

BEVERAGES

CHILLED BEVERAGES \$3.00

Orange Juice, Grapefruit Juice, Cranberry Juice or Apple Juice, V-8 Juice, Lemonade or Bottled Water. White or Chocolate Milk. Southern Style Sweet or Unsweetened Tea.

DOMESTIC BEERS \$3.50

Budweiser, Bud Light, Miller Lite, Michelob Ultra, Michelob Light, Coors Light, O'Douls Non-Alcoholic Brew.

DRAFT BEERS MP

Abita Seasonal, Bud Light, Shock Top, Lazy Magnolia Southern Pecan, Goose Island, New Belgium Fat Tire Ale.

PEPSI-COLA PRODUCTS \$2.50

Pepsi, Diet Pepsi, Tropicana Twister Orange Soda, Sierra Mist, Mug Root Beer, Dr. Pepper, Mountain Dew.

HOT BEVERAGES \$2.50

Freshly Brewed Coffee, Breakfast Tea, Hot Chocolate.

IMPORTED BEERS \$4.50

Corona, Corona Light, Heineken, Stella Artois, Guinness, Dos Equis.

ENERGY DRINKS \$4.00

Red Bull Energy Drink.

COCKTAIL FEATURES

RUM PUNCH \$8.00

Malibu, Captain Morgan, Bacardi 151, Cranberry and Pineapple Juices.

BLUE MARGARITA \$7.00

Jose Cuervo, Blue Curacao, Sour Mix, Splash of Orange Juice.

SOUTHERN JACK \$7.00

Jack Daniels, Southern Comfort, Pepsi.

ELDERFLOWER LADY \$8.00

Malibu, St. Germain, Pineapple Juice, Soda Water, Fresh Lemon.

WINE SELECTIONS

BOGLE CHARDONNAY, CALIFORNIA \$7.00

A TO Z PINOT GRIS, OREGON \$8.00

BERINGER WHITE ZINFANDEL, CALIFORNIA \$7.00

H3 CABERNET SAUVIGNON, WASHINGTON \$8.00

LEESE-FITCH MERLOT, CALIFORNIA \$8.00

RED DIAMOND PINOT NOIR, CALIFORNIA \$7.00

ROSE-N-BLOOM MOSCATO, CALIFORNIA \$8.00

EXPRESS BREAKFAST BUFFET

SERVED FROM 6:00 A.M.-10:30 A.M.

Help yourself to our fast and fresh breakfast buffet where a selection of fresh eggs, ham, bacon, sausages, potatoes, fresh fruit, flavored butters, cream cheese, danish, muffins, homemade breads and breakfast rolls are sure to please.

BREAKFAST SPECIALTIES

Breakfast specialties include your choice of breakfast potatoes or Southern style grits along with your choice of toast or buttermilk biscuits served with fruit preserves.

***All American Breakfast** \$10.95

Two farm fresh eggs cooked to order with your choice of smokehouse bacon, country ham or sausage links.

***New York Steak and Eggs** \$14.95

USDA Choice 8 oz. New York strip steak dusted with our signature seasoning blend, char-broiled to your liking and paired with two farm-fresh eggs cooked your way.

***Roast Prime Rib of Beef** \$12.95

Hash and Eggs

Tender roast beef, diced potatoes, red onion and bell pepper seasoned with a slight kick of spice and served in a piping hot skillet with two farm fresh poached eggs.

Egg White Scramble \$11.95

A healthier yolk free egg white scramble, filled with sautéed asparagus, shitake mushrooms, diced tomatoes and feather grated Gruyere cheese.

***"Deuces are Wild"** \$12.95

Two farm fresh eggs, two sausages, two slices of bacon and two buttermilk pancakes are guaranteed to double your pleasure.

Breakfast Quesadilla \$9.95

Large flour tortilla, griddled and filled with scrambled eggs, sausage, green chilis, diced tomatoes, scallions and melted Pepper Jack cheese, served with our spicy picante sauce.

***Chicken Fried Steak and** \$10.95

Eggs

Texas-sized buttermilk battered chopped steak fried golden brown, topped with country gravy and paired with two farm-fresh eggs cooked your way.

***Smoked Salmon Bagel** \$11.95

Thinly sliced smoked salmon served with a toasted bagel, cream cheese and traditional accompaniments.

Spa Breakfast

Chef's selection of domestic and exotic fruits, melons and berries of the season, served with yogurt and your choice of granola or cereal.

\$10.95

* Thoroughly cooking foods of animal origin such as beef, eggs, fish and poultry or shellfish reduces the risk of food borne illness. Consult your physician or public health official for further information.

BENEDICTS

***Lump Crab Benedict** \$13.95

Two succulent, golden fried, jumbo lump crab cakes and two extra large poached eggs stacked on freshly toasted English muffin halves, laced with a Cajun cream sauce.

***Lobster Benedict** \$14.95

Traditional poached eggs nestled atop buttery lobster on English muffin halves laced with Hollandaise sauce.

***Classic Eggs Benedict**

Two extra large poached eggs and thick sliced Canadian bacon stacked on freshly toasted English muffin halves, topped with rich Hollandaise sauce.

\$11.95

FRESH OMELETS

Ham and Cheese \$9.95

Three egg omelet filled with savory sautéed country ham and Cheddar cheese.

Gulf Coast \$11.95

Three-egg omelet filled with sautéed jumbo lump crab meat, artichoke hearts, green onions and melted Swiss cheese.

Baby Swiss & Mushroom

Three egg omelet filled with sautéed shitake mushrooms and feather grated baby Swiss cheese.

\$10.95

HOT OFF THE GRIDDLE & IRON

Bourbon Street Pancakes \$8.95

Three golden brown buttermilk pancakes topped with bourbon-honey glazed apple slices.

Buttermilk Pancakes \$7.95

Three buttermilk pancakes topped with whipped butter and maple syrup.

Traditional Waffle \$7.95

Your choice of a crispy blueberry or traditional vanilla malted waffle served golden brown and accompanied by whipped butter and maple syrup.

Blueberry Pancakes \$8.95

Plump blueberries baked right into fluffy pancakes topped with homemade blueberry compote and whipped cream.

French Toast

Thick slices of French bread dipped in a rich cinnamon and egg batter and griddled to golden brown perfection. Served with whipped butter and Maple syrup.

\$7.95

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HIGH  **TIDE**
CAFE®

BREAKFAST SIDES

Assorted Cereals

\$4.95

Smokehouse Bacon

\$4.95

***Two Farm Fresh Eggs**

\$5.00

Southern Style Grits

\$3.25

Cottage Cheese

\$4.25

House Baked Croissant or Muffin

\$3.95

Half Grapefruit

\$5.95

Fresh Fruit Cup

\$4.95

Country Sausage Links

\$4.75

Breakfast Ham

\$4.75

Granola

\$3.95

Assorted Breakfast Pastry

\$3.95

Greek Yogurt Parfait

\$6.75

Turkey Bacon

\$4.75

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