

FIRE & WATER Breakfast

FISH AND CHOP HOUSE

Fire & Water Breakfast Buffet	17.00
Belgian waffles, omelettes, eggs – made to order maple pork sausage, bacon, Yukon gold potatoes all cold items from the continental breakfast buffet	
Children's Prices	
6-12 years old	10.95
5 years old and under	3.95
Fire & Water Continental Buffet	14.00
selection of seasonal fruit, assorted cereals, hot oatmeal house-baked muffins, croissants, danishes fruit juices, Starbucks drip coffee, Tazo tea	
The Classic	16.00
two eggs any style choice of bacon, maple pork sausage, honey ham grilled field tomato, Yukon gold potatoes, toast fruit juice and choice of Starbucks drip coffee or Tazo tea	
Steak and Eggs	16.00
6oz grilled top sirloin, two eggs any style, Yukon gold potatoes, toast  <i>high protein / omit toast and potatoes for carb conscious</i>	
Classic Eggs Benedict	14.00
english muffin, back bacon, two poached eggs, lemon hollandaise grilled field tomato, Yukon gold potatoes	
Wild Smoked Sockeye Salmon Benedict	15.00
warm brioche, two poached eggs, lemon thyme hollandaise grilled field tomato, Yukon gold potatoes	
Garden Vegetable Benedict	14.00
savory scone, asparagus, spinach, tomato, two poached eggs roasted red pepper hollandaise Yukon gold potatoes	
Black Forest Ham & Potato Hash	13.00
two poached eggs, ham, grilled red pepper, green onion roasted red pepper hollandaise grilled field tomato, toast	
Baby Shrimp, Basil, Goat Cheese Omelette	14.00
Mushroom, Chive, Cheddar Cheese Omelette	12.00
grilled field tomato, Yukon gold potatoes, toast	
Three Egg Sausage Frittata	13.00
grilled red pepper, caramelized onions, maple pork sausage, Provolone cheese Yukon gold potatoes, toast	
Egg White Vegetable Frittata	12.00
grilled red pepper, red onions, zucchini, Parmesan cheese, toast  <i>low cholesterol</i>	

Executive Chef
Dave Roger C.C.C.

Sous Chef
Kyle Campbell



Fit for You items have been selected to meet the diverse dietary needs of our guests.
Your server will be happy to answer any questions you may have.

For your convenience, a 15% gratuity will be added to tables of 8 or more.
In consideration of others please refrain from the use of cell phones in the dining room and set the ring to silent.

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Banana Bread French Toast	12.00
spiced egg dip, dried apricot, almond compote, cinnamon whipped cream	
Crunchy Grilled French Toast	12.00
multigrain bread dipped in Egg Beater's®, Crushed Corn Flakes®, sliced bananas, strawberries, calorie reduced syrup	
 low fat	
Blueberry Buttermilk Pancakes	11.00
stack of three buttermilk pancakes topped with blueberries cinnamon whipped cream	
House-Made Belgian Waffles	11.00
crispy sweet house-made waffles, caramelized banana, raspberry coulis cinnamon whipped cream	
Smoked Salmon Bagel	13.00
choice of bagel chilled smoked wild salmon, cream cheese, capers, red onions fresh fruit	
Almond Granola Parfait	11.00
house-made granola, seasonal fruit coulis, non-fat French vanilla yogurt fruit juice and choice of Starbucks drip coffee or Tazo tea	
Fresh Made Oatmeal	8.00
caramelized cinnamon apples and raisins topped with fresh made oatmeal brown sugar, milk, maple syrup	
On the Side	
bacon	4.00
pork sausage	4.00
honey ham	4.00
chicken apple sausage	4.00
toast	4.00
toasted bagel, cream cheese	4.00
one egg any style	2.00
two eggs any style	4.00
fresh fruit and yogurt	6.00
Yukon gold potatoes	3.00
assorted yogurts	3.00
muffin (blueberry, carrot, bran)	3.00
Starbucks® Specialty Coffees	
single espresso	3.00
double espresso	3.50
cappuccino	4.50
latte	4.50
flavour your coffee	0.50

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