



## Breakfast Menu

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### **Ranchmen's Organic Granola Parfait**

Layered between Greek Style Lemon or Plain Yogurt, Fresh Berries & side of Honey  
12.00

### **Ranchmen's Specialty Oatmeal**

Rolled Oats steeped in Milk with Blueberries  
Quebec Maple Syrup  
12.00

### **Poached Egg on Toast**

Multi-Grain Toast  
Yogurt & Fruit Brochettes  
13.00

### **Traditional Breakfast**

Two Omega 3 Eggs  
Bacon & Veal Chipolata Sausage  
Hash Browns, Fruit Brochette  
Whole Wheat Toast  
16.75

### **Omega 3 Egg Omelette**

Three Farm Fresh Eggs  
Choice of: Ham, Mushroom,  
Peppers, Cheddar Cheese & Herbs  
Fruit Brochette and Hash Browns  
Whole Wheat Toast  
17.00

### **Eggs Benedict**

Omega 3 Eggs on an English Muffin  
Canadian Back Bacon, Caramelized Onions  
Lemon Hollandaise Sauce, Hash Browns  
Fruit Brochette  
19.00

### **Rise and Shine Breakfast Bowl**

Hashbrowns, Sautéed Vegetables, Bacon, Sausage  
Cheddar Cheese Gratin and Soft Poached Egg  
House Made Lemon Hollandaise  
19.00

### **House Made Pancakes**

Gluten Free Flour  
Warm Quebec Maple Syrup  
Cinnamon-Nutmeg Whipped Butter  
Fruit Brochette  
16.50

### **The Cowboy**

Fire-Grilled NY Steak, Two Omega 3 Eggs  
Hash Browns ,Grilled Tomatoes  
Fruit Brochette & Whole Wheat Toast  
24.00

### *Build Your Own Breakfast*

1 Egg (Any Style) 2.50	English Muffin 2.25
2 Eggs (Any Style) 4.50	Yogurt (Plain or Lemon) 2.75
2 Grilled Tomato Slices 1.75	Cottage Cheese 2.75
2 Bacon Slices 2.50	Fresh Fruit Salad 5.00
4 Bacon Slices 4.50	Market Berries 6.00
2 Veal Sausages 3.75	Toasted Bagel and Cream Cheese 3.75
Hash Brown 2.50	Juice (Orange, Cranberry, Apple) 2.75
2 Slices of Toast 3.75	Coffee or Tea 2.25