

breakfast

6:30 AM - 11:00 AM



mains

Continental Breakfast

Choose either a selection of danishes, mini croissants, and muffins or your choice of toast served with butter and preserves. Includes seasonal fruit, yogurt, and your choice of coffee, tea, or juice 17

Red Deer Classic Breakfast

Two eggs any style served with sausage, bacon, herb potatoes, and toast 15

Steak & Eggs

Sous vide Alberta AAA sirloin cap steak, two eggs any style, fresh tomatoes, and herb potatoes 21

the griddle

Gluten Free French Toast GF

Served with maple caramelized apples and cranberries 14

Blueberry Banana Pancakes

Buttermilk pancakes served with orange-maple syrup 15

Home Style Bread Pudding French Toast

Served with berry compote and fresh fruit 15

ADD Nutella 3

omelettes

Served with arugula salad, fresh fruit and your choice of toast

Create Your Own Omelette

Choose from ham, mushrooms, tomatoes, peppers, green onions, and cheddar cheese 16

Egg White Omelette

Broccoli, roasted red pepper, spinach, and goat cheese 16

eggs benedict

Traditional Eggs Benedict

Two poached eggs, brown butter hollandaise, English muffin, herb hash browns, Canadian bacon, and grilled tomatoes 17

Smoked Salmon Eggs Benedict GF

Two poached eggs, smoked salmon and brown butter hollandaise on pan seared tofu, with fresh arugula and cured tomato salad 18

Breakfast Poutine

Two soft poached eggs, cheese curds and brown butter hollandaise on seasoned herb potatoes 16

ADD Beef Short Ribs 5

ADD Bacon Lardons 3

sandwiches & wraps

Open Faced Avocado Toast

Red pepper hummus, roasted peppers, arugula, avocado, and feta cheese on multigrain 15

Breakfast Panini

Scrambled eggs, sharp cheddar, bacon, tomato chutney on buttered sourdough 16

Old Fashioned Croque Madame

Grilled ham and cheese sandwich covered in cheesy béchamel, topped with a fried egg 17

Southwest Burrito

A wrap with a kick. Scrambled eggs, spicy chorizo, roasted peppers, onions, pepper jack cheese, and salsa fresco 16

lighter fare

Berry Apple Granola Muesli

Low-fat vanilla yogurt, banana, walnuts, and pomegranate essence 10

Special K Cereal or Natural Granola

Served with skim milk 8

Steel Cut Oatmeal

Served with sun-dried fruit, walnuts, brown sugar, and honey 11

Bowl of Berries

Served with vanilla yogurt 10

Array of Fresh Fruit Plate

Served with vanilla yogurt and a slice of home made banana bread 12

add ons

Herb Potatoes 3

Black Forest Ham 4

Smoked Bacon 4

Sausage 4

Toast 3

Fresh Bagel with Cream Cheese 5

Yogurt: Low-fat Fruit, Berry or

Greek 4

drinks

Aquafina 3

Montellier Sparkling 4

San Pellegrino (500 ml) 5

San Pellegrino (750 ml) 7

Starbucks™ Regular / Decaf 3

Espresso 3

Cappuccino 4

Teavana Teas Assorted Selection 3

Juice: Orange, Grapefruit, Apple, Cranberry 4

Milk: 2%, Skim, Soy, or Chocolate 4

*Consuming raw or undercooked meat, seafood, and eggs may increase your risk of food-borne illness. 18% gratuity will be added to groups of 8 people or more. GF We pride ourselves in providing gluten friendly menu choices. While we endeavour to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please ask your server to assist you in making your selection. Please consult your physician as to your personal health decisions. ©2019 R&R Grill