

THE VIEW

❖ SUMMER DINNER MENU ❖



APPETIZERS / SOUPS / SALADS

Wild Mushrooms 7.95 *Veg GF on request

Butter poached wild mushrooms with chopped herbs, dry sherry, roasted garlic and onions

Signature Soups 7.95

- Plum Tomato Soup, Rosemary crackers *V Gf on...
- Green Chili Chicken (Spicy) *Veg on request
- Normandy Brie Soup with Black Truffles *Veg

Gorgonzola Apple Salad pecans, shallots, bacon, white balsamic vinaigrette, organic baby greens 9.50

Mediterranean Quinoas Salad 11.50 *Gf Veg

Tomato, cucumber, chick peas, peppers, avocado, onion, cilantro, feta, olives, lemon-cumin citronette

Chicken Jalapeno Quesadilla 13.25

Oaxaca cheese, fresh jalapeno, pablano chili, spinach, caramelized onions and Cotija cheese

Roasted Egg Plant Dip (spicy baba ganoush) 13.00

Feta, pita, cucumbers, tomatoes, olives, red onions, sesame and warm pita *Gf Veg V on request

Jumbo Iced Prawns (4) 17.00

Atomic cocktail sauce *Gf

Ahi Tuna Tartar 15.25

Hawaiian line caught tuna, fresh ginger, ponzu, shallots, green onions, wasabi caviar, spiced wonton chips *GF on request

GRILLED WHITE PIZZAS individual 10"

Chicken & Jalapeno with Oaxaca cheese 11.25

Sweet & spicy red chili sauce on the side for dipping

Mediterranean 12.25

Pine nuts, ricotta, pesto, olives, tomatoes, Cotija Marinara sauce on the side for dipping

Mushroom & Truffle 10.25

Garlic, three cheese blend, caramelized onions, White wine cheese sauce on the side for dipping

TONIGHT'S SELECTION

Broken Trout Salad 16-

Pita, feta, olives, tomatoes, cucumbers, arugula and fresh red trout from the Colorado River

Country Style Chicken Breast 19.25

Parmesan crust, pan fried, caper-lemon butter, white wine sauce on the side, mashed potatoes and asparagus.

Dry Aged Ribeye Steak 38.95

Grilled asparagus, fingerling potatoes, glazed rainbow carrots, steak butter. Add Garlic Prawns \$8

Boneless Trout "en Papillote" (baked in paper) 25.95

Colorado red trout, steamed in its own natural juices. Citrus, aromatics and fresh dill. *Gf on request

Duck Confit 20.95 (Chef's favorite dish for summer)

Wild rice, green beans, green apple chutney

Pasta Puttanesca (Spicy) 16.95 *Veg on request

Spicy red sauce, Pappardelle pasta, angry tomatoes, olives, artichokes, capers, spinach, fresh basil, parmesan cheese, toasted ciabatta bread

Signature Short Rib (Fork tender -Pot Roast Style) 28.50

Boneless braised beef short rib, whipped potatoes, roasted root vegetables, crispy onions *Gf on request

Curried Lamb Adobo 27.95 *Gf on request

Braised Lamb Shank, Basmati Rice, Cotija Cheese Chef's Spicy Adobo with Red Curry (Spicy)

DESSERTS

Peach Cobbler 10.25

Chocolate Crème Brulée with Brandied Cherries 9.50

Salted Carmel Ice Cream 5.95

* Gf – Gluten free on request

* Veg – Vegetarian on request

* V – Vegan on request

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED PROTEINS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS INCLUDING BEEF, BURGERS, PORK, POULTRY, SEAFOOD, SHELLFISH OR EGGS

18% GRATUITY WILL BE ADDED TO PARTIES OF SIX (6) OR MORE