



# Breakfast at THE four SEASONS

Dining Room at Will O' the Wisp

## Fruit & Juices

- CHILLED JUICES: Cranberry, Apple, Pineapple, Grapefruit, Orange & V-8 \$2  
 HONEYDEW MELON or CANTALOUPE *In Season* from \$2.50  
 CHILLED GRAPEFRUIT SECTIONS \$2.50  
 FRESH BERRIES *In Season* \$2.50

## À la Carte & Accompaniments

- TOAST— White, Marble Rye, Whole Wheat & Pumpnickel \$1.50  
 TOASTED ENGLISH MUFFIN, TOASTED BAGEL OR CROISSANT \$2  
 With cream cheese \$2.50 extra

HOT OATMEAL with brown sugar & milk \$3.50

ASSORTED CEREALS with milk \$2.50

With fresh sliced banana \$3

With berries *in season* \$4

HOME-FRIED POTATOES with green onions & peppers \$2

GRILLED HAM \$3

COUNTRY SAUSAGE PATTIES \$3

RASHER OF BACON (4 slices) \$3

BREAKFAST SIRLOIN STEAK (five-ounce) \$5.50

## Beverages

|  |        |
|--|--------|
| Chilled Juices.....                          | \$2.00 |
| Freshly Brewed Coffee.....                   | \$2.00 |
| Milk: Whole, Skim & Chocolate.....           | \$2.00 |
| Fountain Soda & Iced Tea.....                | \$2.00 |
| Regular & Decaffeinated Teas.....            | \$2.00 |
| Herbal & Specialty Teas.....                 | \$2.50 |
| San Pellegrino Sparkling Water.....          | \$2.50 |
| Bottled Spring Water.....                    | \$1.50 |
| Hot Chocolate, Regular & No Sugar Added..... | \$2.00 |

Please look at the reverse side of the menu for more selections!



## Eggs

EGGS ANY STYLE with Toast: One Egg \$4; Two Eggs \$4.50

EGG BEATERS may be substituted for whole eggs at 50¢ per egg

**Omelettes** with Toast: Three-Egg Omelette \$5

HAM & AMERICAN CHEESE \$6.50

CORDON BLEU: Ham, green onions & Swiss cheese \$6.50

THE RANCHER: Ham, bacon, green peppers & onions, mushrooms & Pepperjack cheese \$7

VEGETABLE: Mushrooms, tomatoes, green peppers & onions \$6.50 (With cheese \$7)

CHEESE: Choice of American, Pepperjack, cheddar, Swiss or provolone \$6

## Pancakes, French Toast & Waffles

RANCH CUT FRENCH TOAST Prepared with homemade bread \$4

BANANA NUT FRENCH TOAST Two thick slices of homemade banana nut bread \$5

BUTTERMILK PANCAKES: Fluffy pancakes from an old-fashioned recipe

Regular Stack (3) \$4; Short Stack (2) \$3; Single Cake \$2

CHOCOLATE CHIP PANCAKES:

Regular Stack (3) \$5; Short Stack (2) \$4; Single Cake \$3

BLUEBERRY PANCAKES:

Regular Stack (3) \$5; Short Stack (2) \$4; Single Cake \$3

BELGIAN WAFFLE Served with maple syrup \$5

With Banana \$5.50; With Berries *in season* \$6.50

## Sausage Gravy & Biscuits

The traditional recipe served over warm biscuits \$6

**Steak & Eggs** Grilled five-ounce sirloin steak, two eggs, toast & home fries \$10

## The Splurge

Two poached eggs atop an English muffin with ham & Sauce Hollandaise \$9

## The Four Seasons Fortifier

Two pancakes, slice of banana nut French toast, two eggs any style, home-fried potatoes & your choice of ham, bacon or sausage \$10