

# Signature Grill

## **ALL-AMERICAN BUFFET\*** Includes juice and coffee | **twenty-three**

Enjoy an Endless Selection of Specialty Hot Items, Bacon, Sausage, Scrambled Eggs, our Signature House Made Pozole, Hot Oatmeal, Omelets Cooked to Order, Belgium Waffles Cooked to Order, Cold Cereal, House Made Almond Granola, the Freshest Fruit, Yogurt, Smoked Salmon served with Traditional Condiments and Your Choice of Breakfast Breads and Pastries.

*Ask Your Server About our Signature Specialty Items*

## **GOOD START BUFFET\*** Includes juice and coffee | **sixteen**

Hot Oatmeal, Cold Cereal, House Made Almond Granola, the Freshest Fruit, Yogurt, Smoked Salmon served with Traditional Condiments and Your Choice of Breakfast Breads and Pastries.

### **BREAKFAST CLASSICS**

#### **ALL-AMERICAN BREAKFAST\***

Two eggs any style with Hash Browns. Choice of Bacon, Sausage, Canadian Bacon, or Smoked Ham and a choice of Toast, Bagel or Muffin. Includes Juice and Coffee | **sixteen**

#### **EGGS BENEDICT [SONORAN INSPIRED]\***

Two Poached Eggs on English Muffin with Guajillo Hollandaise Sauce and Hash Browns. Choice of Canadian Bacon, Smoked Salmon, Turkey Breast, or Dungeness Crab | **sixteen**

#### **PANCAKES**

Choice of Buttermilk or Whole Wheat Served with Fresh Strawberries, Crème Fraiche and Choice of Bacon, Smoked Ham, Sausage or Canadian Bacon | **thirteen**

#### **BELGIAN WAFFLE**

Served with Whipped Cream, Strawberries, Warm Syrup, and Butter. Choice of Bacon, Smoked Ham, Sausage or Canadian Bacon | **thirteen**

#### **BRIOCHE FRENCH TOAST**

Thick Slice Brioche Bread, Battered, Grilled and Topped with Sweet Crème Fraiche, Fresh Strawberries and Candied Pecans | **thirteen**  
with Crunchy Toast | **fourteen**

### **SIGNATURE TRADITIONS**

#### **HUEVOS RANCHEROS\***

Eggs, Ranchera Sauce, Corn Tortillas with Refried Borracho Beans | **thirteen**

#### **CHICKEN MOLE CHILAQUILES\***

Fried Tortillas with Mole Sauce, Two Eggs any Style, topped with Mole Chicken | **thirteen**

#### **TAMALES AND EGGS\***

House Made Green Corn Tamales, with two Eggs any style, Green Chile Sauce, Pico de Gallo, Queso Fresco | **thirteen**

#### **BREAKFAST BURRITO\***

Scrambled Eggs with Beef Machaca, Potatoes, Jack Cheese in a Flour Tortilla with Red Chili Sauce | **fourteen**

#### **SHRIMP-SPINACH TOMATO FRITTATA\***

Fluffy Open-Faced Three Egg Creation With Green Chili Sauce, Queso Fresco | **fourteen**

#### **SMOKED SALMON BAGEL STACK\***

Cream Cheese, Chives and traditional accompaniments | **twelve**

#### **SIGNATURE OMELET\***

Fresh, Cage Free Eggs, Blended with Your Choice of Three Ingredients: Ham, Bacon, Sausage, Chorizo, Mushrooms, Green Peppers, Diced Tomatoes, Spinach, Olives, Jalapeno Peppers, Pico de Gallo, Salsa, Cheddar, Swiss, Monterrey Jack or American Cheese. Includes your selection of Toast, Bagel or English Muffin. | **fourteen**

#### **SHREDDED CHICKEN OMELET\***

Egg Whites, Hand Pulled Roasted Chicken, Fresh Vegetables, Pico de Gallo and Cilantro | **fourteen**

### **FIT FOR YOU [FOOD TO FIT YOUR LIFESTYLE]**

#### **OATMEAL**

Topped with Oatmeal Raisin Crumble and Strawberries | **eight**

#### **HOUSE MADE MUESLI & ALMOND GRANOLA PARFAIT**

Served with Seasonal Berries | **eight**

#### **ZUCCHINI HASH\***

Served with scrambled Egg Beaters®, low fat Sour Cream, and Pico de Gallo | **thirteen**

#### **NO FUSS GRAPEFRUIT**

Grapefruit segments with Blueberries and Mint topped with Agave Flavored Yogurt | **seven**

Looking for a place to host your next celebration? Inquire about our Private Dining Room.  
Contact our Restaurant Coordinator, Lori Scheffing, at (520) 791-6051.

*\*Arizona state food code requires us to inform you that undercooked eggs, meat and fish may increase your risk of food borne illness.*

Whenever possible, we buy local, organic ingredients.

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Breakfast Menu