



Breakfast Menu

Ranchmen's Organic Granola Parfait

Layers of Greek Style Lemon or Plain Yogurt, Fresh Berries & Side of Chinook Honey
12.00

Ranchmen's Specialty Oatmeal

Rolled Oats Steeped in Cream with Quebec Maple Syrup. Macerated Strawberries on Top
12.00

Wake Up Breakfast Scone

Cheese Scone, Fresh Arugula, Grilled Red Tomato, Avocado & Soft Poached Egg
13.00

Traditional Breakfast

*Two Omega 3 Eggs
Bacon & Veal Chipolata Sausage
Hash Browns & Whole Wheat Toast*
16.75

Omega 3 Egg Omelette

*Three Farm Fresh Eggs
Choice of: Ham, Mushroom,
Peppers, Cheddar Cheese & Herbs
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*
19.00

Rise and Shine Breakfast Bowl

*Hash Browns, Sautéed Vegetables,
Cheddar Cheese Gratin and Soft Poached Egg
House Made Lemon Hollandaise
Choice of Bacon & Sausage or Smoked Brisket*
19.00

Pancakes

*3 Hot Cakes, Crabapple Cinnamon Butter,
Maple Syrup & Wedge of Fruit*
16.50

The Cowboy

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

Bagel & Lox

*Toasted Plain Bagel, Cream Cheese,
Smoked Salmon & Wedge of Fruit*
15.00
Add 1 Soft Poached Egg \$2.50

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 Browns 2.50	Juice (Orange, Cranberry or Apple) 2.75
2 Slices of Toast 3.75	Coffee or Tea 2.25