The View



ON THE LIGHTER SIDE

Proudly Serving Cage Free Organic Brown Eggs

Avocado Toast 20
GRILLED SOURDOUGH TOAST WITH SMASHED AVOCADO, GRILLED TOMATO, AND SAUTEED SPINACH ON THE SIDE
ADD AN EGG - 4

Smoked Salmon Bagel* 26
SMOKED SALMON AND DILL CREAM CHEESE ON A TOASTED BAGEL. SERVED WITH PICKLED ONIONS AND HEIRLOOM TOMATOES

Over Night Oats 15
OLD FASHIONED ROLLED OATS SOAKED OVER NIGHT IN COCONUT MILK WITH CHIA SEEDS, PINEAPPLE JUICE, HONEY, BLUEBERRY, AND TOASTED COCONUT

Smoothie Bowl 16
BERRY PUREE, CRUNCHY NATURAL GRANOLA, STRAWBERRIES, BLUEBERRIES, BANANAS, AND A SCOOP OF ALMOND BUTTER

Start Fresh Wrap* 20
SCRAMBLED EGG WHITES WITH MUSHROOMS, SPINACH, ONIONS, AND PROVOLONE CHEESE. WRAPPED IN A WHOLE WHEAT TORTILLA, SERVED WITH YOUR CHOICE OF FRESH FRUIT OR BREAKFAST POTATOES

Grilled Avocado & Tomato Panini 20
GRILLED TOMATOES LAYERED ON MULTIGRAIN BREAD WITH AVOCADO AND TOPPED WITH PEPPER JACK CHEESE

Steel Cut Oatmeal & Granola 14
CUSTOMIZE WITH BROWN SUGAR, RAISINS, DRIED FRUIT, CRANBERRY, HONEY, AND VANILLA YOGURT

BREAKFAST CLASSICS

Proudly Serving Cage Free Organic Brown Eggs

Pancakes 21
THREE GRIDDLED PANCAKES TOPPED WITH BUTTER AND SERVED WITH WARM SYRUP
ADD BLUEBERRIES OR CHOCOLATE CHIPS - $3

Malted Mini Waffles 21
FOUR CRISPY WAFFLES SERVED WITH BERRIES, WHIPPED CREAM AND WARM SYRUP

Sunrise Sandwich* 20
ONE EGG ANY STYLE, CHEDDAR CHEESE WITH CHOICE OF BACON, HAM, OR SAUSAGE ON AN ENGLISH MUFFIN SERVED WITH BREAKFAST POTATOES

Slider Trio* 22
ONE OF EACH BACON,SAUSAGE, AND HAM, TOPPED WITH FLUFFY SCRAMBLED EGGS AND CHEDDAR CHEESE SERVED WITH BREAKFAST POTATOES

Innjoyable Breakfast* 23
TWO EGGS ANY STYLE SERVED WITH BREAKFAST POTATOES, CHOICE OF BACON, HAM, OR SAUSAGE, WITH TOAST

Tailor Made Three Egg Omelet* 22
THREE EGGS WITH YOUR CHOICE OF SAUSAGE, HAM, BACON, CHEDDAR CHEESE, SWISS CHEESE, PEPPERS, ONIONS, TOMATOES, MUSHROOMS, SPINACH SERVED WITH BREAKFAST POTATOES AND TOAST

RESORT FAVORITES

Proudly Serving Cage Free Organic Brown Eggs

Huevos Rancheros* 23
TWO EGGS ON CRISPY CORN TORTILLAS, STEWED BLACK BEANS, AVOCADO, CREMA, CILANTRO, HOUSE ROASTED SALSA, AND COTIJA CHEESE

Veggie Skillet 23
TWO EGGS ANY STYLE, BROCCOLI, MUSHROOMS, PEPPERS, ONION AND TOMATO COMBINED WITH BREAKFAST POTATOES AND TOPPED WITH SHREDDED CHEDDAR CHEESE

Classic Eggs Benedict* 24
A TIMELESS CLASSIC OF TWO POACHED EGGS AND CANADIAN BACON ATOP AN ENGLISH MUFFIN AND TOPPED WITH HOLLANDAISE SAUCE

Crab Cake Benedict* 28
A COASTAL TWIST ON THE CLASSIC! TWO CRAB CAKES AND POACHED EGGS ATOP AN ENGLISH MUFFIN WITH LOBSTER SAUCE

Steak & Eggs* 24
5OZ BISTRO FILET, CHIMICHURRI, TWO EGGS, HASH BROWN AND ASPARAGUS

SIDES

Fruit Cup	8	Toast	4
Bacon*	8	Breakfast Potatoes	8
Sausage*	8	English Muffin	6
Turkey Sausage*	8	Yogurt	6

*Notice: Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Foodborne Illness, especially if You Have Certain Medical Conditions.
For Parties of 6 or More, 20% Service Charge will be Automatically Added to the Bill
Room Service – Dial Extension 7030
A 20% Gratuity Service Charge and $5 Delivery Charge will be added



View Beverages

Coffee	4	Milk	4
Juice	7	Soft Drinks	4
Tea	4		

SPECIALTY COFFEE

Proudly Serving Amavida Coffee

2oz Espresso 6

Espresso Cubano 7

	12 oz	16 oz
Cappuccino	9	11
Latté	9	11
Mocha Latté	10	12
White Mocha Latté	10	12

	12 oz	16 oz
Americano	7	9
Cold Brew Coffee	8	10
Iced Coffee	8	10

Substitute Specialty Milk 2
OAT MILK, SOY MILK, COCONUT MILK, ALMOND MILK

Flavor Shot 2
VANILLA, CARAMEL, DARK CHOCOLATE, WHITE CHOCOLATE

LOADED COFFEE

Irish Coffee 16
COFFEE, BAILEYS, AND IRISH WHISKEY, TOPPED WITH WHIPPED CREAM

Hawaiian Coffee 16
KAHLUA, MACADAMIA NUT LIQUEUR, DARK CREME DE CACAO TOPPED WITH WHIPPED CREAM

Perfect Ending 16
DISARONNO AMARETTO, KAHLUA, DARK CREME DE CACAO TOPPED WITH WHIPPED CREAM

BLOODY MARYS

House Bloody Mary 13
MADE WITH HOUSE VODKA

Bloody Maria 13
MADE WITH HOUSE TEQUILA

Red Sapper 13
MADE WITH HOUSE GIN

SPARKLING COCKTAILS

Mimosa 11
CHAMPAGNE WITH ORANGE JUICE

Bellini 14
CHAMPAGNE WITH PEACH NECTAR

Lunar Mosa 14
BLUE MOON BEER, HOUSE VODKA AND A SPLASH OF CHAMPAGNE

Mango Mosa 14
CHAMPAGNE, MANGO LIQUEUR, AND A SPLASH OF ORANGE JUICE

Gulf Fizz 14
CHAMPAGNE, ELDERFLOWER LIQUEUR, AND FRESH FRUIT

Sparkling Mojito 15
CLASSIC MOJITO WITH CHAMPAGNE

MORNING MARTINIS

Pear Martini 16
PEAR VODKA, ELDERFLOWER LIQUEUR, FRESH CITRUS, PEAR NECTAR, AND A SPLASH OF CHAMPAGNE

Lemon Drop Martini 16
LEMON VODKA, FRESH CITRUS, AND SIMPLE SYRUP

Espresso Martini 16
VAN GOGH ESPRESSO VODKA, KAHULA, AND ESPRESSO

Passion Fruit Martini 16
WHEATLEY VODKA, PINEAPPLE JUICE, AND PASSION FRUIT PUREE

BREAKFAST PACKAGE VOUCHERS NOT VALID WITH SPECIALTY COFFEES OR BREAKFAST COCKTAILS