

# LA VISTA

## DINING ROOM

### Traditional Breakfasts

<b>Red Flannel Hash</b>	<b>\$11</b>
braised corned beef, potatoes, and beets topped with two poached eggs	
<b>Smoked Salmon Benedict</b>	<b>\$13</b>
nova scotia smoked salmon, poached eggs & hollandaise on a toasted english muffin served with breakfast potatoes	
<b>Lobster Benedict</b>	<b>\$20</b>
two ounces of lobster meat sautéed in whole butter poached eggs, sautéed spinach & hollandaise on a toasted english muffin served with breakfast potatoes	
<b>Eggs Benedict</b>	<b>\$11</b>
poached eggs, smoked back bacon, & hollandaise on a toasted english muffin served with breakfast potatoes	
<b>Eggs any Style</b>	<b>\$13</b>
two eggs, breakfast potatoes, & your choice of canadian back bacon, lunenburg made maple sausage, or homesmoked bacon	
<b>French Toast</b>	<b>\$12</b>
thick slices of rustic bread dipped in cinnamon & nutmeg egg batter topped with bananas foster or fresh berry compote	
<b>Pancakes</b>	<b>\$11</b>
topped with fresh berry compote and candied pecans	
<b>Vegetable Frittata</b>	<b>\$14</b>
a variety of the season's freshest vegetables & fresh eggs, topped with grape tomato salsa & goat cheese with a side salad of baby greens tossed in lemon vinaigrette	
<b>Omelet Crab Florentine</b>	<b>\$18</b>
baby spinach, claw crabmeat, and brie folded into a three egg omelet with a side salad of baby greens tossed in lemon vinaigrette	
<b>Omelet</b>	<b>\$15</b>
A three egg omelet with your choice of: tomatoes, peppers, onions, bacon, mushrooms, cheddar, or swiss cheese your choice of canadian back bacon, lunenburg made maple sausage, or homesmoked bacon	

All prices are exclusive of tax  
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### Small Starts & Sides

<b>½ Grapefruit Brulée</b>		<b>\$5</b>
chilled half grapefruit topped with raw sugar and brulée		
<b>Yogurt &amp; Granola Parfait</b>		<b>\$8</b>
fruit yogurt layered with fresh berries and housemade granola		
<b>Fresh Fruit Plate</b>		<b>\$11</b>
<b>Bagel &amp; Cream Cheese</b>		<b>\$5</b>
add two ounces smoked salmon		<b>\$5</b>
<b>Selection of Cold Cereals</b>		<b>\$4</b>
<b>Two Eggs with Toast</b>		<b>\$6</b>
<b>Toast or English Muffin</b>		<b>\$3</b>
<b>Side of Canadian Back Bacon, Lunenburg made Homesmoked Bacon, or Maple Sausage</b>		<b>\$6</b>
<b>Side Breakfast Potatoes</b>		<b>\$3</b>

### Beverages

<b>Freshly Brewed Regular or Decaf Coffee</b>		<b>\$3</b>
<b>Assorted Herbal or Red Rose Tea</b>		<b>\$3</b>
<b>Hot Chocolate</b>		<b>\$3</b>
<b>Milk or Chocolate Milk</b>	Large	<b>\$3</b>
	Small	<b>\$2</b>
<b>Selection of Tropicana Juices</b>	Large	<b>\$3</b>
apple, cranberry, orange, pineapple, grapefruit	Small	<b>\$2</b>

Executive Chef- Scott Youden

Sous Chef- Jeff Wiper

Pastry Chef- Ed Cassidy

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