Compote & Maple Syrup Served with Fresh Fruit Salad & Whipped Cream

CHILDREN'S BREAKFAST (12 & UNDER) \$11

One Egg, One Pancake, One Piece of Bacon, One Sausage & Orange Juice, served with Toast

Prices are subject to G.S.T. Gratuities are not included 18% Gratuity will be added to tables of 8 or more

À la Carte

BEVERAGES Freshly Brewed Coffee	\$4.25	FRESH FRUIT Seasonal Fruit Plate	\$12.00
Premium Tea	\$4.25	Whole Petite Grapefruit	\$6.00
Hot Chocolate	\$4.00	Seasonal Berries	\$8.00
Milk (2%, Skim)	\$3.50	Side of Seasonal Berries	\$5.00
Assorted Juice	\$4.50		
Freshly Squeezed Juice	\$5.00		
HOT BREAKFASTS		EGGS ANY STYLE	
Gluten Free Pancakes	\$15.00	One Egg	\$5.00
French Toast	\$14.00	Two Eggs	\$9.00
Pancakes	\$14.00		
(Medley of Fruit & Whipping			
Cream included with each) Children's portion of the above	\$8.00		
Criticizen's portion of the above	Φ0.00		
SIDE DISHES		CEREALS	
Back Bacon	ΦE 00		ΦE 00
Ham	\$5.00 \$5.00	Assorted Cold Cereals Raisin Bran, Frosted Flakes,	\$5.00
Maple Apple Chicken Sausage	\$6.00	Corn Flakes, Swiss Muesli, Fruit Loops	
Smoked Atlantic Salmon	\$7.00	House Made Granola	\$5.00
Breakfast Potatoes	\$5.00	Hot Steel Cut Oats	\$8.00
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FRESH FROM THE BAKERY			
Assorted Muffins (2)	\$5.00	Plain Bagel	\$4.00
Danishes (2)	\$5.00	Bagel with Cream Cheese	\$6.00
Scones (2)	\$5.00	Toast	\$3.00
English Muffins (2)	\$5.00	(Multigrain, Whole Wheat,	
Croissants (2)	\$5.00	White & Rye Bread)	4.00
		Gluten Free Toast	\$4.00

YOGURT & COTTAGE CHEESE

Assorted Yogurt \$4.00 (Plain, Blueberry, Peach, Wild Berry, Raspberry) Cottage Cheese \$4.00

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