



APPETIZERS

MINI SANDWICHES – It'll be difficult to pick only three!

Steak Burger with cheese, mustard & a pickle, Fried Fish with tartar & a pickle, Chicken with mayo & pickle, Sloppy Joe, Pulled BBQ Pork, Bratwurst or Hot Dog. Mix and match any Three \$7.50

BRUSCHETTA

Fresh tomato, red onion, and garlic marinated in a balsamic blend, served on toast points and topped with fresh mozzarella cheese \$8.50

SESAME SEARED AHI TUNA

Seared and served with wasabi, pickled ginger and drizzled with a light ginger soy dressing \$10.95

FISH TACOS

Two flour tortillas with sautéed tilapia, lettuce, tomato and cilantro mayo \$7.50
Sub Steak or Chicken if you like!

FRIED MOZZARELLA

Crispy Italian breaded mozzarella served with homemade marinara sauce \$7.50

JUMBO BUFFALO WINGS

Mouth-watering breaded chicken tossed in a spicy buffalo sauce. Choose between Bleu Cheese and ranch dressing. Order them mild, medium or hot.
10 / \$7.99 18 / \$13.99 35 / \$23.99

SPINACH & ARTICHOKE DIP

Spinach and artichoke blended with a creamy cheese and served with warm pita chips \$7.50
Lobster Spinach & Artichoke Dip \$9.95

QUESADILLAS

Cheese, chicken or steak quesadilla with pepper jack cheese and a side of sour cream and salsa \$8.95
Try a BBQ Pork with mozzarella cheese Quesadilla!!

NACHOS

Corn tortilla chips piled high with seasoned ground beef, two cheeses, jalapenos, black olives, tomatoes and green onion. Sour cream and salsa on the side \$9.99
Not hungry for a full order...try a half order for \$5.99

FRIED CALAMARI

Lightly seasoned and breaded calamari served with lemon and homemade marinara \$9.50

KABOBS

Three skewers of chicken or steak with teriyaki and barbecue sauce \$6.95



SALADS

Add a Soup! Chicken Noodle or Ask About Our Soup of the Day!

Cup \$3.00 / Bowl \$4.25

CHILI Time!!

Served with
cheese & onion
Cup \$3.75
Bowl \$5.75

FRESH GLAZED PEAR AND PECAN SALAD

Fresh glazed pears and honey glazed pecans served over mesclun mix and tossed with homemade Balsamic vinaigrette \$9.95

SPINACH SALAD

Baby spinach with grapes, celery, cucumber, artichoke hearts, green onions and rotini pasta tossed in a lemon vinaigrette \$7.99

COBB SALAD

Crisp greens with tomato, cucumber, red onion, egg, and Colby jack cheese. Your choice of dressing \$7.99

CAESAR SALAD

Crisp romaine lettuce tossed with with Reggiano parmesan cheese and homemade croutons in a creamy Caesar dressing \$7.99

TACO SALAD

Mixed greens tossed with two cheeses, green onions, black olives, tomatoes and jalapenos. Sour cream, salsa and guacamole on the side. Your choice of seasoned ground beef or marinated chicken \$9.50

SILVER WEDGE

Lettuce wedge with chopped tomatoes, bacon, ranch dressing, and bleu cheese crumbles \$5.50

Add Chicken, Turkey or Ham \$2.00 each • Seared Ahi Tuna \$4.00 • Shrimp \$4.00 • Steak \$4.00

Fat Free Raspberry Vinaigrette * Bleu Cheese * Ranch * Italian * Thousand Island * Honey Mustard * Balsamic Vinaigrette

SANDWICHES

Full sandwiches are served with homemade chips



NEW

LUNCH SPECIAL HALF SANDWICH & Cup of Soup or a House Side Salad \$7.25

Choose from: Chicken Caesar Wrap, Pulled BBQ Pork, Italian Beef, Cuban, Classic Reuben, The Club or View Tuna Salad Melt Served 11 – 3 Daily (Sorry, no coupons)

CHICKEN CAESAR WRAP

Grilled chicken breast tossed with romaine lettuce, Caesar dressing, parmesan cheese and homemade croutons then stuffed into a flour tortilla \$8.50
mmmm...Add guacamole \$.75

PULLED BBQ PORK

Slow roasted, homemade, mouth-watering, hand-pulled pork, simmered in bbq sauce and served on ciabatta bread \$9.25

THE CLUB

Ham, turkey, bacon, lettuce, tomato and mayo layered between three slices of white or wheat toast or make it a “wrap” \$9.50

ITALIAN BEEF

Chicago style Italian beef and melted provolone cheese on French bread and served with a side of au jus and sweet or hot peppers \$8.50

CUBAN

Homemade pulled pork and grilled ham on ciabatta bread topped with melted provolone cheese and Cajun mayonnaise \$8.50

CLASSIC REUBEN

Homemade corned beef with sauerkraut and Swiss cheese, grilled on marble rye bread and served with thousand island dressing on the side \$9.25

GRILLED CHICKEN

Tender, marinated boneless chicken breast with lettuce, tomato, red onion, pickle and mayo served on a gourmet roll \$8.50

GRILLED STEAK SANDWICH



NEW

Savory grilled steak with lettuce, tomato, red onion and pickle served on ciabatta bread \$8.50

Ask for your **Grilled Chicken or Steak Sandwich LOADED** with grilled onions, sautéed mushrooms and provolone cheese for an extra \$2.00

FRIED FISH

Beer-battered tilapia with lettuce, tomato, red onion and pickle served on ciabatta bread with a side of tartar sauce \$9.50

VIEW TUNA SALAD MELT

Homemade tuna salad on your choice of grilled white, wheat or marble rye bread with melted American cheese. \$7.99

LARRY'S SLOPPY JOE

Just like Larry likes it!! \$7.99

STEAK BURGERS

Half pound patties served with lettuce, tomato, onion and pickle on a gourmet roll.
Served with homemade chips \$7.99

BARBEQUE CHEDDAR BURGER

Covered with tangy barbeque sauce and melted Cheddar cheese \$8.75

BACON BLEU BURGER

Topped with crisp bacon and melted bleu cheese \$8.75

PATTY MELT

Served with grilled onions and your choice of cheese on marble rye bread \$8.75

MUSHROOM SWISS MELT

Served with sautéed mushrooms and Swiss cheese on your choice of white, wheat or marble rye bread \$8.75

Add bacon, mushrooms, grilled onions, guacamole, jalapenos or cheese for only \$.75 each

Side Dishes

Homemade Chips, French Fries, Potato Salad
Pasta Salad, Cole Slaw, Cottage Cheese, Wild
Garden Rice, Garlic Whipped Potatoes, Fresh
Sautéed Vegetable Medley – Only \$2.00 each

House Side Salad \$3.00
Seasonal Fruit \$3.50
Side Pear & Pecan Salad or Side Caesar Salad \$4.50

ENTREES

All entrees are served with your choice of a cup of soup or house side salad

ASPARAGUS PASTA

Ditalini pasta and asparagus tossed in a garlic butter and white wine sauce topped with Reggiano parmesan cheese \$10.95

Add chicken for \$2.00

Add shrimp, tuna or calamari for only \$4.00

BISTRO STEAK MEDALLIONS

Grilled steak medallions and sliced portabella mushrooms in a black currant bordelaise sauce served over garlic whipped potatoes and a fresh sautéed vegetable medley \$13.95

NEW

RIBEYE

8 oz hand-cut choice ribeye seasoned and grilled to perfection served with fresh sautéed vegetables and garlic whipped potato \$16.99

CHICKEN CAPRESE

Seared chicken breast served over rigatoni in a light spinach, tomato, and garlic white wine sauce \$13.99

CHICKEN PARMESAN

Delicious breaded and fried tender chicken breast topped with provolone cheese and served over a bed of spaghetti with homemade marinara sauce and a breadstick on the side. \$12.95

ALASKAN SALMON

NEW

Succulent Alaskan Salmon topped with a dill lemon béarnaise sauce served on a hickory plank with wild garden rice and fresh sautéed vegetable medley. \$14.99

POT ROAST

Braised for hours and served with carrots, celery, garlic whipped potatoes and gravy \$13.99

STUFFED TILAPIA

LOBSTER Spinach & Artichoke cream stuffed tilapia baked to perfection and served with red potatoes and fresh sautéed vegetable medley. \$15.95

NEW

CHICKEN MARSALA

Sautéed chicken breast finished in a Marsala wine with heaps of mushrooms and served with pasta \$14.99

PASTA SALSICCIA

Sweet Italian sausage, peppers, onions, mushrooms, and garlic, sautéed in olive oil and tossed with rigatoni and parmesan cheese. Served with your choice of Marinara or Alfredo sauce \$13.99

TILAPIA

A mild white fish, grilled, blackened or sautéed in a white wine sauce and served with wild garden rice and a fresh sautéed vegetable medley \$13.99

FOR KIDS 10 & UNDER

Macaroni & Cheese \$2.00

Hot Dog & Fries \$3.95

Grilled Cheese & Fries \$4.95

Chicken Tenders & Fries \$6.39

Cheese or Meat Ravioli \$6.95

Hamburger & Fries \$4.95

Kids Eat Free Every Sunday with the purchase of an Adult Entree

FAMOUS FRIDAY ALL-YOU-CAN-EAT FISH FRY

4:00 p.m. – 9:30 p.m.

All you can eat beer battered **Lake Perch!!**

Your choice of fries or chips and a side of coleslaw \$14.99

SATURDAY NIGHT ALL-YOU-CAN-EAT FRIED SHRIMP

4:00 p.m. – 9:30 p.m.

All you can eat beer battered **Fried Shrimp!!**

Served with soup or salad, your choice of chips or fries and a side of coleslaw \$14.99

NEW!!

NEW!!

SUNDAY BRUNCH

10 a.m. – 1:00 p.m.

\$14.95 Adults / \$11.50 Children 10 and Under & Seniors / 5 and Under Free!

Ask how to sign up your Charity/Organization for unlimited donations from The View!

18% gratuity added to parties of 8 or more

CLASSIC MARTINIS

Vodka

Svedka • 4 Rebels • Ketel One •
Ketel One Citroen • Stoli • Belvedere
Grey Goose



Bleu Cheese Stuffed Olives
Made with Care by our
Bar Staff

Gin

Beefeater • Tanquerary
Bombay Sapphire • Tanquerary 10



MARTINI COCKTAILS

Pear Martini

Absolut Pear, Lemonade and a splash of
Apple Juice

Cosmopolitan

Svedka Citroen, Cointreau & Cranberry Juice

Lemon Drop Martini

Svedka Citroen, Limoncello & Sour mix

Chocolate Martini

Svedka Vanilla Vodka, Dooley's Toffee
Liqueur & Godiva Chocolate Liqueur

Midnitini

Svedka Vodka, White Cranberry Juice &
Sparkling Wine

Watermelon Martini

Skyy Melon, Watermelon Pucker &
Lemonade

Raspberry Lemon Drop Martini

Ketel One Citroen, Triple Sec & Chambord

Mochatini

Svedka Vanilla Vodka, Starbucks Coffee
Liqueur & Crème de Cacao

French Martini

Svedka Vodka, Chambord & Pineapple Juice

Pomegranate Martini

Svedka Vodka & Pomegranate Juice

Caribbean Cooler

Malibu Coconut, Mango &
Pineapple Rums with cranberry &
orange juices

Fruity Pebble

Bacardi O & Malibu Mango Rum
with pineapple and cranberry juice

HOUSE FAVORITES

Sangria

It took months to perfect our
own secret recipe. Enjoy a
pitcher or by the glass!

Apeach Long Beach Iced Tea

Apeach Absolut Vodka, rum, gin,
triple sec, peach schnapps, and
cranberry juice make this drink POP!

Mojito

Fresh squeezed lime juice, mint
leaves, Bacardi Limon & Sierra Mist
OR Try a Pineapple Mojito !!

BEVERGES

FOUNTAIN SODA \$2.50

Free Refills!

Pepsi • Diet Pepsi • Sierra Mist • Lemonade •
Brisk Unsweetened Iced Tea • Brisk Raspberry
Iced Tea • Mug Root Beer • Dr. Pepper

JUICES & MILK \$3.00

Cranberry • Apple • Grapefruit • Tomato
Pineapple • Orange • Milk • Chocolate milk •
Hot Chocolate

DRAFT BEER

Miller Lite • MGD • Sam Adams
Sam Adams Seasonal • Guinness • Harp
Coors Light • Blue Moon

BOTTLED BEER

Miller Lite • MGD • Bud Light • Budweiser
Amstel Light • Coors Light • Michelob Ultra • Heineken
Heineken Light • Corona • Corona Light • Old Style
Fat Tire • Hacker Pschorr • Mike's Hard Lemonade
Warsteiner Octoberfest • Sharp's (non-alcoholic)