

Breakfast

One Egg any Style	4.00	Create an Omelette	10.00
Two Eggs, any Style	5.00	Select Any Three of the Following:	
With Bacon or Sausage	7.00	Bacon, Ham, Cheese, Fresh Mushrooms,	
With Ham	7.50	Spinach, Peppers, Red or Green Onions	
Steak and Eggs	17.75	Eggs Florentine	11.00
with Breakfast Potatoes		Poached Eggs, served on Spinach garlic	
-----		wilt, Toasted English Muffin Topped with	
French Toast	7.25	Melted Mozzarella Cheese	
Cinnamon Vanilla French Toast with Maple		Spanish Omelette	10.00
Syrup		Onions, Mushroom, Peppers and served	
Pancakes	7.00	with red sauce	
with Maple Syrup and Butter		Fresh Herbs Omelette	9.25
Belgian Waffle	8.95	With Roasted Red peppers and a choice of	
with Seasonal Berries and Whipped Cream		Swiss, Jack or Cheddar Cheese	
-----		Western Omelette	9.25
Hot Cereals	4.95	Ham, Onions and Peppers	
Oatmeal		Eggs Benedict	11.25
Prepared with whole milk, skim milk		English Muffin, Canadian Bacon, Two	
or cream		Poached eggs and sauce Hollandaise	
Choice of Cereals	4.25	Sea View Benedict	11.25
With whole milk & skim milk		Poached eggs served on Smoked Salmon,	
With seasonal berries	7.25	Seasoned Croutons Topped with Lime	
-----		Hollandaise sauce and Caviar	
Sides Fruits		Egg White Omelette	11.00
Fresh Seasonal Berries	10.00	Asparagus, Cheddar and Chives	
Fresh Melon	4.50	Smoked Salmon	12.00
Sliced Pineapple	4.50	Served with Soft Scrambled eggs & Chives	
Sliced Banana	3.00	Corned Beef Hash	9.00
Half Grapefruit	4.00	Served with Two eggs & Style	
Yogurt	3.75	-----	
Strawberries	4.25	Breakfast Sandwich	
Fresh Seasonal Fruit Platter	9.25	Ham and Eggs on Croissant	6.75
-----		Ham and Swiss on Croissant	7.95
Healthy Corner	15.75	Bacon and Eggs on Croissant	7.50
Mineral Water, Freshly Squeezed Orange		Sea View Indulgence	9.95
Juice, Muffins, Scrambled Egg Whites		Two fried eggs, pork Sausage and Cheddar	
and Garden Vegetables with		Cheese on a Toasted Roll	
Herbal Tea or Coffee		Nova Platter	14.00
Selection From Bakery		Cream Cheese, Onions, Tomato,	
Bagel, White, Wheat or Rye Bread or	3.25	Capers & Bagel	
English Muffin (Plain or Toasted)	3.50	-----	
Sea View Basket	8.25	Sides	
Select Any Three of the Following:		Double Smoked Bacon	
Croissant, Danish Pastry, Assorted Muffins,		Breakfast Potatoes	3.75
Bagel, Rye,		Country Pork Sausage	3.25
Wheat or White Bread or English Muffin		Ham	4.25
with Cream Cheese		Ham	4.25

For your convenience, an 18% gratuity 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
 food borne illness, especially if you have certain medical conditions.

Lunch

Chef's Soup of the Day	Cup 3.75	Bowl 4.75
Chilled Tomato Cucumber Soup	Cup 3.75	Bowl 4.75
Salads		
Flat iron Steak Salad	13.95	Turkey Breast Sandwich 10.95
With Romaine Lettuce, vine ripe Tomatoes, Roasted Onion, Blue Cheese, Citrus Vinaigrette		Fresh roasted turkey breast, Russian dressing & Swiss cheese

Caesar Salad	8.00	Hot Sandwiches 9.95
The Almost Traditional Recipe with Croutons, Parmesan Cheese and Our Special Caesar dressing		Half pound Hamburger 10.75
-With Chicken Salad	13.50	Cooked to Perfection
- With Grilled Chicken	14.00	with Cheese, Bacon and Onion
-With Blacken Salmon	14.00	
Grilled Tuna Salad	15.00	Grilled Cheese 8.00
Served with Grapefruit, Orange, Arugula and Lemon Vinaigrette		With Tomatoes 8.75
		With Bacon 9.00
Cobb Salad	12.50	Grilled Steak Sandwich 14.95
Turkey Breast, Avocado, Blue Cheese, Bacon, Tomato, Egg and Black Olives		Served with Baby Greens, Tomatoes With Onion, Mushroom and Cheese 15.95
Trio Salad	14.00	With Tomatoes, Basil ,Avocado, and your choice of Mozzarella Cheese or Jack Cheese 15.50
Crisp Green Topped Chicken Salad, Tuna Salad, Surami Crab Salad, ripe Tomatoes, Avocado and Egg		-----
Belgian Endive Salad	13.00	Pasta 13.00
With Baby Greens, Diced Tomatoes and Crumbled Goat Cheese with Balsamic Vinaigrette		Classic Penne Pasta
Grilled Portobello Salad	12.00	Served al Dente on Original Tomato and Basil Sauce
Over a Bed of Fresh Baby Greens Sun Dried Tomatoes, Fresh Mozzarella Cheese, Pesto and Balsamic Reduction		Capellini with Pesto Cream 11.50
-----		Linguini 12.50
Sandwiches		Served with fresh Mozzarella and Artichokes Sauce
Open Faced Veggie	11.50	-----
Melt with Onion, Roast Sweet Red Peppers, Zucchini and Provolone Cheese on Focaccia Bread		Meat, Chicken and Fish
Chicken Salad Sandwich	10.75	Shrimp Martini Al Diablo 14.95
Baby Greens, Vine Ripe Tomatoes on Ciabatta Bread		Pan Seared Shrimp with warm Hot Peppers and Tomato sauce
White Tuna Salad Sandwich	10.75	Chicken Piccata 15.50
With Baby Greens and Vine Ripe Tomatoes		Pan Seared Chicken Breast Cooked in a Creamy Lemon Caper Sauce
Nova Platter	14.00	Grilled 6 oz New York Steak 15.75
Cream Cheese, Onion, Tomatoes, Capers and Bagel		Served with Rice and Fresh Market Vegetables
		Fresh Salmon Fillet 15.00
		Served with Rice and Market Vegetables
		Blacken Tilapia 14.00
		Served with Rice and Vegetables

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Dinner

Appetizers

Snow Crab Claws 13.95
With cocktail sauce and ripe
Tomatoes with balsamic vinaigrette

Lobster on a Skewer 15.00
Four mini lobster tails, dipped and
rolled in shredded coconut, with our
Chef's own Piña Colada sauce

Mozzarella Tomato 8.95
Slices of fresh buffalo mozzarella
cheese and ripe tomatoes with balsamic
vinaigrette

Gulf Shrimp 14.50
Served with a light cocktail sauce
and a lemon crown

Fresh Stone Crab Claws MP

Soup

Soup of the Day **Cup 5.00** **Bowl 6.00**

Salads

House Salad 9.00
Mixed greens, tomatoes, cucumber and vegetables choice of dressing
bleu cheese, ranch, citrus vinaigrette or russian

Iceberg Wedge 8.75
With bacon, diced tomato, crumbled bleu cheese, and bleu cheese dressing

Bernard Salad 8.75
Delicate baby greens with tomatoes, asparagus, hearts of palm
and vinaigrette dressing.

Caesar Salad 8.00
Crisp romaine lettuce tossed with sea view dressing season croutons and
parmesan cheese.

Pasta

Seafood Linguini 26.95 APP 16.00
Scallops, shrimp and grouper sautéed with garlic, shallots and
sun dried tomatoes tossed in a lobster brandy sauce served over
linguini.

Rigatoni Bolognese 18.95 13.95
Tube shaped pasta, sautéed with our homemade slowly cooked sauce

Angel Hair 19.95 14.95
Tossed with fresh tomato, garlic, basil and olive oil

Spinach Linguini with Grilled Shrimps 26.95 16.95
Served with artichokes, black olives, garlic, tomatoes, and fresh basil

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Dinner

Entrées

All dinner items are served with fresh vegetables & potato du jour.
Ask your food server about the Chef's daily special

Beef Tenderloin	28.95
8 ounce beef tenderloin grilled to perfection and served with a horseradish demi – glaze served over a bed of fried leeks	
New York Strip Steak	27.95
12 ounces USDA choice beef grilled to perfection served with a demi- glaze	
Grilled New Zealand Rack of Lamb	28.95
French rack of lamb grilled to perfection, served with a mint apple confit.	
Lemon Pepper Sea Bass	24.95
Pan seared chilean sea bass Fillet accompanied with an Asian pear puree	
Sautéed Red Snapper	24.95
Topped with fresh tomatoes, garlic, capers, and green olives	
Catch of the Day	24.95
Broiled, baked, blacken, or sautéed	
Veal Osso Bucco	27.95
Served over Risotto sprinkled with Gremolata	
Pork Chops with Pear Puree and Blueberries	23.95
Chicken Milanese	22.95
With tortelloni parmesan garlic, cherry tomatoes and spinach in cream sauce	
Pan Seared Duck Breast	23.95
Served with vintage port raspberry demi-glaze	
Gourmet Chicken Pot Pie	21.95
Fresh season vegetables, herbs, flaky pastry crust	

Side Orders	\$5.00
Steamed Asparagus	Sweet Potato Fries
Rice	Mashed Potatoes
Baked Potato	Sautéed Spinach
Steamed Broccoli	French Fries

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