

In Suite Dining

\$5 Service Charge
18% Gratuity added
M-F 7am to 11am
Sat 7am to 12pm
Sun 7am to 2pm

Benedicts

Served on focaccia with fresh fruit and crème

Michigan—Bacon, hollandaise 15

East Bay—Twin smoked whitefish cakes,
Old Bay hollandaise 19

Italian—Marinated tomatoes, prosciutto, spinach,
mozzarella, balsamic hollandaise 17

Filet Mignon—Filet medallions, asparagus,
onion hay, béarnaise 25

Chef's Favorites

Served with fresh fruit and crème

Filet Mignon & Eggs—6 oz. filet, two eggs, potatoes or
tomato basil salad, choice of focaccia, sour dough,
multigrain, rye or English muffin 23

Everyday—Two eggs, bacon or sugar cured Michigan maple
sausage, potatoes or tomato basil salad, choice of focaccia,
sour dough, multigrain, rye or English muffin 13

Lox—Salmon lox, smoked whitefish, capers, pickled onion,
tomato, pickled asparagus and toasted focaccia 16

Big Apple Everything Bagel Sandwich—Scrambled eggs,
ham, provolone, tomato and garlic mayo.
Served with potatoes 15

Cambria Eggs Benedict Wrap—Eggs, ham, roasted tomatoes
and hollandaise sauce in a flour tortilla with potatoes 13

Breakfast B.L.T.—Eggs, cheddar and garlic mayo on ciabatta.
Served with potatoes. 15

Breakfast Tacos—Three tortillas filled with Chorizo and
eggs, topped with cheddar, mango pico and sour cream 15

Cambria Hash

Served with fresh fruit and crème and your choice of toast

Corned Beef Hash—Boiled potatoes, corned beef,
pickled onions and poached eggs 17

Prime Rib Hash—Slow roasted prime rib, onion, mushrooms,
potatoes and eggs 18

Andouille Sausage Hash—Sausage, peppers, onion, potatoes
and eggs 16

Vegetarian Hash—Garden vegetables, potatoes, cheddar
and eggs 15

Chorizo Hash—Peppers, onions, potatoes, cheese
and eggs 16

Lighter Side

Mason Jar Parfait—Yogurt, fresh berries, granola and
dragon fruit chips 12

Porridge Oatmeal—Wheat berries, bananas, almonds,
maple syrup, brown sugar and dried cherries 13

20—gram Protein Shake—Milk, chocolate whey, banana
and peanut butter 10

20—gram Smoothie—Milk, vanilla whey, fresh fruit and
granola 10

inside
CAMBRIA
hotels & suites

Bistro

in the morning!

Start your morning with our Reflect Beignets!

(4) Mini cinnamon rolls dredged in pancake batter
and dusted with powdered sugar 9

Omelet Creations

*Served with potatoes or tomato basil salad,
fresh fruit with crème and your choice of focaccia,
sour dough, multigrain, rye or English muffin*

The Farm—Three eggs, beef tips, bacon, sausage,
ham and cheddar 17

Mushroom & Swiss—Three eggs, shiitake & oyster
button mushrooms with swiss 15

Cambria Egg White—Chicken, mango pico, spinach,
mushrooms and guacamole 16

Seafood—Lobster béchamel, shrimp, scallops,
lobster and provolone 23

BUILD YOUR OWN 16

Three whole eggs or
four egg whites

Choose three selections listed below
Additional selections \$2 each

Veggie Selections

asparagus, spinach, peppers, zucchini,
tomatoes, onions, mushrooms, avocado

Meat Selections

ham, bacon, sausage, prosciutto,
salmon lox, chorizo, andouille sausage

Cheese Selections

cheddar, Swiss, goat,
provolone, buffalo mozzarella

Griddle Cakes

Two buttermilk pancakes served with
potatoes fresh fruit and crème 15

Classic Maple

Banana Granola

Cherries Jubilee

Blueberry Cobbler

Chocolate

Peanut Butter & Jelly

Sweets/French Toast

Served with potatoes, fresh fruit and crème

Giant Cinnamon Roll—Bay Bread Roll, custard soaked
with cream cheese frosting 14

Nutella French Toast—Hazelnut chocolate spread,
bananas and whipped cream 16

Cherries Jubilee French Toast—Crème brûlée custard
soaked sourdough with cherry brandy topping 15

Blueberry Cobbler French Toast—Crème brûlée custard
soaked sourdough with blueberry cordial topping 15

July 2022