

# THE VIEW BREAKFAST

Start your Beach Day with a Luxurious & Hearty Breakfast!

Proudly serving Free Range Organic Brown Eggs.

## On The Lighter Side

### AVOCADO TOAST 20

multi grain toast with fresh avocado a hint of sea salt and cracked black pepper with pickled onion and sliced tomato on the side

add a poached cage free organic brown egg for 4  
add a crab cake for 12

### SMOKED SALMON AND BAGEL\* 26

smoked salmon served with dill cream cheese, a toasted bagel, pickled onions and heirloom tomatoes

### OVER NIGHT OATS 14

old fashioned rolled oats, soaked overnight in oat milk with chia seeds and chef's fruit choice

### SMOOTHIE BOWL 16

berry puree, crunchy natural granola, strawberries, blueberries, bananas and a scoop of almond butter

### START FRESH WRAP\* 20

egg whites scrambled with mushrooms, spinach, onions, and provolone cheese all wrapped in a whole wheat tortilla served with choice of fresh fruit and breakfast potatoes

### GRILLED AVOCADO AND TOMATO PANINI 20

grilled tomatoes layered on multigrain bread with avocado and topped with pepper jack cheese

## Breakfast Classics

### PANCAKES 21

3 griddled pancakes topped with butter and served with warm syrup  
add choice of blueberries or chocolate chips for \$3 more

### MALTED MINI WAFFLE 21

4 crispy waffles served with berries, whipped cream and warm syrup

### SUNRISE SANDWICH\* 20

one egg any style, cheddar cheese with choice of meat on an english muffin served with breakfast potatoes

### SLIDER TRIO\*: 22

one of each bacon-sausage-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 meat and toast

### TAILOR MADE 3 EGG OMELET\* 22

3 cage free brown 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

### HUEVOS RANCHEROS\* 23

two eggs, cooked any style and set atop seasoned refried beans. smothered in chili sauce, tangy cheeses and topped with crispy tortilla strips

### 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

## Sides

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

## Beverages

Coffee	4
Juice	7
Tea	4
Milk	4
Assorted Soft Drinks	4

\*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. Parties of 7 or more may experience longer wait times. • 20% Service Charge will be Automatically Added For Parties of 7 or More  
Room Service – Dial Extension 7030 | 20% Gratuity and \$5 Delivery Charge will be added



### Specialty Coffees

proudly serving Amavida Coffee

Espresso 2oz	6	Americano	12oz 7	16oz 9
Espresso Cubano	7	Mocha Latté	12oz 10	16oz 12
Cappuccino	12oz 9    16oz 11	White Mocha Latté	12oz 10	16oz 12
Latté	12oz 9    16oz 11	Cold Brew Coffee	12oz 8	16oz 10
		Iced Coffee	12oz 8	16oz 10

substitute specialty milk 2  
 oat milk, soy milk, coconut milk, almond milk  
 flavor shot 2  
 vanilla, caramel, dark chocolate, white chocolate



### Breakfast Drinks

HOUSE BLOODY MARY 13

BLOODY MARIA 13  
 House Tequila Mary

RED SAPPER 13  
 House Gin Mary

### Loaded Coffee Drinks

IRISH COFFEE 16  
 Coffee, Baileys and Irish Whiskey topped with Whipped Cream

HAWAIIAN COFFEE 16  
 Kahlua, Macadamia Nut Liqueur, Dark Crème de Cacao topped with Whipped Cream

PERFECT ENDING 16  
 Disaronno Amaretto, Kahlua, Dark Crème de Cacao topped with Whipped Cream

### Sparkling Breakfast Cocktails

MIMOSA 11  
 Champagne with Orange Juice

BELLINI 14  
 Champagne with Peach Nectar

LUNAR MOSA 14  
 Blue Moon, Orange Vodka, and a splash of OJ

MANGO MOSA 14  
 Champagne, Mango Liqueur, and a splash of OJ

GULF FIZZ 14  
 Champagne with Elderflower Liqueur and Fresh Fruit

SPARKLING MOJITO 15  
 Classic Mojito with Champagne

### Morning Time 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, Kahlua, and Espresso