

# SEA VIEW HOTEL

BAL HARBOUR, FL - ON THE OCEAN

## TERRACE RESTAURANT     DINNER MENU

### STARTERS

|                                                                                                            |    |
|------------------------------------------------------------------------------------------------------------|----|
| <b>Shrimp Martini</b> Grilled Shrimp, Orange Honey Chipotle Cocktail Sauce.....                            | 24 |
| <b>Prosciutto Burrata</b> Fresh Cherry Tomatoes, Arugula.....                                              | 26 |
| <b>Calamari Fritti</b> Deep Fried Calamari & Zucchini Served With Marinara Sauce.....                      | 18 |
| <b>Chicken Fingers</b> Fried Tenders with Choice of Honey Mustard or BBQ Sauce.....                        | 16 |
| <b>Chicken Wings Lightly Breaded</b> Carrot & Celery Sticks with Blue Cheese Dressing & Buffalo Sauce..... | 17 |

### SOUPS AND SALADS

|                                                                                                                         |                        |
|-------------------------------------------------------------------------------------------------------------------------|------------------------|
| <b>House Chicken Noodle</b> .....                                                                                       | <b>Cup 6 / Bowl 10</b> |
| <b>Soup Of The Day</b> Ask your Server about the Soup Of The Day.....                                                   | <b>Cup 6 / Bowl 10</b> |
| <b>House Salad</b> Lettuce, Tomato, Carrot, Onion, Black Olives, Choice of Dressing.....                                | 14                     |
| <b>Avocado Caesar Salad</b> Romaine, Parmesan Cheese, Croutons.....                                                     | 17                     |
| <b>Cobb Salad</b> Chicken, Egg, Avocado, Tomato, Onion, Bacon, Kalamata Olives, Blue Cheese, Balsamic Vinaigrette ..... | 25                     |
| <b>Tuna Sashimi</b> Seared Slices Served with Ponzu Dressing & Avocado.....                                             | 30                     |

#### Add Ons:

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

### PASTA

|                                                                                                          |    |
|----------------------------------------------------------------------------------------------------------|----|
| <b>Linguine Di Mare</b> Shrimp, Clams, Mussels in Clam Sauce.....                                        | 34 |
| <b>Capellini Pomodoro</b> Whole Peeled Pear Tomato Sautéed in White Wine, Touch of Marinara & Basil..... | 28 |
| <b>Fettuccine Bolognese</b> Topped With Italian Classic Homemade Meat Sauce.....                         | 28 |
| <b>Vongole With White Sauce</b> Clams Sautéed in White Wine, Butter & Lemon.....                         | 34 |
| <b>Ravioli Of The Day</b> Ask your Server about the Ravioli of the Day.....                              | 30 |

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

|                                                                                                        |    |
|--------------------------------------------------------------------------------------------------------|----|
| <b>Salmon 12oz</b> Passion Fruit Truffle Vinaigrette.....                                              | 38 |
| <b>Red Snapper</b> Garlic White Wine Marinade Reduction .....                                          | 38 |
| <b>New York Strip 21oz</b> Prepared to Desired Temperature with Mushroom Sauce.....                    | 72 |
| <b>Filet Mignon 10oz</b> Prepared to Desired Temperature.....                                          | 60 |
| <b>Peruvian Style Roasted Chicken</b> Half Roasted Chicken Marinated in Garlic, Lime, & Aji Panca..... | 30 |
| <b>Pork Chop</b> Sautéed Apples, White Onions with White Wine & Butter.....                            | 38 |
| <b>Grilled Lamb Chop</b> Mint Jelly.....                                                               | 58 |

### DESSERTS

|                                                                                                                                |    |
|--------------------------------------------------------------------------------------------------------------------------------|----|
| <b>Apple Caramel Pie</b> Sweet and Tender Apples Baked into Soft Flaky Pie Crust.....                                          | 12 |
| <b>Ice Cream</b> Chocolate, Vanilla, or Strawberry.....                                                                        | 7  |
| <b>Key Lime Pie</b> Perfectly Tart, Delightfully Sweet.....                                                                    | 12 |
| <b>Tiramisu</b> Espresso & Spiced Rum Soaked Lady Fingers, Mascarpone Cheese, Sprinkled with Cocoa.....                        | 12 |
| <b>Chocolate Chip Cannoli</b> Crisp & Flaky Shell Filled with Creamy, Sweet Ricotta Filling Speckled with Chocolate Chips..... | 12 |
| <b>Chocolate Tower Cake</b> A Dream for Every Chocolate Lover.....                                                             | 12 |

### Sides

|                                                                                                               |   |
|---------------------------------------------------------------------------------------------------------------|---|
| Asparagus, Rainbow Carrots, Broccolini, Mashed Potatoes, French Fries, Black Beans, Herb Rice, Fruit Cup..... | 9 |
|---------------------------------------------------------------------------------------------------------------|---|

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 your risk of  
foodborne illness, especially if you have certain medical conditions.*