

BREAKFAST MENU

8AM- 11AM MONDAY-SATURDAY

8AM-12PM SUNDAY

FATHOMS

TRADITIONAL BREAKFAST

SERVED WITH HASHBROWNS & YOUR CHOICE OF TOAST
ADD \$3.00 TO SUBSTITUTE FRESH FRUIT FOR HASHBROWNS
ADD \$1.00 TO SUBSTITUTE ENGLISH MUFFINS OR BISCUIT
ADD \$4.00 FOR EGG BEATERS

TWO EGGS ANY STYLE* 12

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

WESTERN OMELET 17

GREEN & 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

FATHOMS SUNRISE SANDWICH 17

SCRAMBLED EGGS WITH CHEDDAR CHEESE ON YOUR CHOICE OF ENGLISH MUFFIN OR

CROISSANT SERVED WITH HASHBROWNS & YOUR CHOICE OF BACON, HAM, OR SAUSAGE.

THE CONTINENTALS

CHEF'S OATMEAL 9

SERVED WITH CREAM, BROWN SUGAR, WALNUTS & RAISINS

CEREAL 6

CHOICE OF CORN FLAKES OR GRANOLA

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

*CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ROOM SERVICE ORDERS: 20% GRATUITY. ROOM SERVICE MINIMUM CHARGE :

BREAKFAST-\$10.00, LUNCH/DINNER-\$20.00

20% AUTOMATIC GRATUITY FOR PARTIES OF 6 OR MORE.

FROM THE GRIDDLE

CLASSIC FRENCH TOAST 12

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

STUFFED CRÈME BRULÉE FRENCH TOAST 16

THREE SLICES OF CLASSIC FRENCH TOAST STUFFED WITH CRÈME BRULÉE 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 5

BUTTERMILK PANCAKES

FULL STACK (FIVE) 11 | SHORT STACK (THREE) 8 | ADD FRESH STRAWBERRIES 5

CLASSIC EGGS BENEDICT* 19

TWO POUCHED EGGS ATOP CANADIAN BACON & AN ENGLISH MUFFIN COVERED IN HOUSE MADE HOLLANDAISE SAUCE, SERVED WITH HASHBROWNS

CRAB BENEDICT 32

TWO POUCHED EGGS SERVED ON AN ENGLISH MUFFIN TOPPED WITH FRESH DUNGENESS CRAB COVERED IN HOUSE MADE HOLLANDAISE SAUCE, SERVED WITH HASHBROWNS

COUNTRY FRIED STEAK & EGGS 20

SERVED WITH TWO EGGS ANY STYLE, HASHBROWNS & A SOUTHERN STYLE BISCUIT

BISCUITS & GRAVY 15

TWO SOUTHERN STYLE BISCUITS COVERED IN HOUSE MADE COUNTRY SAUSAGE GRAVY

SIDES

TOAST 3

ENGLISH MUFFIN OR BISCUIT 4

MUFFIN 5

ONE EGG* 4

TWO EGGS * 6

BACON | CANADIAN BACON | HAM STEAK | SAUSAGE
LINKS OR PATTIES 8

COUNTRY SAUSAGE GRAVY 5

HOLLANDAISE SAUCE 5

HASHBROWNS 5

AVOCADO 4

FRESH SEASONAL FRUIT BOWL – (GF) 6

YOGURT 4



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