

PORTOBELLO'S

BREAKFAST MENU

HEALTHY BREAKFAST BEVERAGES \$10

The Lighthouse

Blend of seedless cumpers, freshly squeezed oranges, grapefruit juice & spinach

Coral Reef

Celery, Cox apples, pomegranate & fresh lemon

Infinity

Beets, fresh pineapples, cantaloupe, cumin & fruit juice

Waves

Kale, kiwi, pineapple juice, fresh ginger & apple juice

Sunshine

Greek yogurt, fresh berries, spinach, cinnamon & nutmeg

BEVERAGES

Freshly squeezed Orange Juice | Pink Grapefruit Juice | Apple Juice | Cranberry Juice \$5

Milk: Whole | 2% - \$3 | Soy | Almond | Whole \$3

Selection of Infused Herbal Teas \$3

Choose from our tea selection box

Regular & Decaf Coffee \$4

PASTRIES

Assorted Bakery Basket \$10

Muffins | Danishes | Croissants

Served with fresh jam & butter

SIDES \$4

Sautéed Mushrooms

Smoked Pork Sausages

Applewood Smoked Bacon

House-made Potato Fries

Fresh stir-fried Baby Spinach



15% Service Gratuity and 12% Value Added Tax will be added to your bill.

PORTOBELLO'S

BREAKFAST ENTRÉES

Steel Cut Oatmeal \$7

with air-dried cranberries, brown sugar or Exuma honey

Assorted Cereals: Raisin Oat Bran | Special K | Rice Krispies \$6

Cereals are served with whole or 2% milk

House-made Granola \$7

with fresh berries and Greek yogurt

Lighthouse Tropical Fruit Plate \$11

with Greek yogurt & house granola

Fruit Yogurts or Greek Plain Yogurt \$6

served with house made granola

OFF THE GRIDDLE

Coconut and Cinnamon French Toast \$12

with battered brioche bread

Sugar Banana & Cinnamon Pancakes \$9

All served with warm maple syrup plain or fruited syrup, whipped butter & fresh cream

Taste of the Island \$8

Local Corned Beef | Steamed Tuna

With local yellow grits and avocado

Simply Eggs \$12

3 Eggs any style with wheat bread

or

Create your own Omelet \$14

Choose from any 3 fillings:

Baby Spinach | Maple Ham | Smoked Bacon | Sweet Onions | Vine Ripe Tomatoes | Aged Cheddar | Swiss Cheese | Roasted Mushrooms | Prosciutto

Egg White Eggs or Omelets \$10

Choice of Bread: Whole Wheat Grain | Sourdough | House White | Raisin Toast

EGG BENEDICTS

Farm-raised Poached Eggs on a toasted English muffin \$13

with or specialty Hollandaise sauce

Fresh Local Crab & Field Mushrooms \$15

Aged Prosciutto with Kalamata olives \$15



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