

# SEA VIEW HOTEL

BAL HARBOUR, FL - ON THE OCEAN

## TERRACE RESTAURANT     DINNER MENU

### STARTERS

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

### SOUPS AND SALADS

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

#### Add Ons:

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

### PASTA

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

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

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

### DESSERTS

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

### Sides

Bok Choy, Asparagus, Rainbow Carrots, Broccolini, Mashed Potatoes, French Fries, Fruit Cup.....	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.**