



LEOPARD ROOM BREAKFAST MENU

Served from 7:00am to 11:00am

Executive Chef Gerard Coughlin uses the freshest and highest quality ingredients, locally sourced whenever possible. The aim of Gerard and his kitchen team is to make DELICIOUS food using special recipes that are carefully and creatively prepared and presented for your pleasure.

Chesterfield Continental Breakfast 16

Bakery Basket includes a variety of Freshly Baked Pastries, Croissants, and Muffins with Assorted Preserves and Butter, Fresh Fruit Plate, Juices, and Starbucks Coffee or Tea

Seasonal Fruit Plate 12

Assortment of Tropical Fruits and Berries with choice of Honey Yogurt or Cottage Cheese

Smoked Chilean Salmon 15

Richly Smoked Chilean Salmon with Vine Ripe Tomatoes, Bermuda Onions, Capers, Cream Cheese, and choice of Bagel or Toast

Choice of Cereals or Granola 6

With Bananas, Strawberries, or Blueberries

Slow Cooked Hearty Oatmeal 7

With Apple Raisin Compote

Traditional English Breakfast 16

Two Eggs any style with English Sausage, Bacon, Grilled Tomato, Home Fries, and choice of Bagel or Toast

Create Your Own Omelet 15

Three Egg Omelet with your choice of three of the following items: Tomatoes, Onions, Mushrooms, Peppers, Spinach, Swiss, Cheddar, Ham, or Bacon

Smoked Salmon Benedict 18

English Muffin with Smoked Salmon topped with Poached Eggs and Hollandaise Sauce

Classic Eggs Benedict 16

English Muffin with Canadian Bacon topped with Poached Eggs and Hollandaise Sauce

Classic French Toast 12

With Butter and Fresh Berries

Malted Pancakes 12

Choice of Plain, Blueberry, or Banana Walnut

Starbucks Coffee or Tea

Small Pot 6

Large Pot 9

Fresh Squeezed Florida Citrus Juices 3

Substitute Egg Whites or Egg Beaters 2

Add extra ingredient to Eggs or Omelets 1

Side Orders 3

Apple Wood Smoked Bacon

English Sausage

Grilled Ham

Two Eggs Any Style

Home Fries

Toast, Bagel, or English Muffin

Florida Grapefruit Half

Fresh Berries or Fresh Fruit

Cottage Cheese or Yogurt