

GRAND café

CAFÉ FAVORITES

Served with Hashbrowns

Steak & Eggs 	\$32
8oz New York Steak, Two Eggs Your Style (choice of toast)	
Country Fried Steak & Eggs	\$22
Country Gravy, Two Eggs Your Style (choice of toast)	
Sierra Slam Combo	\$22
Short Stack Pancakes, Two Eggs Your Style, Applewood Smoked Bacon, Sausage Links	
Croque Madame	\$18
Sourdough Bread filled with Ham, Variety of Cheese and Creamy Mornay sauce topped with a Sunny Side up Egg	
All American Breakfast Sandwich	\$17
Two Fried Eggs, Applewood Smoked Bacon, Sliced Ham, American Cheese, Brioche Bun (add avocado \$3)	
Breakfast Burrito	\$17
Scrambled Eggs, Applewood Smoked Bacon, Diced Ham, Sausage, Cheddar Cheese, and Refried Beans House Made Roasted Salsa and Sour Cream on the Side (add avocado \$3)	
Two Eggs Your Style	\$17
Choice of Applewood Smoked Bacon, Country Sausage or Chicken Apple Sausage (choice of toast) (add egg for \$3)	






OMELETS

All Omelets made with Three Eggs. Served with Hashbrowns and Choice of Toast

Healthy Mediterranean Omelet 	\$18
Spinach, Mushrooms, Onion, Tomato, Feta Cheese, Kalamata Olives	
Recovery Omelet 	\$19
Spicy Chorizo, Cheddar Cheese, Jalapenos, Onions, topped with Avocado & House Made Salsa	
Grand Omelet 	\$19
Applewood Smoked Bacon, Spinach, Onion, Mushrooms, Monterey Jack & Cheddar Cheese	
Meat Lovers Omelet 	\$19
Ham, Country Sausage, Bacon, Cheddar	
Denver Omelet 	\$17
Ham, Cheddar Cheese, Bell Peppers and Onions	
Ham & Cheddar Omelet 	\$17
Smoked Ham, Cheddar Cheese	
Mushroom & Jack Omelet 	\$18
Sauteed Mushrooms, Applewood Smoked Bacon, Onions, Pepper Jack	

FROM THE GRIDDLE

Served with Powdered Sugar & Whipped Cream

Pancakes 	
Buttermilk Pancakes	\$16
Topped with Fresh Berries	
S'mores Pancakes	\$16
Mini Marshmallows, Graham Crackers, Chocolate Chips	
Banana Tres Leches Pancakes	\$17
Topped with Caramel, Cinnamon	
Nutella Pancakes	\$16
Topped with Fresh Strawberries	
Fantasies in Chocolate	\$16
Chocolate Chips, Nutella, White Chocolate Drizzle	
Blueberry Bliss Pancakes	\$16
Fresh Blueberries, Blueberry Syrup	
WAFFLES	
Nashville Hot Chicken & Waffle	\$26
Golden Fried Spicy Chicken Breast, Hot Honey Butter, Maple Syrup, Pickles	
Classic Belgian Waffle 	\$16
Topped with Fresh Berries	
PB&J Waffle Sandwich 	\$16
Creamy Peanut Butter & Strawberry Jelly	
Pina Colada Waffle 	\$17
Pineapple Chunks, Coconut Flakes, Toasted Macadamia Nuts	
FRENCH TOAST 	
Very Berry French Toast	\$16
Fresh Berries, Crunch Berries	
Caribbean Style French Toast	\$17
Pineapple Chunks, Mango Sauce, Coconut Flakes, Vanilla Ice Cream	
Nutella Banana French Toast	\$17
Fresh Strawberries, Sliced Bananas	
Caramel Apple French Toast	\$17
Baked Apples, Caramel Drizzle, Granola, Cinnamon	



Spicy



Gluten Free



Vegan



Vegetarian




Gluten Free
Available

*Consuming raw or uncooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
An 18% gratuity is included for parties of six or more. we customarily present one check per table.

BREAKFAST SPECIALTIES

Served with Hashbrowns




Tahoe Benedict	\$24
Two Poached Eggs, Smoked Salmon, English Muffin, Capers, Red Onions, Topped with Sour Cream Pesto Hollandaise	
Traditional Benedict	\$18
Two Poached Eggs, Canadian Bacon, English Muffin, Topped with House Made Hollandaise	
Huevos Rancheros 	\$19
Two Eggs over Corn Tortillas, Refried Beans, Sour Cream, House Made Salsa, Cotija Cheese (add Avocado \$3)	

Served with Hashbrowns



Reno Skillet 	\$20
Three Eggs Scrambled, Ham, Applewood Smoked Bacon, Sausage, Bell Peppers, Country Gravy, Monterey Jack and Cheddar Cheese	
Biscuits & Gravy	\$16
Two Large House Made Buttermilk Biscuits, Country Gravy (add 2 Eggs \$6)	
Bagels & Lox	\$18
Smoked Salmon, Cream Cheese, Red Onions, Cucumbers, Capers	

HEALTHY BREAKFAST

Served with Hashbrowns

Power Bowl Breakfast  	\$18
Fresh Spring Greens, Poached Eggs, Avocado, Carrots, Cucumber, Hummus, Herb Vinaigrette	
Steel Cut Irish Oatmeal 	\$12
Local Honey, Fresh Berries, House Made Granola	

Served with Hashbrowns

Yogurt Parfait 	\$10
Vanilla Strawberry Yogurt, Fresh Berries & House Made Granola	
Caprese Avocado Toast 	\$16
Smashed Avocado, Multigrain Toast, Charred Tomatoes, Fresh Mozzarella, Basil, Drizzled with Balsamic Reduction (add egg for \$3)	

SIDES

Applewood Smoked Bacon Chicken Apple Sausage Country Sausage Links Ham Slice	\$6	Truckee Sourdough Bagels & Cream Cheese 	\$6
Hash Browns  	\$6	Toast 	\$5
Country Gravy	\$5	Biscuit 	\$5
2 Eggs Cooked Your Style 	\$6	Cottage Cheese 	\$6
		Fruit Cup 	\$7

MORNING COCKTAILS

Bloody Mary	\$18
Mimosa	\$18
Bellini	\$12
Screwdriver	\$10
Tequila Sunrise	\$16

Full Bar Available

BEVERAGES

Fountain Drinks	\$5	Coffee: Regular Decaf	\$5
Juice	\$6	Espresso:	\$3
Orange Apple Cranberry Grapefruit		Double Espresso	\$5
Milk	\$5	Cappuccino	\$6
Chocolate Milk	\$5	Latte	\$6
Iced Tea	\$5	Add Vanilla or Caramel Flavor (\$1)	
Raspberry Iced Tea	\$5	Café Mocha	\$7
Hot Tea Selection	\$5	Hot Chocolate	\$5



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