

FATHOMS

BREAKFAST MENU

8AM – 11AM MONDAY - SATURDAY

8AM – 12PM SUNDAY

TRADITIONAL BREAKFAST

SERVED WITH HASH BROWNS & YOUR CHOICE OF TOAST

SUBSTITUTE ENGLISH MUFFIN, BISCUIT, OR EGG BEATERS™ 4

SUBSTITUTE FRESH FRUIT FOR HASH BROWNS 3

TWO EGGS ANY STYLE* 12

ADD BACON, HAM, SAUSAGE LINKS, OR SAUSAGE PATTIES 5

WESTERN OMELET 17

GREEN AND RED BELL PEPPERS, ONIONS, HAM & CHOICE OF CHEESE

CLASSIC SEAFOOD OMELET 24

DUNGENESS CRAB, BAY SHRIMP, MUSHROOMS, TOMATOES & SCALLIONS IN A LIGHT CREAM SAUCE

SPANISH HEAD OMELET 17

BACON, TOMATOES, GREEN CHILIES, BELL PEPPERS, SOUR CREAM, AVOCADO
& MONTEREY JACK CHEESE

GARDEN OMELET 17

BELL PEPPERS, MUSHROOMS, SCALLIONS, ARTICHOKE, TOMATOES, ONIONS & GARLIC
IN A PESTO CREAM SAUCE

STEAK OMELET 18

JALAPENO PEPPERS, ONIONS, MONTEREY JACK CHEESE, FRESH AVOCADO & STEAK STRIPS
SERVED WITH SALSA

FATHOMS SUNRISE SANDWICH 17

SCRAMBLED EGGS WITH CHEDDAR CHEESE ON YOUR CHOICE OF ENGLISH MUFFIN OR CROISSANT
SERVED WITH HASH BROWNS & YOUR CHOICE OF HAM, BACON OR SAUSAGE

FROM THE GRIDDLE

CLASSIC FRENCH TOAST 12

THREE SLICES OF TEXAS TOAST TOPPED WITH POWDERED SUGAR. SERVED WITH WARM MAPLE SYRUP

STUFFED CRÈME BRÛLÉE FRENCH TOAST 16

THREE SLICES OF CLASSIC FRENCH TOAST STUFFED WITH CRÈME BRÛLÉE
IN A DELICIOUS CRISPY CRUST, SERVED WITH WARM MAPLE SYRUP

BELGIAN WAFFLE 12

HOUSE MADE BELGIAN WAFFLE SERVED WITH WARM MAPLE SYRUP
ADD FRESH STRAWBERRIES OR BLUEBERRIES 5

BUTTERMILK PANCAKES FULL STACK (FIVE) 11 | SHORT STACK (THREE) 8

ADD FRESH STRAWBERRIES 4

BLUEBERRY PANCAKES FULL STACK (FIVE) 14 | SHORT STACK (THREE) 10

CLASSIC EGGS BENEDICT* 19

TWO POACHED EGGS ATOP CANADIAN BACON & AN ENGLISH MUFFIN COVERED IN HOUSE MADE HOLLANDAISE SAUCE, SERVED WITH HASH BROWNS

CRAB BENEDICT 32

TWO POACHED EGGS SERVED ON AN ENGLISH MUFFIN TOPPED WITH FRESH DUNGENESS CRAB COVERED IN HOUSE MADE HOLLANDAISE SAUCE, SERVED WITH HASH BROWNS

COUNTRY FRIED STEAK & EGGS 20

SERVED WITH TWO EGGS ANY STYLE, HASH BROWNS & A SOUTHERN STYLE BISCUIT

NY STEAK & EGGS 24

TWO EGGS ANY STYLE SERVED WITH AN 8 OZ. NY STRIP STEAK WITH HASH BROWNS & CHOICE OF TOAST

SALMON HASH 22

HOUSE SMOKED SALMON TOSSED WITH HASH BROWNS, ONION & CAPERS
SERVED WITH TWO EGGS ANY STYLE & CHOICE OF TOAST

BISCUITS & GRAVY 15

TWO SOUTHERN STYLE BISCUITS COVERED IN HOUSE MADE COUNTRY SAUSAGE GRAVY

THE CONTINENTALS

CHEF'S OATMEAL 9

SERVED WITH CREAM, BROWN SUGAR, WALNUTS & RAISINS

CEREAL 6

CHOICE OF CORN FLAKES OR GRANOLA
ADD STRAWBERRY OR BLUEBERRY 5

SIDES

TOAST 3

ENGLISH MUFFIN OR BISCUIT 4

MUFFIN 5

ONE EGG* 4

TWO EGGS* 6

BACON | CANADIAN BACON | HAM

SAUSAGE LINKS OR PATTIES 8

COUNTRY SAUSAGE GRAVY 5

HOLLANDAISE SAUCE 5

HASH BROWNS 5

AVOCADO 4

FRESH SEASONAL FRUIT BOWL - (GF) 6

YOGURT 4

(GF) = GLUTEN FREE. IF YOU HAVE ANY FOOD ALLERGIES, PLEASE NOTIFY YOUR SERVER.

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness.*

Room service orders: 20% gratuity. Room service minimum charge: Breakfast - \$10, Lunch & Dinner - \$20

20% automatic gratuity for parties of 6 or more.