



# OBSIDIAN DINING ROOM



## BREAKFAST



### Caprese Avocado Toast vG

Toasted sourdough topped with creamy avocado, fresh mozzarella pearls, grape tomatoes, arugula, and microgreens, finished with olive oil and a drizzle of balsamic glaze

Add an egg any style

Add two sausage patties

Add bacon

### Bison Hash Skillet\*

Savory bison pastrami with crispy potatoes, onions, and bell peppers, topped with shredded Swiss cheese and a large egg cooked to order

### Vegetable Skillet\* vG

A colorful mix of breakfast potatoes, broccolini, brussels sprouts, bell peppers, onions, mushrooms, and spinach, topped with feta cheese and two eggs cooked to order

### Yellowstone Skillet\*

Diced ham, potatoes, onions, bell peppers, and mushrooms, topped with shredded cheddar and a large egg cooked to order

### Steel Cut Oatmeal Bowl vG

Hearty steel-cut oats slow-cooked and served warm with blueberries, raisins, brown sugar, dried cranberries, pecans, granola. Served with wheat toastChoice of skim or 2% milk  
Substitute Plant-Based Milk

### Hikers Special\*

Two eggs any style served with toast, choice of bacon, pork sausage, or chicken sausage. Served with wheat toast and your choice of home fries or fresh fruit salad

### Biscuits & Gravy

Fluffy buttermilk biscuits smothered in rich sausage gravy. Served with choice of home fries or fresh fruit salad

Add an egg, any style\*

### Steak & Eggs\*

Grilled 9 oz Denver strip steak served with two eggs any style and wheat toast. Includes your choice of home fries or fresh fruit salad

### Buttermilk Pancakes vG

Fluffy buttermilk pancakes served warm, lightly golden, and finished with butter and syrup

Fixings: Huckleberries, chocolate chips

**Gluten-free pancakes and sugar-free syrup available upon request**



GF - Gluten-free

V - Vegan

VG - Vegetarian

 Menu items made with local, sustainable and/or organic ingredients

All menu items are prepared in a facility that contains major food allergens. Information on allergens in food items is available upon request.

\* "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness"



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## BREAKFAST



### BEVERAGES

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#### Chilled Juice

Cranberry

No Sugar Added Juice: Orange, Apple or V8

Peet's Coffee Co. Medium Roast Coffee

Hot Chocolate

Milk (Skim or 2%)

Chocolate Milk

Plant-Based Milk

Fine Teas from Bigelow

Traditional: English Teatime, Earl Grey

Herbal: Mint Medley, Orange & Spice

Green Tea: Constant Comment



Information on allergens in food items is available upon request.

Where toast is indicated, whole wheat will be provided.

If you wish, you may request white toast, swirled rye toast, biscuit or English Muffin. Gluten-free bread is available for 1.50 upcharge.

### ON THE SIDE

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Bacon

Single Egg\*

Home Fries

Fresh Fruit Salad

Pork Sausage

Chicken Sausage

Yogurt

Toast

English Muffin

Blueberry Muffin

Biscuit

Cold Cereal with Milk  
Gluten-free cereal available  
Substitute Plant-Based Milk

Granola with Milk  
Substitute Plant-Based Milk

Bagel with Cream Cheese

### BREAKFAST BUFFET

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**All You Care to Eat!**

Scrambled Eggs du Jour • Sugar Waffles • Baked Goods • Bacon  
Sausage • Biscuits • Sausage Gravy • Home Fries • Cereal  
Fat-Free Yogurt • Dairy-Free Yogurt • Fresh Fruit Salad • Granola  
Fresh Berries • Cured Meats • Artisan Cheeses

Includes a small juice and choice of Peet's Coffee Co. medium  
roast coffee, tea, milk or hot chocolate