

Starters

Gf Loaded Skins \$10.99

Golden-brown potato skins stuffed generously with Cheddar Jack cheese and hickory-smoked bacon bits. Each bite is harmonious combination of creamy, savory and smoky goodness garnished with fresh chopped chives. Served with sour cream on the side.

Gf Seared Ahi Tuna \$14.99

Discover the epitome of oceanic delight with our Seared Ahi Tuna, where every bite invites you to explore the depth of taste and indulge in a culinary experience that's as visually stunning as it is gratifying.

Onion Rings \$8.99

A crunchy appetizer with a light beer-infused batter and a tantalizing blend of savory flavors. Enjoy a delicious culinary adventure with these irresistibly crispy rings, perfect for sharing or keeping all to yourself.

Giant Bavarian Pretzel \$11.99

This golden-brown masterpiece boasts a crispy exterior that gives way to a soft, pillowy center. Served warm with a velvety beer cheese dipping sauce and traditional grain mustard.

— Also Available with cinnamon and sugar, served with caramel dipping sauce.

Gf Shrimp Cocktail - Island Style \$14.99

Experience a taste of the coast with our Jumbo Shrimp Cocktail and Mahi Mango Ceviche. Savor succulent jumbo shrimp paired with our zesty house made cocktail sauce, along with Mahi-Mahi, mango, lime and a variety of herbs for a unique flavorful experience.

Portabella Mushroom Fries \$12.99

For an unforgettable flavor and texture, these plump Portobello slices are coated in a delicious seasoned breading and fried to perfection. Enjoy them with a side of roasted garlic aioli for an even tastier experience.

Gf Island Wings \$13.99

These signature wings are house smoked to infuse deep, smokey essence, then fried to a golden crisp. Then we bathe them in our exclusive Cobb-Island sauce. Each bite offers a harmonious balance of tangy and sugary notes that dance on your taste buds.

— *Alternative Sauce Options Available Upon Request

Paddleboard Pizza \$13.99

Indulge in a handcrafted and baked to perfection wood-fired flatbread. Each pizza boasts a crisp charred crust that cradles a symphony of premium ingredients.

— Choose from: *Mozzarella & Tomato Caprese; Caramelized Onion & Arugula; California Chicken Ranch - Chicken, bacon, avocado & Ranch Dressing; Traditional Options: Sausage, Pepperoni, Mushrooms, Black Olives, Onion, roasted bell pepper, (Two traditional toppings included) (Additional toppings: Meat- \$1.00 Veggies \$.50 each)*

Chicken or Steak Quesadilla \$12.99

Succulent slices of grilled chicken (or tender steak) enveloped in a warm golden tortilla alongside melted Cheddar/Jack cheese and sautéed peppers and onions.

Entrée Salads and Soup of the Day

Gf Iceberg Wedge Salad \$10.99

Crisp, Chilled Iceberg Wedge Forms the Canvas for this Timeless Classic. Topped with Generous Amounts of Bleu Cheese and Bacon. Adorned with Grape Tomatoes, Pickled Red Onion and Bleu Cheese Dressing | Vegetarian Option Available

Gf Chopped Cobb Salad \$15.99

Tender grilled chicken meets crisp mixed greens creating a perfect balance. Rows of diced tomato, creamy avocado, hard-cooked egg, smoky bacon and delicious blue cheese bring a medley of colors and tastes to the plate. Served with your choice of dressing.

— Petite Version Available 9

French Onion Soup \$7.99

Caramelized onions, slow cooked to perfection, form a rich and flavorful base for this classic soup. Topped with toasted baguette and melted Swiss cheese.

Cup of Soup / Bowl of Soup \$4.25 / \$6.25

Ask your server about today's choices.

— 16 oz TO GO available 9

Classic Caesar Salad \$11.99

Crisp romaine lettuce, tossed in our creamy Caesar dressing. Adorned with shaved Parmesan cheese and butter toasted croutons. Add Grilled Marinated Chicken Breast 5 or Grilled Shrimp 6

Roasted Pork And Cherry Salad \$15.99

This salad is a unique experience, designed to tantalize both the palate and the eye. Enjoy the perfect balance of tender pork, crunchy spinach, sweet cherries, and creamy feta, all tied together with a delicious cherry balsamic vinaigrette.

— Petite Version Available 9

Honey Roasted Beet Salad \$12.99

The earthy sweetness of the Roasted Beets, the peppery bite of Arugula, the creamy tang of Goat Cheese Crumbles, and the crunch of Candied Walnuts all come together perfectly when drizzled with Honey Balsamic Vinaigrette.

— Petite Version available 7

Sandwiches

Available All Day

All sandwiches are served with your choice of one side: French Fries, Sweet Potato Fries, Chips, Fresh Fruit, Cole Slaw, Mixed Green Salad, Cup of Soup, Onion Rings- \$2 Upcharge

Half Pound Char Grilled Black Angus Burger \$13.99

Crafted from the finest quality Black Angus beef. Grilled to your preference and nestled in a griddled brioche bun. Topped with your choice of: crisp lettuce, ripe tomato, red onion, crisp pickle chips and melted cheese.

— Cheese options: *Cheddar, Swiss, American, Provolone or Blue Cheese Elevate your burger with: Applewood Smoked Bacon 2 Sautéed Mushrooms 1 Caramelized Onion 1 Sliced Avocado 2*

Build Your Own Half Sandwich & Cup o' Soup \$12.99

Wheatberry, Marble Rye, Croissant or Udi's GF Multi-Grain breads filled with your choice of Turkey, Ham or one of our "salad" fillings. Add lettuce, tomato, onion and pickle.

Heartland Pork Tenderloin Sandwich \$12.49

A generous pork tenderloin cutlet is expertly breaded and fried to a golden crisp, capturing the essence of classic Midwest comfort on a brioche bun. Customize your sandwich with fresh lettuce, tomato, to zesty pickle chips, and spicy mustard.

Island Style Reuben \$13.49

Tender, corned beef is thinly sliced and piled high on griddled marbled rye bread. Topped with melted Swiss cheese, crisp 'kraut and tangy Russian dressing.

Salad Topped Croissant \$11.49

Choose from our selection of Traditional Chicken Salad, Apple Walnut Chicken Salad, Tuna Salad or Classic Egg Salad to crown your croissant.

Classic Philly Cheese Steak \$13.49

Tender strips of Ribeye steak are expertly cooked and seasoned. Piled high on a soft hoagie roll and crowned with sautéed onions, bell peppers and your choice of rich gooey American Cheese or Provolone.

— Add Mushrooms 1

Beyond Burger \$13.49

Our plant-based patty is grilled to perfection and nestled in a griddled Brioche Bun. Topped with crisp lettuce, ripe tomato, fresh red onion and zesty pickle chips.

— Cheese available if you choose: *Cheddar, Swiss, American, Provolone or Blue Cheese*

Island View Club Sub \$12.49

We include layers of succulent ham, turkey and crispy bacon. Then add crisp lettuce, ripe tomato and a generous spread of creamy mayo. Served on a freshly house bake Demi baguette.

Mahi Mahi Sandwich \$15.99

Tender Mahi Mahi takes center stage on a soft hoagie roll. Topped with a medley of crisp lettuce, ripe tomato and house made tartar sauce. Mahi may be grilled, blackened or deep fried.

Chicken Sandwich \$13.49

A combination of succulent breaded deep-fried chicken breast, toasted brioche bun, lettuce, tomatoes, pickles, and garlic aioli for a harmonious blend of crunch and tenderness. May be grilled.

Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your chance of food-borne illness



Island View
GREAT FOOD • GREAT FUN • GREAT FRIENDS

Dinner Entrées 4pm-8pm

Gf Yankee Pot Roast \$15.99

Experience comfort on a plate with our Pot Roast. Tender cuts of beef are slow roasted to create a melt in your mouth experience, reminiscent of classic American home cooking. Served with yukon gold mashed potatoes and caramelized onion and mushroom demi glace and bistro vegetables.

Fish and Chips \$13.99

Immerse yourself in a pub classic with our beer-battered cod Fish and Chips. Accompanied by tartar sauce.

Gnocchi and Wild Mushrooms \$14.75

This sumptuous dish of pillowy gnocchi sautéed with wild mushrooms and finished with a luxurious sauce of vermouth, vegetable stock, heavy cream, and Parmesan cheese is a true experience of indulgence and sophistication.

— *Grilled Chicken 3 Sautéed Shrimp 5*

Chicken Marsala \$16.99

Indulge in a tasty Italian experience with our Chicken Marsala - a tender sautéed chicken breast in a savory Marsala wine sauce, with mushrooms and your choice of yukon gold mashed potatoes or pappardelle pasta and bistro vegetables.

Shrimp Scampi \$16.49

This delectable dish of jumbo shrimp in a white wine butter sauce with Angel Hair pasta, fresh herbs, lemon zest and parmesan cheese is a symphony of flavors.

Gf Vegetable Plate \$11.49

Enjoy a delightful vegetable plate featuring seasoned black beans, a chef's blend of fresh vegetables, and your choice of starch for a satisfying and flavorful meal.

Gf Atlantic Salmon Filet \$19.25

Enjoy a flavorful and textural experience with this Atlantic salmon fillet, served grilled or blackened with house made mango salsa, and accompanied by bistro vegetables and coconut rice.

Gf Grilled Filet Mignon \$26.99

Elevate your dining experience with our 6 oz Certified Angus Fillet Mignon. Accompaniments include battered onion straws and your choice of fresh vegetable and starch.

— *Baked Potato, Herbed Sweet Potato Mash, Coconut Rice or French Fries*

Chicken Schnitzel \$16.49

Tender chicken schnitzel, expertly breaded and fried to a beautiful golden and topped with delectable lemon herb butter, atop a bed of wide and silky pappardelle pasta tossed in lemon caper sauce. Served with your choice of fresh vegetable.

Cowboy Steak \$15.99

Indulge in the savory flavors of our Ground Black Angus Beef, expertly cooked to perfection and topped with a delectable combination of sautéed mushrooms, onions, and a rich demi glace. Served with yukon gold mashed potatoes and bistro vegetables.

Gf Char Grilled Tomahawk Pork Chop with Cane Syrup Gastrique \$20.99

Enjoy a succulent cut of expertly grilled pork with a sweet and acidic sugar cane gastrique, served on a bed of herbed sweet potato mash and fresh vegetables.

Desserts

Apple Blossom \$7.49

Treat yourself to the irresistible combination of warm apple pie topped with a cinnamon streusel crumble and served with a drizzle of caramel sauce and whipped cream.

— *A la Mode 2*

Peanut Butter Pie \$7.49

A velvety smooth peanut butter filling is nestled in a rich dark chocolate cookie crust. Topped with decadent chocolate and caramel topping.

Chocolate Layer Cake \$6.74

Indulge in the ultimate chocolate lover's dream with our 3-layer chocolate cake. Between each layer you'll find creamy chocolate ganache. We finish with chocolate frosting and miniature chocolate chips. Served with chocolate and raspberry sauces.

New York - Style Cheesecake \$7.49

Silky smooth texture blends with decadent sweet and a touch of tang to create a symphony of deliciousness. Enjoy plain or topped with strawberry or cherry compote.

Specialty Drinks

Cocolito \$8

Rum Haven, Lime, Mint, Club Soda

Island Colada \$8.50

Rum Haven, Pineapple, Orange, Coconut Cream

Pineapple Upside Down Cake \$9

Whipped Vodka, Pineapple, Amaretto, Grenadine

Mulligan Mary \$8

Tito's Vodka, Select Spices

Cruzan Confusion \$8.50

Mango Rum, Malibu Rum, Pineapple

Albatross Margarita \$9

Tequila Sour Mix, Grand Marnier, Orange

Peach Daiquiri \$8.50

Captain Morgan, Peach Schnapps, Pineapple, Cranberry

Blood Orange Margarita \$9

Tequila, Grand Marnier, Cointreau



SUN 'N LAKE
GOLF CLUB