

# OUTLOOK KITCHEN

Tatiana Rosana, Executive Chef

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## 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

### BELGIAN WAFFLES \$14

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

### BUTTERMILK PANCAKES \$14

Mixed Berries, Berry Butter, Maple Syrup

### ROASTED CINNAMON APPLE FRENCH TOAST \$14

Cinnamon, Apple Cider

### ATLANTIC SMOKED SALMON PLATTER \$17

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

### LOBSTER BENEDICT \$23

Butter Poached Maine Lobster, Spinach,  
Poached Eggs, Hollandaise

### DUCK CONFIT BENEDICT \$21

Spinach, Poached Eggs, Red Eye Gravy

### ENVOY PARFAIT \$7

Mixed Berries, 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.