

Ocean View Bar & Grill

APPETIZERS

Tomato Bisque [↗] 9

Shaved Parmesan

Warm Pita Plate 8

Hummus, Garbanzo Beans,
Diced Tomato, Cucumber

Tequila Quesadilla 12

Queso Oaxaca, Spicy Aioli
Caramelized Onions, Sour Cream
Ortega Chilies, Roasted Tomato Salsa
Grilled Steak 18 Chicken Breast 16

Clam Chowder [↗] 10

New England Style

Crab Cakes 19

Arugula Salad, Tomatoes,
Balsamic Vinaigrette, Spicy Aioli

Seared Ahi Tuna 16

Soy Sauce, Wasabi,
Ginger

Coconut Shrimp 18

Sesame-Sweet Chili Sauce

Calamari Fritti 18

Wasabi Aioli,
Sweet Thai Chili Sauce

Nachos [↗] 13

Roasted Tomato Salsa, Jalapeños,
Sour Cream, Black Beans, Guacamole,
Shredded Cheddar Jack Cheese
Grilled Steak 19 Chicken Breast 16

SALADS

BBQ Chicken Salad [↗] 17

Mixed Greens, Romaine, Ranch Dressing,
Corn, Tomatoes, Black Beans,
Crispy Onions

Salmon Nicoise [↗] 18

4 oz. Cold Poached Salmon,
Mixed Greens, Roasted Tomatoes,
Green Beans, Hard-Boiled Egg,
Olive Tapenade, Red Onion,
French Dressing
Grilled 8 oz. Salmon 26

Ahi & Arugula [↗] 19

Seared Rare Ahi,
Arugula & Spinach Mix,
Cucumbers, Watermelon Radish,
Cherry Tomatoes,
Citrus Champagne Vinaigrette

Heirloom Tomato & Fresh

Burrata Salad [↗] 14

Pickled Red Onion, Balsamic Reduction,
Extra Virgin Olive Oil, Micro Basil

Caesar 13

Romaine Lettuce, Herbed Croutons,
Parmesan Cheese,
Grilled Shrimp 19
4 oz. Poached Salmon 18
Chicken Breast 17
Grilled 8 oz. Salmon 21

FLATBREADS

Available at 12:00pm

4 Cheese 15

Fontina, Parmesan, Mozzarella
& Gouda Cheeses, Fresh Herbs,
White Sauce

Caprese 15

Buffalo Mozzarella, Micro Basil
Marina, Balsamic Reduction

Hawaiian 17

Ham, Pineapple, Chili Flake,
Red Onion, Mozzarella & Gouda
Cheeses, Marinara

Meat Lovers 17

Salami, Ham, Andouille Sausage,
Mozzarella & Gouda Cheeses
Marinara

Veggie 16

Green and Yellow Squash,
Roasted Mushrooms, Arugula
Roasted Red Bell Peppers,
Caramelized Onions, and Balsamic

BBQ Chicken 17

BBQ Sauce, Red Onion,
Chopped Spinach, Mozzarella &
Gouda Cheeses, Ranch Dip

PASTA

Add a Small Caesar Salad or Arugula Salad for \$6

Chicken Pesto 20

Sundried Tomato, Caramelized Onions,
Roasted Mushrooms,
Shredded Mozzarella & Gouda, Pesto Sauce

Four Cheese Pasta 20

White Sauce, Mix of Parmesan, Mozzarella,
Smoked Gouda, Fontina,
Fresh Chopped Herbs

Veggie Pasta 21

Artichokes, Sundried Tomatoes, Mushrooms
Asparagus, Linguine, White sauce

Chicken-Spinach Ravioli [↗] 23

Ravioli stuffed with Spinach, Grilled Chicken,
Cherry Tomatoes, Caramelized Onions, White Sauce

Seafood Pasta 24

Lobster, Mussels, Clams, Seasonal Fish,
Shrimp, Sun-Dried Tomato Cream

Capellini Pasta 16

Angel Hair, Sautéed Tomatoes, Olive Oil,
Garlic, Fresh Basil
Grilled Shrimp 22 Chicken Breast 20

A \$3.00 surcharge will be applied to all split items. An automatic 18% gratuity will be applied to all parties of 8 or more.

SANDWICHES & BURGERS

Accompanied with your choice of: Herb Parmesan Fries, Arugula Salad, or Caesar Salad

Roasted Chicken 17

Sliced Chicken with Arugula, Roasted Peppers, Sundried Tomatoes, Goat Cheese Spread and Balsamic Glaze

BBQ Chicken Wrap 17

Romaine, Bacon, Tomatoes, Shredded Cheddar Jack Cheeses, Housemade BBQ Sauce, Ranch Dip

Turkey, Avocado and Bacon Wrap 16

Butter Lettuce, Tomatoes, Roasted-Garlic Aioli, Sun-Dried Tomato Tortilla

Chicken Pesto 17

Sliced Chicken with Arugula, Caramelized Onions, Sundried Tomatoes, Artichoke Hearts & Fresh Mozzarella

B.L.T.A 17

Apple-Wood Smoked Bacon, Butter Lettuce, Heirloom Tomatoes, Avocado, Garlic Aioli, Artisinal Bread

Roasted Vegetable 17

Yellow and Green Zucchini, Red Bell Peppers, Portabella Muchrooms, Balsamic Glaze, Goat Cheese, Toasted Ciabatta

Chef's 50/50 Burger 23

Apple-Wood Smoked Bacon and Beef Patty, Lettuce, Tomato, House Made Onion Ring, Honey-Whiskey BBQ Sauce

Create Your Own Burger

Choose a Protein:

1/2 lb Beef Patty 	18
Ground Turkey Patty	17
Chicken Breast	17
Veggie Patty 	15

Choose a Cheese:

Cheddar
Swiss
American
Blue
Provolone
Pepper Jack

Choose a Sauce:

Pepper Aioli
House Spread
Chipotle BBQ
Teriyaki
Whiskey BBQ

Additional Toppings:

Sautéed Mushrooms	1
Bacon	1
Avocado	2
Jalapeno	1
Onion Ring	2

** Gluten Free Lettuce Wrap Available

ENTREES

Add a Small Caesar Salad or Arugula Salad for \$6

Seared Diver Scallops 29

Mashed Potatoes, Garden Vegetable Medley, Beurre Blanc

Northern Halibut 29

Green Beans, Smashed Potatoes, Brown Butter Beurre Blanc

Atlantic Salmon 24

Steamed Rice, Broccoli Rab, Citrus Beurre Blanc

Braised Short Rib 25

Asparagus, Smashed Potatoes, Demi Glace

Petite Filet 28

Asparagus, Smashed Potatoes, Demi Glace

NY Strip 27

Sauteéd Brussel Sprouts, Fingerling Potatoes, Demi Glace

Fish & Chips 21

Beer-Battered Cod, Caper Remoulade

Mussels & Fries 23

Shallot-Basil Tapenade, Bacon, White Wine Cream Sauce

Baja Fish Taco 18

Beer-Battered Mahi Mahi, Shredded Cabbage, Pico de Gallo, Baja Sauce, Black Beans, Tortilla Chips
VEGETARIAN OPTION Mushroom Tacos 16

Become a Star! Share your photos with #ovbg or #hotellaguna
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Gluten Free  100% Certified Angus Beef by Double R Ranch 

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