

SEA VIEW HOTEL

BAL HARBOUR, FL - ON THE OCEAN

TERRACE RESTAURANT DINNER MENU

STARTERS

<i>Shrimp Martini</i> Grilled Shrimp, Orange Honey Chipotle Cocktail Sauce.....	20
<i>Prosciutto Burrata</i> Fresh Cherry Tomatoes, Arugula.....	20
<i>Chicken Pot Pie</i> Classic Savory Homemade Individual Pie.....	17
<i>Chicken Fingers</i> Fried Tenders with Choice of Honey Mustard or BBQ sauce.....	15
<i>Chicken Wings</i> Lightly Breaded Carrot & Celery Sticks with Blue Cheese Dressing & Buffalo Sauce.....	15

SOUPS AND SALADS

<i>House Chicken Noodle</i>	Cup 5 / Bowl 8
<i>Soup Of The Day</i> Ask your Server about the Soup Of The Day.....	Cup 5 / Bowl 8
<i>House Salad</i> Lettuce, Tomato, Carrot, Onion, Black Olives, Choice of Dressing.....	12
<i>Avocado Caesar Salad</i> Romaine, Parmesan Cheese, Croutons.....	19
<i>Cobb Salad</i> Chicken, Egg, Avocado, Tomato, Onion, Bacon, Kalamata Olives, Blue Cheese, Balsamic Vinaigrette.....	22
<i>Tuna Sashimi</i> Seared Slices Served with Ponzu Dressing & Avocado.....	20
<i>Beet Salad</i> Avocado, Tomato, Mozzarella over Arugula with a Passion Fruit Vinaigrette.....	18
<i>Wedge Salad</i> Iceberg Lettuce, Blue Cheese, Bacon Bits, Tomato with Blue Cheese Dressing.....	16

Add Ons:

Add: Grilled Chicken... 8 Add: Shrimp... 12

PASTA

<i>Linguini Di Mare</i> Shrimp, Clams, Mussels in Clam Sauce.....	32
<i>Capellini Pomodoro</i> Whole Peeled Pear Tomato Sautéed in White Wine, Touch of Marinara & Basil.....	28
<i>Fettuccini Bolognese</i> Topped With Italian Classic Homemade Meat Sauce.....	28
<i>Vongole With White Sauce</i> Clams Sautéed in White Wine, Butter & Lemon.....	25
<i>Ravioli Of The Day</i> Ask your Server about the Ravioli of the Day.....	25

MAINS All Entrées Served With Mashed Potatoes and Vegetable of the Day

<i>Salmon 12oz</i> Passion Fruit Truffle Vinaigrette.....	36
<i>Sea Bass</i> Miso Marinated in Orange Shitake Soy Reduction.....	42
<i>New York Strip 21oz</i> Prepared to Desired Temperature with Mushroom Sauce.....	72
<i>Filet Mignon 10oz</i> Prepared to Desired Temperature.....	60
<i>Peruvian Style Roasted Chicken</i> Half Roasted Chicken Marinated in Garlic, Lime, & Aji Panca.....	25
<i>Pork Chop</i> Sautéed Apples, White Onions with White Wine & Butter.....	35
<i>Grilled Lamb Chop</i> Mint Jelly.....	46

DESSERTS

<i>Apple Caramel Pie</i> Sweet and Tender Apples Baked into Soft Flaky Pie Crust.....	12
<i>Ice Cream</i> Chocolate, Vanilla, or Strawberry.....	7
<i>Key Lime Pie</i> Perfectly Tart, Delightfully Sweet.....	12
<i>Chocolate Tower Cake</i> A Dream for Every Chocolate Lover.....	12
<i>Challah Banana Pudding</i> Finished in Warm Caramelized Banana.....	12
<i>Grand Marnier Infused Strawberry Panna Cotta</i> Orange Aged Cognac Paired Over Silky Smooth Cream.....	12

Sides

<i>Bok Choy, Asparagus, Rainbow Carrots, Brocolini, Mashed Potatoes, French Fries, Fruit Cup</i>	9
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For your convenience, a service charge of 20% has been added to your check. If the service is not satisfactory, please see the Restaurant Manager.

*Please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase our risk of foodborne illness, especially if you have certain medical conditions.