

# **Marquette Room Service Breakfast**

**Monday Thru Friday**  
6:30am-11:00am

**Saturday and Sunday**  
6:30am-Noon

All checks will include state local taxes, 15% gratuity And a \$3.00 per person in-room dining charge Please Inform Your Server If You Have Any Food Allergies or Special Dietary Restrictions. Our Well-Trained Culinary Team Can Assist You With Meeting Your Nutritional Requirements. Consuming Raw/Rare Foods Can Be a Potential Health Concern For Some People.

## **Breakfast Specialties**

**Marquette Benedict** \$15

Two Poached Eggs on Toasted Sourdough Bread  
Smoked Turkey, Fresh Asparagus,  
Hollandaise Sauce, Hash Browns

**Minnesota Morning** \$15

Poached Eggs on Wild Rice Cakes,  
Hollandaise Sauce, Smoked Salmon

**Big Bowl** \$12

An Oversized Cereal Bowl  
Filled with your choice  
of Cereal, Hot Oatmeal, or Granola  
Sliced Bananas, Plump Raisins, Seasonal Berries

**Norwegian** \$16

Freshly Squeezed Orange or Grapefruit Juice,  
Smoked Salmon, Sliced Tomato, Red Onion,  
Toasted Bagel and Cream Cheese  
Coffee or Tea

**American** \$16

Freshly Squeezed Orange or Grapefruit Juice,  
Two Farm Fresh Eggs (any style) Link Sausage,  
Bacon or Canadian Bacon, Hash Browns, Toast,  
Coffee or Tea

**Continental** \$13

Freshly Squeezed Orange or Grapefruit Juice  
Assorted Seasonal Fruit, Choice of Croissant,  
Danish, Muffin, or Toast Coffee or Tea

**Light and Healthy** \$15

Fresh Squeezed Orange or Grapefruit Juice,  
Toasted Whole Wheat Bread or Bran Raisin  
Muffin, Yogurt or Shredded Wheat with Berries,  
Coffee or Tea

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## **Omelets and Eggs**

### **Fluffy Three Egg Omelet** \$15

Choice of Swiss, Cheddar, American Cheese,  
Onion, Pepper, Mushroom, Ham,  
Bacon or Sausage, Hash Browns  
(Includes three ingredients,  
\$0.50 for each additional ingredient)

### **Southwestern Omelet** \$15

Pico de Gallo, Sautéed Chorizo Sausage, Pepper  
Jack Cheese, Sour Cream, Guacamole, Hash  
Brown Potatoes

### **Garden Vegetable Omelet** \$15

Egg Whites, Fresh Sautéed Spinach,  
Artichoke Hearts Asparagus Tips,  
Hash Brown Potatoes

### **Traditional Eggs Benedict** \$13

Two Poached Eggs, Canadian Bacon and  
Hollandaise Sauce On Toasted English Muffins,  
Hash Browns

### **Two Farm Fresh Eggs** \$12

(Any Style), with Your Choice of Link Sausage,  
Bacon or Ham, Hash Browns, Toast

### **From The Griddle**

(Your Choice) \$12  
(Served with Whipped Maple Butter and  
Pure Maple Syrup)

### **Stack of Pancakes,**

Blueberry, Pecan or Buttermilk

### **Belgian Waffle**

### **Traditional French Toast**

### **French Toasted Banana Bread**

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## **Breakfast Pastries**

<b>Croissant or Assorted Muffin</b>	\$4
<b>Assorted Fruit Danish</b>	\$4
<b>Toast, White, Wheat or Rye</b>	\$3
<b>Bagel with Cream Cheese</b>	\$4

## **Sides**

<b>Sliced Seasonal Melon</b>	\$5
<b>Fresh Seasonal Berries</b>	\$8
<b>Half Grapefruit</b>	\$5
<b>Bacon or Canadian Bacon</b>	\$5
<b>Link Sausage or Ham</b>	\$5
<b>Hash Brown Potatoes</b>	\$4

## **Cereals and Yogurt**

(Your Choice)	\$5
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## **Granola**

**Selection of Dry Cereals**

## **Oatmeal**

**Plain or Fruit Flavored Yogurt**

## **Fresh Fruit Smoothie**

(Your Choice)	\$8.00
Strawberry, Banana, Seasonal Berries (Based On Availability), Kiwi, Mango, Cantaloupe, Honeydew, Pineapple, Yogurt	

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