



IN ROOM SNACKS & BEVERAGES

Dried Pineapple Rings
\$6

Cacao Goji Squares
\$7

Pina Colada Trail Mix
\$15

Antioxidant Berry Mix
\$10

Cinnamon Pecans
\$10

Life by Chocolate
\$10

Dried Mangos
\$6

Rainforest Crunch
\$10

Boxed Water
\$6

Source Bottled Water
\$6

In Room Dining Service

BREAKFAST

6:30AM-11AM

Green Eggs No Ham*

Spinach, Asparagus, Green Peppers, Potatoes, Poached Egg, Herbed Hollandaise, Wheat Bread
\$14

Two Cage Free Eggs Your Style*

Choice of: Hickory Smoked Bacon, Canadian Bacon, or Country Style Sausage
Breakfast Potatoes and Toast
\$15

Nutella French Toast

Caramelized Chai Rum Bananas, Vermont Maple Syrup
\$15

Traditional Atlantic Smoked Salmon*

Bagel, Cream Cheese, Capers, Tomatoes, Red Onions, Hard Boiled Eggs
\$18

BELTA Breakfast Sandwich

Bacon Jam, Fried Egg, Lettuce, Tomato, Avocado, Aioli, Sourdough
\$15

Organic Steel Cut Oatmeal

Brown Sugar Brulee
\$10

Envoy Parfait

Fresh Fruit, Greek Yogurt, Local Honey
\$9

Outlook Sticky Bun

Bacon Jam
\$7

Fruit Plate

Assorted Seasonal Fruit, Berries, Melon
\$9

SIDES: Hickory Smoked Maple Bacon, Canadian Bacon, Country Style Sausage, Breakfast Potatoes

Outlook's Exclusive

HC Valentine Signature Blend Coffee

Small French Press Pot
\$8

Large French Press Pot
\$14

Juices: Orange, Cranberry, Pineapple, Apple Juice
\$5

Cappuccino or Latte
\$5

Espresso
\$4

Dammann Freres Tea
\$6

Tatiana Rosana, Executive Chef

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.
Before placing your order, please inform your server if a person in your party has a food allergy.
An 18% service charge, a \$3.50 delivery fee, and any applicable will be added to your account.

ALL DAY

11 AM - 11 PM

Mexican Street Corn Hush Puppies
Grilled Corn, Cotija Cheese, Cilantro,
Chili Lime
\$14

“Garden” Salad*
Freshly Mixed Greens, Goat Cheese,
Green Apples, Nuts, Seeds, Blossoms,
Honey and Lemon Vinaigrette
\$13

Bacon and Roasted Corn Flatbread
Housemade Bacon Jam, Feta, Green Apple
\$15

Beef Tenderloin Carpaccio*
Red Grapes, Pistachio Crema, Croutons,
Olive Oil
\$15

Heirloom Tomato Flatbread
Fresh Mozzarella, Oregano, Crushed Pepper,
Arugala, Olive Oil
\$14

Little Gem Caesar Salad
Hand-torn Croutons, Heirloom Cherry
Tomatoes, Parmesan, Easter Egg Radish
\$14

Miso Lobster Roll
Miso Aioli, Crispy Shallots, Classic Roll,
French Fries
\$26

The Envoy Burger*
River Rock Farms Dry Aged Beef, Hickory
Smoked Bacon, Cheddar Cheese, Brioche
\$16

LARGE PLATES

5 PM - 11 PM

Lemon Ricotta Agnolotti
Red Beets, Brown Butter Peas, Rye Bread
Crumbs, Sorrel
\$21

Maine Family Farms Chicken
Farro and Chive Risotto, Wild Mushrooms
Fried Artichokes, Parmesan Broth
\$26

Bay of Fundy Atlantic Salmon*
Spicy Black Lentils, Sumac Yogurt,
Braised Green Onions, Crispy Garlic
\$28

Pineland Farms NY Strip*
Tortilla Espanola, White Asparagus,
Black Garlic, Romesco
\$40

Georges Bank Scallops
Maine Lobster Succotash,
Potato Gnocchi, Herb Oil
\$42

DESSERTS

5 PM - 11 PM

Campfire Torte
Dark Chocolate Ganache, Hazelnuts,
Graham Cracker Crust, Toasted Meringue,
Housemade Toasted & Smoked Marshmallows
\$13

Summer Berry Cobbler
Warm Mixed Berries, Buttermilk Biscuit
Topping, Clotted Cream, Lavender
\$11

Almond Butter Cookie Sandwich
Almond Butter Cookies, Local Coconut Sorbet,
Dark Chocolate Shavings, Cherries
[VEGAN]
\$11

Honey Fro-Yo Pop
Greek Yogurt, Lemon Cake, Honeycomb Candy
\$12

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