

BREAKFAST

Serving breakfast from 6:00 AM to 11:00 AM

Please dial 5480 on your guest room telephone or press 

EARLY MORNING COCKTAILS

Blood Orange Mimosa \$18

House Champagne, Blood Orange or Freshly Squeezed Florida Orange Juice

Bloody Mary \$17

House Vodka, Tomato Juice, Worcestershire, Tabasco Sauce, Lemon Juice

Bellini \$16

Prosecco, Lime Juice, Guava Juice or Mango Juice

SMOOTHIES - YOGURTS - PARFAITS

Berry Smoothie \$15

Strawberry, Blueberry, Blackberry, Banana, Yogurt, Agave

Heart Healthy Parfait \$15

Oscar's Scones, Mixed Berries, House-Made Granola, Winter Park Honey, Greek Yogurt Parfait with Caramelized Pineapple

FROM THE PANTRY

Sliced Fruit Plate \$14

Honeydew, Kiwi, Cantaloupe, Pineapple, Watermelon, Orange

Scottish Smoked Salmon and Bagel \$20

Toasted Bagel, Cream Cheese, Cucumber, Pickled Red Onion, Heirloom Tomato, Caper, Arugula, Lemon, Chive

GRAINS, CEREALS, NUTS, OATS

Steel Cut Irish Oatmeal \$12

Brown Sugar, Raisins, Milk

Superfruit Breakfast Bowl \$16

Quinoa, Barley, Apricot, Goji Berries, Banana, Golden Raisins, Shaved Coconut, Almond Milk, Fresh Berries

Cereals \$12

Special K, Frosted Flakes, Cheerios, Rice Krispies, Frosted Mini Wheats, Corn Flakes, Fruit Loops, and Raisin Bran with a Choice of 2%, Skim or Whole Milk

FROM THE GRIDDLE

Oscar's Buttermilk Pancakes \$19

Pure Maple Syrup - Enhancements: Blueberries, Chocolate Chips, Strawberries or Banana \$2

FROM THE BAKERY

Waldorf Astoria Bakery Basket \$14

Choice of 3: Croissant, Pain Au Chocolat, Muffin of the Day, Gluten-Free Muffin of the Day

Freshly Made Bagels \$8

Choice of: Everything, Whole-Wheat or Plain Bagel with Cream Cheese

Breads \$6

Choice of: White, Multigrain, Rye, English Muffin

Continental \$19

Choice of 3: Croissant, Pain Au Chocolat, Muffin of the Day

Choice of: Orange Juice or Grapefruit Juice and TEALEAVES Tea or Freshly Brewed La Colombe Coffee

Upgrade to American Breakfast \$5

FROM THE FARM

All Egg Dishes Prepared with Grade A Cage-Free Eggs

Accompaniments: Slow Roasted Tomato,

Breakfast Potato & Choice of Toast

American Breakfast \$24

Two Eggs Prepared To Your Liking. Select One Protein:

Nueske Smoked Bacon, Artisan Pork Sausage, Black Forest Ham

Choice of: Orange Juice or Grapefruit Juice and TEALEAVES Tea

or Freshly Brewed La Colombe Coffee

Oscar's Omelet \$23

Create Your Own Omelet.

Choose Up To Three Ingredients:

Black Forest Ham, Bacon, Artisan Pork Sausage, Chorizo,

Peppers, Spinach, Red Onion, Tomato, Asparagus, Jalapeño,

Mushroom, Broccolini, Avocado, Cheddar, Gruyère,

Feta, Goat, Brie

Additional Ingredients: \$1 Each

BENEDICT

All Egg Dishes Prepared with Grade A Cage-Free Eggs

Accompaniments: Slow Roasted Tomato & Breakfast Potato

Waldorf Astoria Classic \$24

Nueske Canadian Bacon, English Muffin, Hollandaise Sauce

SPECIALTY EGGS

All Egg Dishes Prepared with Grade A Cage-Free Eggs

Avocado And Eggs \$23

Poached Eggs, House-Made Cranberry Walnut Bread, Fresh Avocado,

Smoked Salmon, Sautéed Arugula, Peruvian Dwarf Peppers

SIDES

Breakfast Potatoes \$7

Nueske Bacon \$9

Artisan Pork Sausage \$8

Chicken Apple Sausage \$8


 Heart Healthy  Gluten-Free  Vegetarian  Local

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

24% of the food and beverage total plus applicable state or local tax will be added to your account as a service charge of which 18% will be distributed to room service team members and 6% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. An additional \$5.00 in-room dining charge will also be added to your account.

CHILDREN'S BREAKFAST

Serving from 6:00 AM to 11:00 AM

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Silver Dollar Pancakes \$12

Pure Maple Syrup

Enhancements: Blueberries, Chocolate Chips, or Bananas \$2

Assorted Cereals \$10

Choice of Cheerios, Corn Flakes, Fruit Loops, Frosted Flakes, Rice Krispies, Frosted Mini Wheats, Special K, Raisin Bran with a Choice of 2%, Skim, or Whole Milk

Scrambled Eggs \$12

Applewood Smoked Bacon, Breakfast Potatoes

Fruit Cup \$10

Cantaloupe, Pineapple, Blueberries, Honeydew

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BEVERAGES

Freshly Brewed La Colombe Coffee

Regular or Decaffeinated

Small Pot (2-3 cups) \$9

Large Pot (3-5 cups) \$12

French Press Coffee \$13

TEALEAVES Hot Tea \$7

Organic English Breakfast, Organic Earl Grey with Lavender,

Organic Chamomile Blossoms, Organic Long Life Green,

Organic Peppermint

Hot Chocolate \$6

Espresso \$5

Latte or Cappuccino \$6

Republic of Tea Iced Tea \$8

Darjeeling

Assorted Sodas \$5

Coke, Coke Zero, Diet Coke, Sprite, Dr. Pepper, Ginger Ale, Orange Fanta

Club Soda or Tonic Water \$4

Bottled Water

Small \$4 Large \$7

Aqua Panna Mineral Water,

San Pellegrino Sparkling Natural Mineral Water

Glass of Milk \$5

Whole, Low Fat, Skim

Almond Milk, Soy Milk \$7

Juice \$7


Apple, Cranberry, Florida Grapefruit, Florida Orange,

Pineapple, Tomato

Fresh Squeezed Orange Juice \$10

SPIRITS AND BEER

Serving from 7:00 AM to 11:00 AM

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SPIRITS 375ML BOTTLE

Stoli	\$50
Grey Goose	\$70
Hendricks	\$65
Bacardi Gold	\$55
Herradura Silver	\$80
Maker's Mark	\$75
Johnnie Walker Black Label	\$80
Jack Daniels	\$75

BEER

Domestic	\$7
Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Yuengling, O'Doul's (non-alcoholic) Sam Adams, Sam Adams Seasonals	
Import & Craft*	\$8
Amstel Light, Corona Extra, Guinness Draught, Heineken, Peroni, Stella Artois, Cigar City Jai Alai IPA, Blue Moon	

*Based on availability

WINE LIST

CHAMPAGNE BOTTLE

Moët & Chandon Impérial Brut, Épernay, France	\$125
Veuve Clicquot Yellow Label, Reims, France	\$185

SPARKLING WINE GLASS / BOTTLE

Prosecco, Daughters	\$12 / \$42
Sparkling, Chandon Brut Classic, CA	\$16 / \$60

WHITE WINE GLASS / BOTTLE

CHARDONNAY	
Laguna Ranch, Russian River Valley, CA	\$14 / \$54
Hill Family Estate, Bonnet Creek Reserve "Carly's Cuvée," Napa Valley, CA	\$16 / \$65

SAUVIGNON BLANC	
Mohua, Marlborough, New Zealand	\$12 / \$45
Matanzas Creek, Sonoma County, CA	\$13 / \$49

ALTERNATIVE WHITES	
Pinot Grigio, Terlato Family Vineyards, Friuli, Italy	\$14 / \$53
Rose, Chateau Miraval, Cotes de Provence	\$17 / \$65

RED WINE GLASS / BOTTLE

CABERNET SAUVIGNON	
Columbia Crest H3, Horse Heaven Hills, WA	\$12 / \$45
Oberon, Napa County, CA	\$17 / \$65

MERLOT	
Ferrari-Carano, Sonoma County, CA	\$17 / \$65

ALTERNATIVE REDS	
Red Blend, Conundrum, CA	\$14 / \$53

HALF BOTTLE SELECTION BOTTLE

Sparkling, Chandon Brut Classic, CA	\$32
Champagne, Moët & Chandon Impérial Brut Épernay, France	\$75
Chardonnay, Sonoma-Cutrer, Sonoma County, CA	\$32
Pinot Gris, King Estate, OR	\$28
Pinot Noir, J Vineyards, CA	\$32
Cabernet Sauvignon, Hess Allomi, Napa Valley, CA	\$38