

Wine by the Glass

Sparkling & Blush

Moscato, Candoni ~ Italy	13 Split
Prosecco, Zonin ~ Italy	14 Split
Rosè, Domain de Paris ~ France	10\14
Rosè, Quinn ~ France	12\16

White

Chardonnay, William Hill ~ California	11\15
Chardonnay, Kendall Jackson ~ California	12\16
Sauvignon Blanc, Oyster Bay ~ New Zealand	11\15
Pinot Grigio, Marca Felluga ~ Italy	11\15
Riesling, Trimbach ~ France	13\17

Red

Cabernet Sauvignon, 14 Hands ~ Washington	11\15
Cabernet Sauvignon, Justin ~ California	15\19
Cabernet Sauvignon, Beringer Knight ~California	14\18
Cabernet Sauvignon, Rodney Strong ~California	15\19
Pinot Noir, Francis Ford Coppola ~ California	12\16
Pinot Noir, A to Z ~ Oregon	14\18
Malbec, Salentein, Killka ~ Argentina	10\14
Red Blend, Phantom ~ California	11\15
Merlot, Sterling ~ California,	10\14
Montepulciano d'Abruzzo ~ Italy	11\15
Chianti, Tenuta di Arceno ~ Italy	13\17



Room Service Menu

DIAL EXTENSION 2021

Breakfast

MONDAY - SATURDAY
7:00AM-11:00AM

SUNDAY
7:00AM-9:00AM

All Day Dining

MONDAY - SATURDAY
11:30AM-9:00PM

SUNDAY
3:00PM-9:00PM

Prices do not include a \$3 delivery fee,
18% service charge and applicable state tax.

*Thoroughly cooking meats, poultry,
seafood, shellfish or eggs reduces the risk
of foodborne illness.

Please inform us of any allergies
when placing your order.

Live Music

Friday & Saturday

Starting at 9:00pm

**SEAVIEW
BISTRO**



Breakfast

OMELETS*	16
served with home fries & toast	
choice of up to five toppings	
onions, peppers, mushrooms, spinach, tomatoes, ham, bacon, swiss, monteray jack or provolone	
ALL AMERICAN BREAKFAST*	14
two eggs, prepared any style; bacon or sausage, home fries & toast	
CREATE YOUR OWN GRIDDLE PANCAKES	12
with powdered sugar and maple syrup	
choice of toppings 2 each	
strawberries chocolate chips blueberries white chocolate nutella whipped cream	
BELGIAN WAFFLE	12
strawberries & whipped cream, maple syrup	
FRENCH TOAST	13
maple syrup, powdered sugar	
BAGEL & LOX	16
house smoked salmon, red onions, capers, hardboiled egg, tomatoes, dill cream cheese on an artisan bagel	
OATMEAL	8
brown sugar & raisins	
YOGURT & GRANOLA	8
greek non-fat yogurt, granola, fresh berries	

All Day Menu

Appetizers

NEW ENGLAND CLAM CHOWDER	11
SMOKED WINGS	16
plain buffalo	
blue cheese dressing, celery sticks	
BOURBON & TERIYAKI TIPS	20
filet mignon tips, scallions, sour cream	

Salads

COBB	16
mixed greens, bacon, avocado, egg, gorgonzola cheese, grape tomatoes, red wine vinaigrette	
CAPRESE	16
fresh mozzarella, heirloom tomatoes, fresh basil, extra virgin olive oil, salt, & pepper	
CAESAR	14
chopped romaine, shaved parmesan, focaccia croutons, & anchovies	

ADD TO ANY SALAD

chicken 8 | tarragon chicken salad 8 | shrimp 10 | salmon* 12

Entrees

LOBSTER ROLL	35
new england lobster warmed in butter on a toasted brioche roll, fries	
SALMON POSITANO *	33
pan seared salmon, spice honey lemon sauce, grilled asparagus, roasted potatoes	
PENNE GAMBERONI	28
penne pasta, rock shrimp, shiitake mushrooms, broccoli rabe, butter, garlic, olive oil, parmesan cheese	
POLLO AMALFI *	28
pan seared chicken breast, rosemary chicken sauce, leek risotto, sauteed green beans	
FUSILLI BROCCOLI RABE	20
fusilli pasta tossed with sauteed broccoli rabe, garlic, shallots, white wine, extra virgin olive oil, & parmesan cheese	
BISTRO BURGER*	19
1/2 pound angus blend burger, gorgonzola cheese, fried cherry peppers, lettuce, tomato, & crispy fries	
CHICKEN QUESADILLA	15
cheese filled tortilla with pico de gallo, side of sour cream	

Dessert

Chef's Daily Delicacies
Call To Hear About Today's Selections

Children's Menu

ALL DAY MENU	12
for children 10 and under	
includes choice of entrée & drink	

ENTRÉES

PENNE PASTA
marinara or butter

CHICKEN FINGERS
served with fries

HAMBURGER
served with fries

ALL BEEF HOT DOG
served with fries

GRILLED CHEESE SANDWICH
served with fries

DRINKS

SHIRLEY TEMPLE
ROY RODGERS
MILK

CHOCOLATE MILK
APPLE JUICE
CRANBERRY JUICE