



**SATURDAYS
NOVEMBER 29TH–DECEMBER 20TH
CEDARS STEAKS & OYSTERS
\$65**

SERVED TABLE SIDE

Fresh Pressed Orange Juice,
Regular Coffee, Decaffeinated Coffee, Tea

HOT COCOA STATION

Candy Canes, Mini Marshmallows, Chocolate Shavings,
Chile-Cocoa Powder, Whipped Cream

FRUIT

Macerated Watermelon, Cantaloupe, Honeydew,
Pineapple, Whole Bananas, Fresh Cut Strawberries

HOLIDAY MORNING BREADS

Cheese & Fruit Filled Danish, Almond Croissants,
Holiday Spiced Muffins, Morning Breakfast Breads,
Butter & House Made Marmalades

A CEREAL & HOUSE-MADE GRANOLA

Almond, Oat & Whole Milk

“ELF ON A SHELF” BERRY PARFAITS

Honey Scented Yogurt, Mix Berries, Chocolate Pearls

**MRS. CLAUS STRAWBERRIES & CREAM
FRENCH TOAST**

Cream Cheese, Fresh Strawberry Compote

FARM FRESH SCRAMBLED EGGS

Roasted Jingle Bell Tomatoes, Chives

**APPLEWOOD SMOKED BACON,
BREAKFAST SAUSAGE**

HOLIDAY TOTS

Roasted Peppers & Onions, Fontina Cheese

S M A L L P L A T E S

PRIME RIB HASH

Smoked Fingerling Potato, Poached Egg, Caramelized Onion, Red Pepper Relish

BREAKFAST SANDO

Everything Croissant, Local Sausage, Cheesy Egg

MINI SMORES PANCAKE STACK

Chocolate Chip Pancakes, Toasted Marshmallow Fluff, Graham Cracker Crumble, Maple Syrup

COUNTRY FRIED STEAK

Sausage & Thyme Gravy

C A R V E D I T E M

CANDIED HAM

Apricot & Cinnamon Glaze

Snowflake Rolls

CHEF DRIVEN - EGGS YOUR WAY.

Cracked, whipped and prepared

Add ins:

Smoked Bacon, Country Ham, Pork Sausage, Goat Cheese, Tillamook® Cheddar, Aged Swiss, Mushrooms, Vine Ripe Tomatoes, Shallots, Sweet Peppers, Jalapeños

SWEET & PASTRIES

Christmas Cookies, Gingerbread Cookies,
Chocolate Parfait, Red Velvet Cake,
Assorted Cupcakes, Yule Log Cakes