



## CONTINENTAL BREAKFAST

7:00 AM – 10:00 AM

### ***Selection of House Baked Pastries***

*Croissants, low fat muffins, mini loaves and Danish pastries  
served with apple butter & fruit preserves*

### ***Greek Yogurt Parfait***

*Layers of house made granola, seasonal berries &  
coconut yogurt, mini banana bread*

### ***House Smoked Alberta Trout***

*Locally raised house cured trout on sunflower flax crostini  
with lemon dill cream cheese*

### ***Blueberry Pomegranate Power bowl***

*Rolled oats & quinoa, blueberries, banana,  
Chinook honey Greek yogurt*

### ***Sliced Seasonal fresh fruit & berries***

### ***Basket of whole fresh fruits***

***Selection of dried fruits, house made granola & cold cereals***

***Selection of assorted fruit yogurt, nuts & seeds***

***Sliced cheese, vine ripe tomatoes, hard boiled omega eggs***

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*Featured Locally Roasted Fratello Coffee, Selection of Tea, Selection of Chilled Fruit Juices & Milk  
Coffee & tea will be available in the Bistro throughout the day*

 **ocean wise.** A SUSTAINABLE CHOICE

 VEGETARIAN

 REGIONAL

**FRATELLO**  
COFFEE ROASTERS




*the*  
**MARJORIE**

DINING ROOM



**WEEKEND BUNCH (SATURDAY & SUNDAY)**

**10:00 AM – 2:00 PM**

 **Ranchmen's Benedict**

*Alberta beef tenderloin, herb Yukon Gold potato hash,  
tarragon hollandaise sauce, sunflower shoots*

**French Toast Trio**

*Cinnamon raisin, brioche, pullman Loaf,  
apple compote, seasonal berries, maple syrup*

**Canadian Classic**

*Two Vita Omega eggs any style,  
Yukon Gold potato hash, roast vine ripe tomato,  
apple chicken sausage or double smoked bacon*

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 **VEGETARIAN**

 **REGIONAL**

