

food
FOR

thought



BREAKFAST

SEASONAL FRESH FRUIT PLATE 11.00 

HOUSEMADE BUTTERMILK BISCUITS & SAUSAGE GRAVY 14.00

BANANAS FOSTER FRENCH TOAST
Crushed Walnuts and Fresh Bananas 11.00

BELGIAN WAFFLE MADE TO ORDER
Local Gravenstein Apples, Cinnamon Carmel and Whipped Cream 12.00

PETALUMA FARMS AMERICAN BREAKFAST
Two Cage Free Eggs Any Style, Choice of Applewood Smoked Bacon, Ham Steak or Sausage Patty,
Breakfast Potatoes or Market Vegetables 14.00

HOT SMOKED SALMON BAGEL
Cream Cheese, Boiled Egg, Vine Ripe Tomatoes, Red Onions and Capers 16.00

HASH THREE WAYS
Choice of Signature Roast Chicken, Diced Prime Rib or Hot Smoked Salmon with Onions, Sweet
Peppers, Spinach, Yukon Potatoes, House Gravy and Two Cage Free Eggs Any Style 14.00

BLUEBERRY RICOTTA PANCAKES
Maple Syrup and Orange Butter Dusted with Powdered Sugar 11.00

SMOTHERED PORK LOIN
Two Petaluma Ranch Eggs Any Style Served With Fruit and Breakfast Potatoes 16.00


STEAK AND EGGS
Two Petaluma Ranch Eggs Any Style Served With Fruit, and Breakfast Potatoes 18.00

OMELETTES:

CREATE YOUR OWN
Three Country Fresh Eggs, Your Choice of up to Three Fillings, Chicken, Roast Beef, Smoked Salmon,
Bacon, Ham, Mushrooms, Grilled Onion, Sweet Peppers, Spinach, Green Onions and Your Choice of
Cheddar, Jack or Feta Cheese 14.00 Add .50 for Each Additional Filling

HAM & CHEESE
Cheddar Cheese, Ham, Breakfast Potatoes and Fruit 13.00

HOT SMOKED SALMON
Spinach and Goat Cheese, Breakfast Potatoes and Fruit 15.00

SPA OMELETE 
Petaluma Ranch Egg Whites, Spinach, Tomatoes, and Fresh Herbs 13.00

EXECUTIVE CHEF MAYNARD OESTREICH



Indicates a well-balanced, nutrient-rich Color Your Plate™ item. Learn more about our nutrition partner, Core Performance, and Color Your Plate at sheraton.com/fitness

Parties of 6 or more are subject to an 18% service charge.


Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

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SIDES

STEEL CUT OATMEAL Fresh Apple, Cinnamon, Brown Sugar, Golden Raisins and Milk 8.00 

APPLEWOOD SMOKED BACON, HAM OR SAUSAGE 5.00

TWO EGGS ANY STYLE 5.00

TOAST, BAGEL OR ENGLISH MUFFIN 2.00

CREAM CHEESE 1.00

BREAKFAST POTATOES 3.00

Sliced Tomato 2.00

AVOCADO 3.00

FRESH SEASONAL FRUIT CUP 5.00

REGULAR OR NON FAT YOGURT 4.00

CROISSANT, SCONE OR MUFFIN 3.00

CHEEREOS, HONEY NUT CHEEREOS KELLOGGS RAISIN BRAN, CINNAMON TOAST CRUNCH OR CORN FLAKES 3.00

BEVERAGES

STARBUCKS COFFEE REGULAR OR DECAFFEINATED 3.00

ESPRESSO, CAPPUCINO AND LATTÉS 3.00

SELECTION OF TAZO TEAS 3.00

WHOLE MILK, 2%, NON-FAT, VANILLA SOY OR CHOCOLATE MILK 3.00

ORANGE, GRAPEFRUIT, PINEAPPLE, CRANBERRY OR APPLE JUICE 4.00

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