

THE DINING ROOM



BREAKFAST

BRÛLÉED GRAPEFRUIT	\$3.50
<i>Half a grapefruit topped with turbinado sugar and brûléed</i>	
STRAWBERRY YOGURT PARFAIT	\$7.00
<i>Yogurt layered with Sweet River granola and fresh strawberries</i>	
LOCAL SWEET RIVER GRANOLA	\$7.00
<i>Served with organic honey, fresh fruit and milk</i>	
OATMEAL SERVICE	\$9.00
<i>Topped with Okanogan Valley Braeburn apple chutney, brown sugar and steamed milk. Served with toast or muffin.</i>	
BAGEL WITH CREAM CHEESE	\$3.50
GRAVLAX BAGEL	\$12.00
<i>House-cured Alaskan salmon, toasted bagel and cream cheese, served with traditional accompaniments and choice of fruit or cottage cheese</i>	
PATTERSON LAKE CONTINENTAL	\$13.00
<i>Fresh fruit and berries, croissant or pastry of the day, Nutella, Yogurt, orange juice and coffee</i>	
HEARTY METHOW VALLEY SKILLET	\$14.00
<i>Sautéed onions, peppers, mushrooms, ham, bacon and sausage scrambled with two eggs, tossed with country potatoes, topped with Pepper Jack cheese. Served with toast.</i>	
JOGGER'S SCRAMBLE	\$11.00
<i>Red onions, peppers, spinach and mushrooms scrambled with Eggbeaters or egg whites. Served with fruit or cottage cheese.</i>	
SUN MOUNTAIN SALMON CAKE BREAKFAST	\$16.00
<i>Topped with steamed spinach, a poached egg and house-made Hollandaise. Garnished with red pepper coulis.</i>	
EGGS BENEDICT	\$13.00
<i>Two poached free-range eggs with Canadian bacon, house made Hollandaise Sauce over a toasted English muffin. Served with hash browns.</i>	

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

GOLDEN WAFFLE **\$9.00**
Served with macerated strawberries and whipped cream

SUN MOUNTAIN GRIDDLE CAKES
Buttermilk pancakes served with macerated strawberries

Single cake	\$5.00
Short stack	\$7.00
Tall stack	\$9.00

CINNAMON OATMEAL JOHNNY CAKE **\$8.00**
*Three hearty house made cakes
served with a homemade spiced pear butter*

Pastry of the Day
*Ask your server for the Pastry of the Day,
which you may select as your toast or muffin option with breakfast.*
Breakfasts below are served with hashbrowns and toast.

FREE-RANGE THREE EGG OMELETTE
CASCADES: *ham, red pepper, red onion, smoked Tillamook cheddar* **\$13.00**
WILD MUSHROOM: *field mushrooms, spinach, shallots, Swiss cheese, truffle essence* **\$13.00**

THE TRADITIONAL **\$10.00**
*Two free range eggs, choice of Gammon steak, 3 sausage links,
or 3 slices of applewood slab bacon*

THE LITE TRADITIONAL **\$8.00**
Two free range eggs prepared just the way you like them

STEAK AND EGGS **\$16.00**
*Two free-range organic eggs served to your liking
along with a New York strip steak*
ADD: Garlic Mushrooms **\$2.00**

BEVERAGES

SIDE DISHES

Orange	\$3.00	\$4.50	Gammon steak, bacon rasher, or	\$4.00
Grapefruit	\$3.00	\$4.50	sausage links	
Orondo Apple Cider	\$3.00	\$3.50	Two free range eggs, any style	\$2.50
Apple, V8, tomato, cranberry, or pineapple juice	\$3.00	\$3.50	Bagel & cream cheese	\$3.00
Milk: 9 oz. or 5 oz.	\$1.00	\$1.50	Croissant	\$3.50
Hot Chocolate		\$2.50	Toast with preserves	\$2.50
Barnes & Watson Teas		\$2.25	Pastry of the Day	\$3.50
Starbuck's Coffee		\$2.25	Assorted Cold Cereals	\$4.00
Latté		\$2.75	Side of Fruit	\$3.50
Americano		\$2.25	Side of Strawberries	\$5.50
Extra shot		\$1.00	Side of Banana	\$2.00
Add Flavor		.75¢	Sliced Tomato	\$3.00
			Side of Cottage Cheese	\$2.50