

## THE DINING ROOM



### BREAKFAST

<b>FRESH FRUIT PLATE</b> <i>Sliced fruit and berries served with an orange yogurt zabaglione</i>	<b>\$12.00</b>
<b>LOCAL SWEET RIVER GRANOLA</b> <i>Served with fresh fruit and milk</i>	<b>\$9.00</b>
<b>OATMEAL SERVICE</b> <i>Topped with Okanogan Valley Braeburn apple chutney, brown sugar and steamed milk. Served with toast or English muffin.</i>	<b>\$9.00</b>
<b>GRAVLAX BAGEL</b> <i>Lodge-cured salmon, toasted bagel, cream cheese and traditional accompaniments with choice of fruit or cottage cheese</i>	<b>\$13.00</b>
<b>PATTERSON LAKE CONTINENTAL</b> <i>Fresh fruit, Lodge-made croissant or muffin of the day, Nutella, yogurt, juice and coffee</i>	<b>\$13.00</b>
<b>SMOKED SALMON SCRAMBLE</b> <i>Three free range eggs sautéed with Lodge-made smoked salmon and red onions. Served with lemon cream cheese, chives, and seasoned fingerling potatoes.</i>	<b>\$13.00</b>
<b>EGGS BENEDICT</b> <i>Two poached free-range eggs with Canadian bacon, Lodge-made Hollandaise sauce. Served on a toasted English muffin with hash browns.</i>	<b>\$16.00</b>
<b>SPINACH AND TOMATO BENEDICT</b> <i>Two poached eggs with oven roasted tomatoes, spinach, Lodge-made Hollandaise sauce. Served on a toasted whole wheat English muffin with hash browns.</i>	<b>\$16.00</b>
<b>GOLDEN WAFFLE</b> <i>Served with maple syrup, macerated strawberries and whipped cream</i>	<b>\$11.00</b>

*Please note: Consuming undercooked eggs, meat or unpasteurized juice may increase your risk of food borne illness.  
A single-check policy including 18% automatic gratuity will be applied to parties of 6 or more guests.  
Please refrain from using cellular phones, computers, and other electronic devices in the Dining Room.*

# SUN MOUNTAIN LODGE

## SUN MOUNTAIN PANCAKES

*Buttermilk pancakes served with maple syrup and macerated strawberries*

Single cake	\$5.00
Short stack	\$8.00
Tall stack	\$10.00

## APPLE GRIDDLE CAKES

*Made with local emmer faro grain, served with maple cream and syrup*

**\$9.00**

## TWIN LAKES SWEET TOAST

*Frangelico custard batter, Lodge-made brioche, macerated strawberries, whipped butter*

**\$12.00**

*These breakfasts are served with hashbrowns and toast,  
English muffin, or muffin of the day.  
Extra croissant \$1.00*

## THE LITE TRADITIONAL

*Two free range eggs prepared just the way you like them*

**\$8.00**

## THE TRADITIONAL

*Two free range eggs and your choice of ham steak, three sausage links, or three slices of applewood slab bacon*

**\$10.00**

## STEAK AND EGGS

*Two free-range eggs served with a New York strip steak*

**ADD:** *Garlic Mushrooms*

**\$16.00**

**\$2.00**

## THREE EGG OMELETTE

*made with free-range eggs*

**CASCADES:** *ham, red pepper, red onion, smoked Tillamook cheddar*

**WILD MUSHROOM:** *field mushrooms, spinach, shallots, Swiss cheese, truffle essence*

**\$13.00**

### BEVERAGES

Orange juice	\$3.50	\$4.50
Grapefruit juice	\$3.50	\$4.50
Local Apple Cider	\$3.50	\$4.50
Apple, V8, tomato, cranberry, or pineapple juice	\$3.00	\$3.50
Milk	\$1.50	\$2.25
Hot Chocolate	\$2.50	
Pot of Tea	\$2.50	
Blue Star Coffee	\$2.50	
Hot Cider	\$2.50	

*Espresso beverages are available upon request.*

### SIDE DISHES

Ham, bacon, or sausage links	\$4.00
Two free range eggs, any style	\$2.50
Toast or Muffin of the Day	\$2.50
Bagel & cream cheese	\$3.50
Croissant	\$3.50
Assorted Cold Cereals	\$4.00
Grapefruit	\$3.00
Fruit	\$3.50
Banana	\$2.00
Tomato	\$3.00
Cottage Cheese	\$2.50