Power Brunch Menu  $35
Choice of one entree, accompanied by fruit, coffee and one fresh juice.
Add a Mimosa for $14 (orange, cranberry, pineapple)

Fresh Juice
choice of: orange, grapefruit, watermelon or carrot

Seasonal Fruit
assorted seasonal fruit

Eggs Benedict*
poached eggs, housemade Canadian bacon, English muffin, hollandaise, skillet potatoes

Huevos Rancheros Skillet*
eggs your way, tostada, peppers, onions, chorizo, Cotija cheese, country potatoes, sour cream, spicy chile de árbol, avocado salsas

Pancake and Eggs*
buttermilk pancake, two eggs your way, choice of meat

Chilaquiles Egg Skillet*
chipotle spiced corn tortilla, avocado salsa, crema, Cotija cheese

* Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.
** Contains nuts
Breakfast Delights

**Croissant** 6.
**Cinnamon Roll** 8.
**Blueberry Muffin** 6.
**Steel Cut Oatmeal** marinated raisins, brown sugar 12.

**Fresh Berry Belgian Waffle** 16.
maple syrup, powdered sugar

**Housemade Granola & Seasonal Berries** honey, plain or vanilla Greek yogurt 13.

**Smoked Salmon** 20.
tomato, onion, cucumber, radish, capers, watercress, hard boiled egg, cream cheese, toasted bagel (290 cal.)

Breakfast All Day

**Three Egg Breakfast** 21.
ey eggs your way, choice of meat

**Pancake & Eggs** 21.
buttermilk pancake, two eggs your way, choice of meat

**Steak & Eggs** 29.
belt tenderloin, eggs your way, crispy onions, skillet potatoes

**Huevos Rancheros Skillet** 22.
ey eggs your way, tostada, peppers, onions, chorizo, Cotija cheese, country potatoes, sour cream, spicy chile de árbol, avocado salsa

**Bacon Avocado Omelette** 21.
Monterey Jack cheese, roasted tomato salsa, skillet potatoes

**Ham and Cheddar Cheese Omelette** 21.
Black Forest ham, sharp cheddar cheese, skillet potatoes

**Signature Buttermilk Pancakes** 18.
three fluffy pancakes, maple syrup

**Eggs Benedict** 22.
poached egg, housemade Canadian bacon, English muffin, hollandaise, skillet potatoes

**Croissant French Toast** 18.
lemon coconut yogurt, mixed berries

**Vegan Chick’n and Waffles** 21.
crispy garden chick’n breast, scallion waffle, spiced maple syrup

**Pain de Mie French Toast** 15.
chana soy milk, fresh mixed berries, maple syrup

**Vegan Spanish Omelette** 20.
sweet peppers, potatoes, onions, avocado, roasted chile piquin salsa

**Garden Vegetable Frittata** 19.
egg whites, spinach, mushrooms, onions, bell peppers, broccoli, asparagus, Swiss cheese, skillet potatoes (450 cal.)

**Farmers Market Avocado Toast** 19.
lime cucumber, radishes, pickled red onions, smoked almonds, pepitas, soft boiled egg, country wheat

**Applewood Smoked Bacon** 6.
**Housemade Canadian Bacon** 6.
**Impossible Sausage** 10.
**Hash Browns** 5.50
**Maple Sausage** 6.
**Chicken Apple Sausage** 6.

Smoothie & Fresh Juice Bar

**Peanut Butter Blast Smoothie** 10.
yogurt, peanut butter, banana

**Key Lime Smoothie** 10.
avocado, soy milk, agave, pastry crumbs

**Terrace Pointe Sunrise** 11.
carrot, strawberries, orange, pineapple

**Mixed Berry Smoothie** 10.
yogurt, strawberries, blueberries, raspberries, orange juice

**Add Booster** 3.
energy, antioxidant, whey protein, hangover, shot of fresh ginger

**Fresh Squeezed Juices** 7.50
orange, watermelon, carrot, grapefruit

**Juices** 7.50
apple, cranberry, pineapple, tomato

**Immunity Booster** 12.
broccoli, cucumber, green apple, lemon, spinach, parsley, fennel, agave

Sunshine Sips

**TPC Spritz** 17.
Aperol, Prosecco, honey, fresh grapefruit, blood orange juice

**Watermelon Fresca** 17.
Casamigos Blanco Tequila infused with basil, Charvaux Aloe Liqueur, watermelon juice, limeade, basil, signature salt

**Pink Sangria** housemade rosé sangria, fresh fruit glass 17. | unlimited 29.

**Mimosas** 0.j., cranberry, grapefruit, pineapple glass 16. | unlimited 29.

**Bellinis** peach, blood orange, raspberry glass 17. | unlimited 29.

*Unlimited cocktails are available for a maximum of two hours after purchase

- Vegan
- Lighter, low-calorie versions of some of our favorite dishes.

Items marked with [●] are family style or meant to be shared. Please discuss alternative service styles or menu items with your food server before ordering.

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs, may increase your risk of food borne illness.
### Beverages

<table>
<thead>
<tr>
<th>Drink</th>
<th>Single</th>
<th>Double</th>
<th>Hot Chocolate</th>
<th>Mocha</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee</td>
<td>5.00</td>
<td></td>
<td>5.50</td>
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<tr>
<td>Tea Forté Hot Tea</td>
<td>5.00</td>
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<td>5.50</td>
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</tr>
<tr>
<td>Espresso</td>
<td>single 4.50</td>
<td>double 6.00</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cappuccino</td>
<td>7.00</td>
<td></td>
<td>7.25</td>
<td></td>
</tr>
<tr>
<td>Café Latte</td>
<td>7.00</td>
<td></td>
<td>7.25</td>
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</tr>
</tbody>
</table>

**Flavor offerings**
caramel, chocolate, vanilla, hazelnut, chai, sugar free vanilla  
Sub soy or almond milk  

<table>
<thead>
<tr>
<th>Water</th>
<th>Small</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fiji Water</td>
<td>6.00</td>
<td>9.50</td>
</tr>
<tr>
<td>Pellegrino</td>
<td>6.00</td>
<td>9.50</td>
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<tr>
<td>Perrier</td>
<td>6.00</td>
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<tr>
<td>Lemonade</td>
<td>7.25</td>
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<tr>
<td>Soft Drinks</td>
<td>5.25</td>
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### Wine Selection

<table>
<thead>
<tr>
<th>Wine Selection</th>
<th>Glass</th>
<th>Bottle</th>
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</thead>
<tbody>
<tr>
<td><strong>Sparkling Wine</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Prosecco, Gambino, Gold, Valdobbiadene, Italy</td>
<td>15.58</td>
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</tr>
<tr>
<td>Sparkling Rosé, Le Grand Courtâge, France</td>
<td>14.54</td>
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<tr>
<td>Champagne, Laurent-Perrier, La Cuvée, Brut, France</td>
<td>94.58</td>
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<tr>
<td><strong>White</strong></td>
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<tr>
<td>Pinot Grigio, Riff, Veneto, Italy</td>
<td>12.46</td>
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<tr>
<td>Sauvignon Blanc, Honig, Napa Valley, California</td>
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<tr>
<td>Chardonnay, St. Francis, Sonoma County, California</td>
<td>14.54</td>
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<tr>
<td>Chardonnay, Trefethen, Napa Valley, California</td>
<td>16.62</td>
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<tr>
<td><strong>Rosé</strong></td>
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<tr>
<td>Caves d’Esclans, Whispering Angel, Côtes de Provence, France</td>
<td>15.58</td>
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</tr>
<tr>
<td><strong>Red</strong></td>
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</tr>
<tr>
<td>Pinot Noir, A by Acacia, California</td>
<td>13.50</td>
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<tr>
<td>Pinot Noir, Argyle, Willamette Valley, Oregon</td>
<td>62.50</td>
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<tr>
<td>Cabernet Sauvignon, Chateau St. Jean, California</td>
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<tr>
<td>Cabernet Sauvignon, Justin, Paso Robles, California</td>
<td>70.62</td>
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<tr>
<td><strong>Sweet</strong></td>
<td></td>
<td></td>
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<tr>
<td>Port, Sandeman, Founder’s Reserve, Portugal</td>
<td>11.50</td>
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</tbody>
</table>

### Beer

**Domestic Beer** 9.
Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite

**Handcrafted** 9.
Blue Moon Mango, Goose Island IPA, Kona Big Wave, Samuel Adams, 
Shock Top, Sierra Nevada, Tenaya Creek 702 Pale Ale (local) 
Wynn Signature Golden Lager "Singing Frog" 8.

**Imported** 10.
Amstel Light, Corona, Dos Equis, Guinness, Heineken, Heineken Light, Stella Artois

### Mocktails

**Strawberry Lemonade** 9.
homemade lemonade infused with fresh strawberries

**Cucumber Refresher** 9.5
fresh cucumber, fresh lime, grapefruit soda

**Kiwi Limeade** 9.
homemade limeade infused with fresh kiwis
Signature Desserts

Banana Split Waffle Bowl Sundae
chocolate, vanilla & strawberry ice cream, caramelized banana, toasted almonds, chocolate sauce, caramel sauce, whipped cream 8.

Triple Chocolate Layer Cake
served with vanilla ice cream 10.

’excitrus Panna Cotta’ (110 cal.) 8.

✓ – Vegan
Allergen menu available on request.
 الخارطة. Lighter, low-calorie versions of some of our favorite dishes.