

BREAKFAST MENU

Greek Yogurt Parfait 18

Granola, Almonds, Chia Seeds, Assorted Berries, Orange Segments, Mint, Orange Blossom Honey.

Seasonal Fruit Plate 18

GRIDDLE

Served With Your Choice of: Mixed Fruit, Bacon, Ham, Pork Sausage, Sausage

Buttermilk Pancakes 23

Maple Syrup, Seasonal Fruit, Whipped Butter

Add On: Blueberries, Chocolate Chips +3

Gluten Free Available

Brioche French Toast 23

Maple Syrup, Seasonal Fruit, Whipped Butter

Resort Made Belgian Waffles 23

Maple Syrup, Seasonal Fruit, Whipped Butter

SPECIALTIES

Breakfast Sandwich 22

2 Fried Cage-Free Eggs, Rosemary Ham, Gruyère Cheese, Dijon Mustard Aioli, Arugula, Toasted Telera Roll, Breakfast Potatoes

Wet Breakfast Burrito 22

Scrambled Eggs, Refried Beans, Chorizo, Queso Fresco, Avocado, Breakfast Potatoes, Crema Fresca

Huevos Rancheros 23

Crisp Corn Tortillas, Chorizo, Two Cage-Free Eggs Any Style, Refried Beans, Queso Fresco, Avocado, Ranchero Sauce

CEREALS

Kellogg's Whole Grain and Family Favorites 8

CLASSICS

All American 24

Two Cage-Free Eggs Any Style, Breakfast Potatoes, Choice of Bacon, Sausage, Ham, Canadian Bacon or Chicken Sausage. Choice of Toast, Bagel or English Muffin

Eggs Benedict 23

Two Poached Eggs, English Muffin, Canadian Bacon, Hollandaise Sauce, Breakfast Potatoes
Sub Smoked Salmon +8

Avocado Toast 19

Heirloom Tomato, Radish, Pickled Red Onion, Herb Ricotta, Micro Red Watercress, 7 Grain Bread.
Add Poached Cage-Free Egg +5
Add Smoked Salmon +8

Egg White Frittata 22

Spinach, Heirloom Tomatoes, Avocado

Ham & Cheese Omelet 22

Rosemary Ham, Aged Cheddar Cheese, Breakfast Potatoes, Toast

Steel Cut Oatmeal 14

Brown Sugar, Raisins, Toasted Almonds, and Choice of Milk

If you have any concerns regarding food allergens, please alert your server prior to ordering.

Consumer advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of contracting a foodborne illness.

An 18% Staff charge will be added to parties of 6 or more.

Split main courses are subject to a \$5.00 fee

Gluten Friendly items: GF Vegetarian Items: V

OPTIONAL BUFFET

Full Breakfast Buffet	38
Continental Breakfast	30
Kid's Full Breakfast Buffet	18
Kid's Continental Breakfast Buffet	15

SIDES

Two California Cage-Free Eggs	9
Two Cage-Free Egg Whites	7
Canadian Bacon	7
Chicken Sausage	7
Breakfast Potatoes	7
Pork and Herb Sausage	7
Avocado	7
Mixed Berries	9

BEVERAGES

Nitro Coffee	7
Hot Tea	6
Coffee	6
Espresso, Cappuccino, Latte	7
Fresh Orange Juice or Grapefruit Juice	6
Apple, Cranberry, Pineapple, V8, or Tomato Juice	5
Iced Tea	5
Soft Drinks	5

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