

GRAND CAFÉ

HEALTHY START & CEREALS

tropical greens smoothie 11

pineapple | sachá inchi protein | spinach
coconut milk | mango | carrot | almond | flaxseeds

yogurt parfait 14

greek yogurt | fresh berries | house made granola

mccann's steel-cut oats 11

brown sugar | dried fruit

avocado toast 18

semolina toast | grape tomatoes | english cucumber
watermelon radish | quinoa | lemon olive oil
add egg any style* 3

protein punch bowl 19

red quinoa | asparagus | spinach
petite tomatoes | poached egg | hollandaise

smoked salmon platter 21

toasted bagel | red onion | capers
herb cream cheese

fruit & berries plate 11

mixed berries 10

assorted cereals 8

gluten-free cereal 9

hand-mixed granola 9

BREWED FAVORITES

stance coffee or numi tea 7

espresso 8

cappuccino or latte 9

THE MORNING TABLE

Omni Hotels & Resorts cares about providing a healthy and nourishing morning meal. Carefully selected to accommodate modern eating lifestyles, signature offerings include chef-crafted egg bowls, warm house made pastries and locally-sourced grains and proteins. Beverage selections include fresh-squeezed orange juice and Stance Coffee which is directly sourced from the farmers and helps families harvest a better future. Omni's Morning Table is flexible nourishment beyond the buffet, made for your enjoyment in our restaurant or for your convenience On The Go.

IRONED & GRIDDLED

buttermilk pancakes 18

vermont maple syrup | triple berry compote
mango / carrot / almond / flaxseeds

belgian waffle 20

strawberries | vermont maple syrup
whipped cream

EGGS

one farm-fresh egg 17

pecanwood smoked bacon or
breakfast sausage | breakfast potatoes
choice of toast

two farm-fresh eggs 20

pecanwood smoked bacon or
breakfast sausage | breakfast potatoes
choice of toast

brioche french toast 22

vermont maple syrup | triple berry compote
side of pecanwood smoked bacon &
pork sausage links

three-egg omelet 22

choice of fillings:
pecanwood smoked bacon | ham
chorizo | smoked salmon | mushrooms
spinach | tomatoes | bell peppers | onions
mozzarella cheese | cheddar cheese
breakfast potatoes | choice of toast

MORNING REFRESHMENTS

juice 6

apple | orange | cranberry | lemonade

milk 6

whole | 2% | almond | soy

 Gluten-Free  Vegan

20% service charge will be applied to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

SPECIALTIES

breakfast burrito 19

chorizo | scrambled eggs | cheddar cheese
flour tortilla | breakfast potatoes
ranchero salsa | fresh fruit

eggs benedict 22

eggs | canadian bacon | english muffin
classic hollandaise sauce

huevos rancheros 21

pork carnitas | two eggs your way | pinto beans
queso fresco | avocado | salsa roja | corn tortillas

steak & eggs 28

ny strip steak | fried eggs | mushrooms
spinach sauté

egg white frittata 20

asparagus | tomato | spinach | mushrooms
peppers | avocado | seasonal fruit

BREAKFAST SIDES

pecanwood smoked bacon 7

country-style pork sausage links 7

chicken sausage links 7

breakfast potatoes 6

breakfast pastry 9

sourdough, wheat, white or gluten-free toast 5

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov/restaurant.