The Art of Breakfast

Omni hotels believe breakfast should be the inspiring start to your day. So we are committed to providing a culinary experience which tempts your palate and stimulates your senses. Yet our breakfast also nourishes on another level in terms of the products we have sourced. Our bagels are from the famous H&H ovens in New York City. The cereal selection includes organic choices. Our morning tea features whole-leaf teas and rough cut herbs in silken infusers from Tea Forté. And we proudly brew Organic Shade Grown Starbucks® coffee.

Welcome to the Art of Breakfast – to inspire, satisfy and enrich your day

Dover's Grille Breakfast Express Buffet

Enjoy our Buffet of Fresh Fruits, Yogurts, Organic Cereals, Fresh Bakery Selections, Fresh Cracked Eggs, Bacon and Sausage, Breakfast Potatoes & Omelets Cooked to Order.
(your buffet includes coffee or tea and choice of juice)

Art of Breakfast Buffet	16.00
Continental Buffet (fruits, pastries & cereals)	10.00

Chilled Juices 4.00

Fresh Orange or Grapefruit, Tomato, V8, Apple, Cranberry or Pineapple

Fresh Fruit

Chilled Melon of the Season	8.00
Fruit Plate	9.00
with cottage cheese or yogurt	

Cereals

Assorted Cold Cereals	4.00
Hand Mixed Granola	4.00
Organic Steel- Cut Oats	5.00
with brown sugar and raisins	
add fresh seasonal berries	2.00
Parfait of Fresh Berries and Yogurt	6.00
topped with granola	

Bakery Selections

Choice Of Toast (white, wheat, rye, raisin bread, English Muffin)	3.00
Home Style Muffin, Croissant or Danish (Choice of Two)	3.00
Bagel with Cream Cheese	4.00

Meat Sides

Smoked Bacon, Ham or Country Style Sausage Links	3.00

Egg Selections

Served with Hash Browns, Choice of Meat and Choice of Toast

One Egg Any-Style	7.00
Add a 4 Oz. Grilled Beef Filet	6.25

Park West Omelets 13.00

Fillings: Swiss, Cheddar, Mozzarella, Crumbled Bacon, Ham, Mushrooms, Tomatoes, Bell Pepper and Onion. Served with Hash Browns and Choice of Toast

Consuming raw or undercooked meats, poultry, shellfish or eggs
May increase you risk of food borne illness

Specialties

Huevos Rancheros 13.00
(Pronounced Wave-Ohs-Ran-Chair-Ohs)

Two Eggs Any Style Served Atop a Corn Tortilla, Refried Black Beans, Ranchero Sauce and Jalapeno Jack Cheese

Breakfast Tacos 10.00
Two Flour Tortillas Stuffed with Your Choice of Smoked Ham, Sausage or Bacon, Scrambled Eggs, Pepper-Jack Cheese, Onions and Peppers with Salsa Verde

Texas Griddle Cakes 10.00
A Stack of Five Texas Buttermilk Pancakes Served with a Side of Sliced Bananas or Strawberries

French Toast 10.00
Thick Brioche French Toast, Served with Whipped Butter and Maple Syrup

Malted Belgian Waffle 10.00
With Whipped Cream and Berries

Smoked Salmon Platter 12.00
Atlantic Smoked Salmon, Chopped Egg, Red and Yellow Tomatoes, Capers, Red Onions, Mozzarella Cheese and a Toasted Bagel

Eggs Benedict 13.00
Toasted English Muffin Served with Canadian-Style Bacon and Hollandaise Sauce

All American Breakfast 13.00
Two Eggs Cooked Any Style, Hash Brown Potatoes and Your Choice of Apple Wood Smoked Bacon, Country Sausage or Ham Steak

Yogurt and Fruit Parfait 8.00
Granola, Raisins, Honey Yogurt, Seasonal Berries & Banana Nut Bread