

Café Amalfi

Lunch

STARTERS

Spinach & Artichoke Dip 8

Pita Chips

Fresh Seafood Chowder 6

Seafood Chowder, Jack Cheese, Smoky Bacon

Chicken Noodle Soup 5

Chicken, Fettuccini, Spaghetti

Market Fruit Salad Bowl 7

Market Fresh Fruit Salad
Honey Ginger Dressing

SALADS

Organic Field Greens 6

Clemson Blue Cheese, Honeycomb, Dried Blueberries, Pecan
Sour Berry Ranch Dressing

Pecan Crusted Goat Cheese Salad 8

Spinach Blend, Grapes,
Sweet Aged Sherry Vinaigrette

Tropical Shrimp Cobb Salad 14

Shrimp, Pineapple, Avocado, Monterey Jack,
Orange Walnut Vinaigrette

SANDWICHES

Choice of Fries, House Made Chips, Fruit or Salad

The Burger 10

Char Grilled Burger, Soft Bun,
American, Cheddar, or Swiss Cheese

Portabella Burger 8

Mozzarella, Caramelized Onions, Tomato Herb Aioli,
Kaiser Roll

Open Face Tuna Melt 9

White Albacore Tuna, Sharp Cheddar,
Sour Dough Bread

Chicken Club 9

Chicken, Lettuce, Tomato, Bacon, Provolone Cheese,
Croissant

Crab Cake Sandwich 12

Boursin Cheese, Rémooulade, Soft Bun

ENTREES

Mediterranean Purse 7

Cous-Cous, Roasted Vegetables, Asiago Cheese,
Wheat Pastry

Braised Top Sirloin Bolognese 14

Parpadella Pasta

Lobster and Shrimp Macaroni and Cheese 14

Lobster, Shrimp, Mascarpone, Gruyere, Fontina Cheeses with White Truffle Oil

****Seafood Risotto 14**

Local Fresh Seafood, White Wine,
Asiago Cheese

The items marked ** contain 100% local ingredients grown within 50 miles of Myrtle Beach Hilton Resort.

Please note: An automatic 19% gratuity will be added to parties of six (6) or more. There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at the greatest risk of illness from raw oysters & should eat oysters fully cooked. If unsure of your risks, consult your physician.