

OUTLOOK KITCHEN

Tatiana Rosana, Executive Chef

BREAKFAST

TWO CAGE FREE EGGS YOUR WAY* \$14

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

THREE EGG OMELET* \$15

Vegetables: Tomatoes, Onions, Peppers,
Mushrooms, Spinach

PROTEINS: Bacon, Ham, Sausage

CHEESE: Swiss, Cheddar

Breakfast Potatoes, Toast

STEAK AND EGGS* \$21

Pineland Farms Flatiron Steak, Sunny Eggs,
Breakfast Potatoes, Side of Hollandaise

LOADED SWEET POTATO HASH* \$16

Chorizo, Veggies, Jalapenos, Cotija Cheese,
Avocado, Cilantro Lime Sour Cream, Sunny Egg

BELTA BREAKFAST SANDWICH* \$14

Bacon Jam, Fried Egg, Lettuce, Tomato, Avocado,
Aioli, Sourdough Bread

BELGIUM WAFFLES \$14

Bruleed Banana, Dulce de Leche, Whipped Cream,
Maple Syrup

BUTTERMILK PANCAKES \$14

Mixed Berries, Berry Butter, Maple Syrup

BOURBON BAKED FRENCH TOAST \$14

Cinnamon Honey Ricotta, Dark Berry Compote,
Maple Syrup

ATLANTIC SMOKED SALMON PLATTER* \$17

Toasted Bagel, Cream Cheese, Capers, Tomatoes,
Red Onions, Hard Boiled Egg

LOBSTER BENEDICT* \$21

Butter Poached Maine Lobster, Spinach,
Poached Egg, Hollandaise

ENVOY PARFAIT \$7

Dark Berry Compote, Greek Yogurt, Granola, Honey

FRUIT PLATE \$6

Seasonal Melons and Berries

ORGANIC STEEL CUT OATMEAL \$9

Granola, Honey, Berries

* Before placing your order, please inform your server if a person in your party has a food allergy.

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.