

# Wine by the Glass

## Sparkling

CANDONI Moscato | Italy  
ZONIN Prosecco | Italy

## Split

13 Split  
14 Split

## Rose

DOMAINE DE PARIS Rose | France  
QUINN Rose | France

## 6oz/9oz

11/15  
13/17

## White

WILLIAM HILL Chardonnay | California  
KENDALL JACKSON Chardonnay | California  
SONOMA CUTRER Chardonnay | California  
OYSTER BAY Sauvignon Blanc | New Zealand  
KUNDE Sauvignon Blanc | California  
BOLLINI Pinot Grigio | Italy  
MARCO FELLUGA Pinot Grigio | Italy  
CHATEAU STE MICHELLE Riesling | Washington

## 6oz/9oz

11/15  
13/17  
14/18  
11/15  
12/16  
11/15  
12/16  
10/14

## Red

14 HANDS Cabernet Sauvignon | Washington  
RODNEY STRONG Cabernet Sauvignon | California  
WENTE Cabernet Sauvignon | California  
JUSTIN Cabernet Sauvignon | California  
ACROBAT Pinot Noir | Oregon  
FRANCIS FORD COPPOLA Pinot Noir | California  
A TO Z Pinot Noir | Oregon  
PIATELLI RESERVE Malbec | Argentina  
SALENTEIN, KILLKA Malbec | Argentina  
STERLING Merlot | California  
DUCKHORN "Decoy" Merlot | California  
BANFI CLASSICO Chianti | Italy  
PIAZZO Dolcetto d'Alba | Italy

## 6oz/9oz

11/15  
13/17  
14/18  
15/19  
11/15  
13/17  
14/18  
11/15  
12/16  
10/14  
14/18  
10/14  
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.

FOOD ALLERGY NOTICE -Please be advised that food prepared here may contain these ingredients: Milk, Eggs, Wheat, Soybeans, Peanuts, Tree Nuts, Fish, Shellfish, Sesame. Please let us know if you have a food allergy 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
- FILET MIGNON TIPS** 20  
pan seared filet tips, garlic, asparagus,  
roasted red peppers, horseradish dipping sauce

## 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 | shrimp 10 | salmon\* 13

# Entrees

- LOBSTER ROLL** 35  
new england lobster warmed in butter  
on a toasted brioche roll, fries
- FAROE ISLAND SALMON \*** 33  
seared salmon, leek risotto, asparagus
- PENNE GENOVESE** 26  
eggplant, prosciutto, garlic, sundried tomatoes, parmesan  
cheese, light pesto sauce
- CHICKEN MARSALA<sup>(GF)</sup>** 28  
marsala mushroom sauce, leek risotto, sauteed spinach  
beans
- GNOCCHI POMODORO** 22  
crushed san marzano tomatoes, fresh basil, garlic
- BISTRO BURGER\*** 19  
½ pound angus burger, brioche bun, avocado, bacon,  
fontina cheese, lettuce, tomato & crispy fries
- CHEESE QUESADILLA** 13  
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 ROGERS  
MILK

- CHOCOLATE MILK  
APPLE JUICE  
CRANBERRY JUICE