

OMELETS

served with white, wheat or rye toast

CLASSIC HAM AND AGED CHEDDAR
potatoes

SPRUCE POINT SMOKED SALMON
asparagus, roasted red peppers,
citrus hollandaise, caper gremolata, potatoes

EGG WHITES
cultivated mushrooms, spinach,
roasted tomatoes, pegasus goat feta,
basil pesto, fresh fruit [480 cal.]

SIDES

TWO CAGE-FREE EGGS*

APPLEWOOD-SMOKED BACON

PORK SAUSAGE

NUESKE'S CANADIAN BACON

TOASTED BAGEL

ROASTED POTATOES

BLUEBERRY MUFFIN

SEASONAL FRUIT & BERRIES

GREEK YOGURT, ORANGE BLOSSOM HONEY &
HOUSE-MADE GRANOLA
[410 cal.]

*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions.

20% gratuity is added for parties of 6 or more for your convenience.

October 2023

MODERN CLASSICS

ALL-AMERICAN*
two cage-free eggs, potatoes, bacon or sausage, toast or bagel

GOOD START
oatmeal, cereal or house-made granola, seasonal berries, toast or bagel [430 cal.]

SPRUCE POINT SMOKED SALMON & BAGEL
red onion, cucumber, tomato, capers, cream cheese [495 cal.]

EGGS BENEDICT*
nueske's canadian bacon, english muffin, potatoes

BROKEN YOLK SANDWICH*
two fried cage-free eggs, nueske's ham, bacon, pimento cheese,
brioche bun, potatoes

BELGIAN WAFFLE
choice of blueberry or chocolate chip

BUTTERMILK PANCAKES
choice of blueberry or chocolate chip

CHEF-CRAFTED

AVOCADO TOAST*
poached cage-free eggs, multigrain toast, harpke farms tomatoes, roasted corn, radish,
goat feta, alfalfa sprouts, truffle aioli [485 cal.]

CUBAN BURRITO
palacios chorizo, sweet plantains, scrambled eggs, cheddar, salsa, potatoes

SO FLO CORNED BEEF HASH *
cage-free eggs, avocado verde, potatoes, pickled onions, peppers

HOUSE BANANA BREAD FRENCH TOAST
pecans, rum syrup

BEVERAGES

KENNESAW FRESH FLORIDA ORANGE
OR GRAPEFRUIT JUICE

APPLE, CRANBERRY, PINEAPPLE,
V8 OR TOMATO JUICE

GUATEMALA ESTATE COFFEE

HOT TEA

ESPRESSO, CAPPUCCINO OR LATTE

MILK OR CHOCOLATE MILK

MORNING COCKTAILS

HARBOR BEACH BLOODY
morning mary - tito's handmade vodka
OR
spicy maria - tanteo jalapeño tequila
signature bloody mary mix, bacon,
pepper, pickle-stuffed olives, celery

PRICKLY PEAR
mionetto prosecco, prickly pear purée

RIVA CRUSH
aperol, kennesaw fresh florida
orange juice, starry lemon lime soda

BUFFET

- OATMEAL, COLD CEREALS & BREAKFAST BREADS
- GRANOLA, YOGURTS & FRESH FRUITS
- SMOKED SALMON, CHARCUTERIE & ARTISAN CHEESES
- OMELETS AND EGGS COOKED TO ORDER*
- SELECTION OF HOT OFFERINGS
- PANCAKES, WAFFLES
- JUICES AND COFFEE OR TEA

BONVOY ELITE CONTINENTAL BREAKFAST

Platinum | Titanium | Ambassador Members

complimentary continental breakfast for elite
member plus (one) guest

- CHOICE OF OATMEAL, CEREAL
OR GREEK YOGURT PARFAIT
- SEASONAL FRUIT & BERRIES
OR BANANA
- TOAST, BAGEL OR BLUEBERRY MUFFIN
- JUICE AND COFFEE OR TEA

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