

# SEA VIEW HOTEL

BAL HARBOUR, FL - ON THE OCEAN

## TERRACE RESTAURANT LUNCH 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>Cheese Quesadilla</i> Pico de Gallo, Guacamole, Sour Cream.....	12
<i>Add: Grilled Chicken...</i>	3
<i>Chicken Fingers</i> Fried Tenders with Choice of Honey Mustard or BBQ sauce.....	15
<i>Chicken Wings Lightly Breaded</i> Carrot & Celery Sticks with Blue Cheese Dressing & Buffalo Sauce.....	17

### 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.....	17
<i>Cobb Salad</i> Chicken, Egg, Avocado, Tomato, Onion, Bacon, Kalamata Olives, Blue Cheese, Balsamic Vinaigrette.....	20
<i>Add Ons:</i>	
<i>Add: Grilled Chicken...</i>	8
<i>Add: Shrimp...</i>	12

### BURGERS AND SANDWICHES With Choice of French Fries, Side Salad or Chips

<i>Sea View Burger</i> House Staple.....	20
<i>Add: Avocado...</i>	2
<i>Add: Bacon...</i>	4
<i>Add: Sautéed Onions &amp; Mushrooms...</i>	2
<i>Turkey Club</i> Bacon, Swiss Cheese, Lettuce, Sliced Tomato.....	18
<i>Grilled Chicken Avocado</i> Lettuce, Tomato, Avocado, Swiss Cheese.....	18
<i>Chicken Salad</i> Cranberry & Green Apple on Croissant.....	18
<i>Tuna Salad</i> Lettuce, Tomato, Celery & Onion.....	16
<i>Pulled Pork</i> Slow Braised Pork, BBQ sauce on Hoagie Roll.....	18
<i>Reuben</i> Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing on Rye Bread.....	20

### PASTA

<i>Linguini Di Mare</i> Shrimp, Clams, Mussels in Clam Sauce.....	32
<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 or French Fries and Vegetable of the Day

<i>Salmon 12oz Passion Fruit Truffle Vinaigrette.....</i>	<i>36</i>
<i>New York Strip 16oz Prepared to Desired Temperature with Mushroom Sauce.....</i>	<i>60</i>
<i>Churrasco Grilled Cut Topped with Chimichurri.....</i>	<i>32</i>
<i>Peruvian Style Roasted Chicken Half Roasted Chicken Marinated in Garlic, Lime, &amp; Aji Panca.....</i>	<i>25</i>
<i>Chicken Piccata Chicken Sautéed in White Wine, Lemon, Topped with Capers.....</i>	<i>25</i>

**DESSERTS**

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

**SIDES**

<i>Bok Choy, Asparagus, Rainbow Carrots, Broccolini, Mashed Potatoes, French Fries, Fruit Cup.....</i>	<i>9</i>
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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.**