

The Art of Breakfast

Omni Hotels believes that breakfast should be a stimulating and healthy start to your day. So we are committed to providing a culinary experience that tempts your palate and challenges the traditional breakfast fare. Combining national trends with regional flavors we have sourced cage-free eggs, organic fiber rich cereals, steel cut oats, gluten-free breakfast breads and our signature blueberry maple sausage patty that does not contain hormones or other additives. Our morning tea features whole-leaf tea and rough cut herbs. And we take great pride in our coffee which is directly sourced from the farmers and roasted with the highest standards.

Welcome to the Art of Breakfast.....

The Art of Breakfast Buffet

Chef's made to order Omelet and Buttermilk Waffle Station

Hickory Smoked Bacon
 Old Country Pork Sausage
 Blueberry Maple Sausage
 Chicken Cilantro Sausage
 Breakfast Potatoes
 Pancakes & Maple Syrup
 Scrambled Eggs
 Egg White & Veggie Frittata
 Smoked Salmon
 Cured Meats
 Artisan Cheeses
 Seasonal Fruit and Berries
 Sweet Pastries
 Local Honey & Preserves
 Fage Greek Yogurt
 Artisan Bread and Butter Bar
 Assorted Kashi Cereals

Gluten Free Station with Local Granola, Muffins and Bagels

Asian Station with Dim Sum, Miso Soup and Congee

28

Sides

Two Eggs Any Style	8
Chef's Potatoes or Hash Browns	6
Blueberry Maple Sausage	
Old Country Sausage	6
Ham	
Applewood Smoked Bacon	
Toast, English Muffin, Tortillas	
Gluten Free Bread	4
Croissant, Pastry or Muffin	
Goldstein's Bagel with Cream Cheese	6
Fruit Cup	4
Half Grapefruit	
Kashi Cereals	6

Beverages

Fresh Squeezed Orange	5
or Grapefruit Juice	
Apple, Cranberry, Pineapple	5
Tomato or V8	
New Orleans Style Iced Coffee	5.5
Medium Blend Shade Grown Coffee	5
Cappuccino, Late or Espresso	5
Extra Espresso Shot	1
Hot Chocolate	5
Tea Forte	5
Milk Any Style	4.5
San Pellegrino or Acqua Panna	4 sm 6.5 lg
Mimosa or Bloody Mary	9

GRAND CAFÉ

Steak & Eggs 24

NY Strip | Fried eggs | Mushroom Spinach Sauté

Eggs Benedict

Canadian Bacon 17

Smoked Salmon 19

Downtown Hash 18

Corned Beef | Peppers, Onions | Fried Eggs | Chipotle Aioli

Huevos Rancheros 18

Bacon Pinto beans | Corn Tortillas | Salsa Roja | Mozzarella | Two Cage-Free Eggs Your Way

L.A. Scramble 18

Mozzarella | Avocado | Bacon | Ham | Peppers | Onions | Cage-Free Eggs | Anaheim Chili Aioli

Buttermilk Pancakes 15

Vermont Maple Syrup | Whipped Cream

California French Toast 15

Vermont Maple Syrup | Fruits Skewer

Belgian Waffle 15

Strawberries | Vermont Maple Syrup | Whipped Cream

Two Eggs Your Way 16

Hash Browns | Toast | choose one: Bacon, Pork Links, Ham Steak or Fruit

Three Egg Omelet 18

Hash Browns | Toast | choose one: Bacon, Pork Links, Ham Steak or Fruit

Choice of 3 Omelet Fillings

Chicken | Ham | Bacon | Spinach | Bell Pepper,

Onion | Tomato | Mushroom | Olive | Artichoke | Cheddar | Mozzarella

Additional Fillings 2ea

Spinach & Mushroom Egg White Frittata 18

Seasonal Fruit

Berry Parfait 12

Homemade Honey Oat Granola | Strawberry Yogurt | Berries | Melon

Smoked Salmon 18

Goldstein's Bagel | Red Onion | Cucumber | Capers | Cream Cheese

Steel Cut Oatmeal 9

Dried Fruit | Brown Sugar

Fruit Plate 12

Cottage Cheese

Gluten-Free & Vegan Options Available Upon Request

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

GRAND CAFÉ

START

angel city IPA battered **ONION RINGS** | spicy aioli 9

FRENCH ONION soup 8

roasted garlic **HUMMUS** | grilled pita 10

cheddar bacon **MAC & CHEESE** 8

garlic parmesan **FRIES & CHIPS** 8

olvera street **QUESADILLA** | mozzarella | cheddar | cilantro | Anaheim chili puree 10
| chicken 12 | carne asada 14

crispy **CALAMARI** | ginger soy glaze | chili | sesame | scallions 15

SALAD

loose leaf petite **POWER GREENS** | oranges | pine nuts | crumbled blue cheese | Bermuda onion 10

charred romaine | chipotle **CAESAR** dressing | avocado corn relish | parmesan crisps 13

curried **LENTIL** | grilled **SALMON** | spiced yam crouton | papaya | yogurt curry dressing 18

COBB | chicken | avocado | hard boiled egg | blue cheese | tomatoes | bacon | Kalamata olives 16

petite organic greens | avocado | corn | tomato | queso | cilantro crème | salsa roja | crispy **TOSTADA** shell 12

THAI NOODLES | sprouts | green onions | cashews | snow peas | chili sesame dressing 12

sweet gem lettuce | red and gold **BEETS** | citrus segments | candied macadamia nuts | lemon vinaigrette 12

grilled **SHRIMP** | **AVOCADO** | organic greens | petite tomato | hot house cucumber | dill vinaigrette 18

add to any

portobello 4 | chicken 5 | salmon 6 | grilled shrimp 6 | steak 7

20% service charge will be applied to parties of 6 or more

SANDWICH

(Brussels slaw | field greens | market fruit | crispy fries)

open-face **GREEN EGGS** & avocado salad | cured **HAM** | sweet relish | lettuce | heirloom tomatoes | whole grain 12

shaved ribeye | caramelized onion | smoked mozzarella | soft **FRENCH** roll | au jus **DIP** 16

buttermilk drenched **FRIED CHICKEN** | jalapeno slaw | heirloom tomatoes | brioche bun | spicy mayo 16

house roasted turkey breast **CLUB** | apple wood smoked bacon | lettuce | tomato | garlic mayo | 9 grain toast 15

REUBEN | house made corned beef | Bavarian cabbage | Swiss cheese | rye 15

grilled **AHI TUNA** | heirloom tomato | organic greens | avocado | sweet chili aioli 18

VEGAN RAINBOW WRAP | red pepper hummus | sprouts | artichokes | asparagus | heirloom tomatoes 13

BURGER & MELTS

(Brussels slaw | field greens | market fruit | crispy fries)

all American stackable **SMASH BURGER** | American cheese | lettuce | pickles | caramelized onions | brioche
single 12 | double 14 | triple 15

add 2 each

avocado | fried egg | applewood smoked bacon | sautéed mushrooms | crispy onion rings

CARNITAS MELT | salsa verde | pepper jack | rye 16 | lump **CRAB MELT** | fontina | Dijon mayo 18

shredded **CHICKEN MELT** | caramelized onions | swiss | chipotle aioli | rustic white bread 15

PLATES

sautéed **SHRIMP SCAMPI** | angel hair pasta | tomato | basil | white wine butter 20

grilled west-coast **SALMON** | roasted vegetable couscous | aged balsamic 20

Asian style **STIR FRY** | chicken, beef or tofu | aged soy reduction | white or brown rice 18

grilled bistro **TENDERLOIN** | thick-cut potato wedges | tarragon aioli 24

pan seared local **SEABASS** | sweet corn puree | summer squash | heirloom carrots 25