

MENU

Starters

Homemade Chicken Tenders \$10

Choice of mild, medium, hot, Chef's special sauce, served with fresh celery sticks, ranch or blue cheese

Crispy Cauliflower Florets \$7

Fried cauliflower, chopped chickpeas, dried Kalamata olives served with tahini and lemon cream sauce

*Tuna Tartare \$13

Finally chopped sashimi tuna, seasoned with onion, chives, sesame oil, layered with avocado and cucumber, drizzled with ginger plum sauce

Calamari Fritti \$13

Buttermilk calamari served with a chipotle aioli dipping sauce

The View Flatbread \$10

Please ask your server for Chef's daily selection

Soup

Soup du Jour \$7

Please ask your server for Chef's daily soup du jour

Burgers and Sandwiches

Served with choice of: French Fries, Fresh Fruit, Cole Slaw. Available to add: Bleu cheese, sautéed onions, sautéed mushrooms, sliced avocado, American, Swiss, Pepper Jack, \$1 each, sweet potato fries, bacon strips \$2

The View Burger \$13

Half pound ground beef chuck, lettuce, tomato, red onion served on a toasted brioche bun

Homemade Vegan Burger \$13

Fresh veggie mix, baby arugula, tomato, red onion, avocado, smeared with chipotle aioli, served on a toasted multigrain bun

Turkey Club Wrap \$12

Thin sliced turkey, applewood smoked bacon, avocado, lettuce, tomato, American cheese wrapped in a flour tortilla

Grilled Pesto Chicken Breast \$13

Herb marinated chicken breast, baby arugula, tomato, melted provolone cheese, pesto aioli served on toasted ciabatta bread

The Ruben Sandwich \$13

Sliced corned beef, sauerkraut, melted Swiss cheese, smeared with Russian dressing served on toasted rye bread



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
** An 18% gratuity will be automatically added to parties of 8 or more.



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Salads

***Available to add to any salad.** We can prepare Grilled or Blackened, Chicken Breast \$6, Gulf Shrimp \$9, Atlantic Salmon \$10

***Classic Caesar \$10**

Hearts of Romain tossed in creamy Caesar dressing, grated Parmesan, focaccia croutons

Heirloom Tomato & Burrata \$10

Fresh heirloom tomato, sliced burrata, drizzled with basil oil and a balsamic glaze

The View House Salad \$10

Organic mixed greens, heart of palm, sliced pear, dried cranberries, cherry tomatoes, roasted almonds, tossed in our house citrus vinaigrette

Entrees

Available for Dinner Service after 5pm

***New York Strip Steak \$34**

12oz. USDA Choice steak, broiled and served with sautéed oyster mushrooms, truffle steak fries

***Ribeye Steak \$42**

14oz USDA Tomahawk steak, grilled, served with scalloped potatoes, grilled asparagus and peppercorn sauce

***Sesame Crusted Atlantic Salmon \$26**

6oz Pan seared salmon served over green pea purée, sautéed oyster mushrooms, roasted fingerling potatoes

***Mediterranean Branzino \$28**

Charbroiled Seabass, grilled, served with a fennel Florida citrus salad

Boneless Chicken \$25

Half Baked Chicken, pesto fingerling potatoes, grilled asparagus, smothered in a herb sauce

Vegetarian Linguini \$18

Pappardelle, kalamata olives, basil, cherry tomatoes, marinara, fresh grated parmesan

St. Louis BBQ Ribs Market Price

Full or 1/2 rack pork ribs, grilled, smothered in homemade barbecue sauce served with golden truffled steak fries

Sharable Sides \$5

Sautéed oyster mushrooms, roasted fingerling potatoes, truffle steak fries, scalloped potatoes, grilled asparagus, coleslaw, seasonal vegetables

Dessert

Chocolate Molten Cake \$8

Served with vanilla ice cream, whip cream and strawberry coulis

New York Cheesecake \$7

Served with fresh blueberries, whip cream and blackberry coulis

Florida Key Lime Pie \$7

Served with whip cream

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