**Breakfast Entrees**

- **Alaskan Seafood Benedict**
  Scrambled eggs, red king crab, shrimp and smoked salmon topped with hollandaise sauce served with breakfast potatoes - $19

- **Hot Oatmeal**
  Steel cut oats served with brown sugar and raisins - $8

- **Country Fried Steak**
  Two eggs, breaded tenderized steak coated with seasoned flour and breakfast potatoes - $16

- **Uplands Scramble**
  Reindeer sausage, smoked bacon, green peppers, mushrooms, red onions and cheddar cheese - $15

- **Western Omelets**
  Two eggs any style, choice of reindeer sausage or smoked bacon - $15

- **Homemade Biscuits & Sawmill Gravy**
  Two eggs, with soft dough biscuits covered in thick black peppered sawmill sausage gravy with breakfast potatoes and bacon - $15

- **Bacon Onion & Cheese**
  Hickory smoked bacon, sautéed onion, cheddar and Swiss cheese - $14

- **Beverages**
  Assorted Juices $4
  Coffee/ Decaf $3
  Orange, Apple $3
  Herbal Tea $3
  Passion-Orange-Guava, Cranberry, Grapefruit $4
  Cocoa/ Cider $4
  Tomato or V8 $4
  Coffee Milk $4

- **Fresh Fruit Plate**
  Seasonal bounty of fresh fruits and berries with vanilla yogurt - $15

- **Cold Cereals**
  Rice Krispies, Mini Wheats, Raisin Bran, Special K, Honey Nut Cheerios - $8

- **Granola Cereal**
  Baked oats with dried fruit, bananas, and milk - $8

- **CopyCat Breads**
  French Toast, two eggs, breakfast potatoes, choice of reindeer sausage, bacon or ham - $17

- **Vegetarian**
  Bell peppers, spinach, tomato and Monterey Jack cheese - $14

- **Cold Cereals**
  Rice Krispies, Mini Wheats, Raisin Bran, Special K, Honey Nut Cheerios - $8

- **Side Dishes**
  Toast $3
  Breakfast Potatoes $4
  Vanilla Yogurt $5
  Plain Bagel $5
  Bacon $5
  Sausage Patties $5
  Reindeer Sausage $5
  Side of Fruit $6

- **Uplands Scramble**
  Reindeer sausage, smoked bacon, green peppers, mushrooms, red onions and cheddar cheese - $15

- **Classic Scramble**
  Black Forest ham, cheddar cheese, sun-dried tomatoes, mushrooms and red onions - $14

- **North American Waffles**
  Served with whipped cream and strawberries - $14

- **Southwestern**
  Tomato, bell peppers, green chilies, jalapenos, diced onion, Black Forest ham and Spanish cheeses - $15

- **Country Ham & Cheese**
  Black Forest ham, cheddar and Monterey Jack cheese - $14

- **The Cheechako**
  Asparagus, hickory smoked bacon, shiitake mushrooms and gouda cheese - $15

- **Bacon Onion & Cheese**
  Hickory smoked bacon, sautéed onion, cheddar and Swiss cheese - $14

- **Vegetarian**
  Bell peppers, spinach, tomato and Monterey Jack cheese - $14

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  Bell peppers, spinach, tomato and Monterey Jack cheese - $14

- **Beverages**
  Assorted Juices $4
  Coffee/ Decaf $3
  Orange, Apple $3
  Herbal Tea $3
  Passion-Orange-Guava, Cranberry, Grapefruit $4
  Cocoa/ Cider $4
  Tomato or V8 $4
  Skim Milk $4

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  Orange, Apple $3
  Herbal Tea $3
  Passion-Orange-Guava, Cranberry, Grapefruit $4
  Cocoa/ Cider $4
  Tomato or V8 $4
  Skim Milk $4

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

Please be sure to inform our staff of any allergies or special needs you may have to make your breakfast outstanding.