



IN ROOM SNACKS & BEVERAGES

Sea Salt Potato Chips

\$5

Chocolate Covered Almonds

\$6

Kind Bar

\$6

Starbucks Cold Brew

\$8

Pita Chips

\$5

Popcorn

\$5

Coconut Water

\$9

Starbucks Espresso Shot

\$8

Redbull

\$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

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

11AM-11PM

Pear and Pistachio Salad

Mixed Greens, Roasted Pistachios,
Bartlett Pear, Ricotta Salata,
Lemon Poppy Seed Dressing
\$13

Loaded Baked Potato Flatbread

Yukon Gold Potatoes, Bacon,
Sour Cream, Shaved Brussels Sprouts
\$16

Beef Tenderloin Tartare*

Soy Cured Egg Yolk, Togarashi,
Pear, Sesame
\$15

Margherita Flatbread

Fresh Mozzarella, Oregano,
Crushed Pepper, Arugula, Olive Oil
\$14

Little Gem Caesar Salad

Cherry Tomatoes, Parmesan Emulsion,
Hand-torn Croutons
\$14

The Envoy Burger*

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

LARGE PLATES

5PM-11PM

Housemade Black Pepper Pasta

Fingerling Potatoes, Spinach,
Thyme, Walnuts, Parmesan
\$21

Maine Family Farms Chicken*

Butternut Squash, Brussels Sprouts,
Caramelized Honey Gastrique,
Smoked Dukkah
\$26

Seared Atlantic Halibut*

Grilled Baby Bok Choy, Barley, Bonito,
Szechuan Mushroom Broth
\$30

Pineland Farms NY Strip*

Tortilla Espanola, Black Garlic,
Cauliflower a'la Plancha, Romesco
\$40

Georges Bank Scallops*

Black Lentils, Carrot Beurre Blanc,
Fennel Espuma, Celery Leaf
\$37

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DESSERTS

5PM-11PM

Campfire Torte

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

Warm Apple Skillet

Puff Pastry, Cranberries, Oat Topping, Brandy
Spiked Chantilly Cream
\$11

Coffee Cremeux

Milk Crumble, Orange, Vanilla Glass,
Buttered Almonds, Vanilla Gelato
\$13

24 Karat Cake Whoopie Pies

Cream Cheese Frosting, Brown Butter,
Caramel, Golden Raisins, Pecans, Gold
\$11

Outlook's Exclusive HC Valentine Signature Blend Coffee

Small French Press Pot
\$8

Large French Press Pot
\$14

Cappuccino or Latte
\$5

Espresso
\$4

Dammann Freres Tea
\$6

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

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