



LUNCH MENU

♦ INQUIRE ABOUT OUR DAILY SPECIALS ♦

APPETIZER

BEEF BITES

Pan tossed filet on onion strings, and topped with pico de gallo 9.95

CALAMARI

Lightly fried and served with pan tossed fresh vegetables 9.95

SHRIMP AND SCALLOP CEVICHE

Fresh chopped peppers, onions, tomatoes, and pineapple 9.50

GRILLED CHICKEN WINGS

Your choice of Spicy or Mediterranean style wings 8.95

COCONUT SHRIMP

Tiger shrimp lightly fried and served with wasabi mustard 9.95

PARMESAN CRUSTED SCALLOPS

Lightly panko breaded and flash fried, served with thai chili sauce 12.95

CHILLED SHRIMP COCKTAIL

Jumbo tiger shrimp, curried coconut milk, served with fresh mandarin raisin salsa 9.95

AGED CHEESE AND FRUIT PLATTER

Presidente Brie, Ama Blue & Chive Cotsweld 12.95

SALAD

Add chicken \$5 or shrimp, steak or today's fish \$6

TOMATO, AVOCADO & MOZZARELLA

Rosemary skewered, herb infused olive oil 9.95

SPINACH & FRUIT

Apples, walnuts, strawberries, pineapple, blue cheese, cranberry balsamic vinaigrette 11.95 / 7.95

CAESAR

House made dressing, parmesan crisp, shaved parmesan and croutons 10.95 / 6.95

VIEW MIXED GREENS

Grape tomatoes, gorgonzola cheese, and maple balsamic dressing 9.95 / 5.95

SMOKED CHICKEN CHOP CHOP

Salami, bacon, tomato, green onions, garbanzo beans, guacamole, egg, and fresh basil 13.95 / 9.95

GRILLED AHI

Grilled ahi tuna, haricot vert, cucumber, red onion, egg, blue cheese, and balsamic vinaigrette 13.95

ALASKAN SNOW CRAB

Fresh greens, spinach, mandarin orange, roasted red beets, wasabi vinaigrette 13.95

GRILLED SALMON

Fresh spring mix, romaine, Donnay Farms Goat cheese, candied walnuts, roasted shallot & raspberry vinaigrette 13.95

THAI STEAK

Asian marinated steak, fresh mint, basil, cilantro, arugula, hearts of palm, red onion, cucumber 14.95

PIZZA

MARGHERITA

Fresh roma tomatoes, basil, olive oil, and mozzarella 9.95

PEPPERONI

Fresh marinara, mozzarella, Donnay Farms goat cheese 10.95

CHICKEN PESTO

Smoked chicken, portobella, and smoked gouda 10.95

VIEW FRESCO

Fresh tomatoes, avocado, basil, and olive oil 9.95

ENTRÉE

FLAT IRON STEAK

Fire grilled, tarragon mushrooms, pomme frites, grilled broccoli spears 19.50

BABY BACK RIBS

House smoked half rack, grilled summer vegetable 19.95

AHI TUNA

Spiced seared tuna, sautéed haricot vert, soba noodles, and soba dressing 23.95

GRILLED SALMON

Grilled asparagus, sautéed garlic spinach, Sriracha hollandaise 17.95

STUFFED SHRIMP

Jumbo tiger shrimp stuffed with fresh crab meat and served over fresh angel hair tossed with fresh vegetables 19.95

PASTA

LITTLE HATS

Butternut squashed ravioli, gorgonzola, spicy walnuts, grilled salmon 17.95

SHRIMP AL FRESCO

Fresh grape tomato, basil, roasted garlic, olive oil with home made angel hair 16.95

SMOKED CHICKEN FETTUCINI

Fresh rosemary, basil, spinach, asparagus, sun-dried and roma tomatoes, light cream sauce with fontina 15.95

ITALIAN SAUSAGE & SWEET PEAS

House made linguini, roasted garlic, broccoli, tomatoes and shaved parmesan 14.95

SANDWICH

BLACKENED FISH TACOS

Fish of the Day, soft tortilla, tomato, guacamole, lettuce, & sour cream 12.95

SOFT SHELL CRAB

Flash fried, red pepper aioli, fresh pineapple salsa 12.95

TURKEY BURGER

Spinach, sun dried tomato, hot pepper cheese, basil aioli 10.95

GRILLED PASTRAMI

Thinly sliced stacked high, red onions, swiss cheese on caraway rye 9.95

SMOKED CHICKEN WRAP

Mango, mixed greens, cucumber, and maple balsamic vinaigrette 10.95

SIGNATURE BURGER

Chopped steak burger, caramelized onions, choice of cheese 9.95

PORTOBELLA MUSHROOM MELT

Roasted red peppers, caramelized onions, roma tomatoes, grilled asparagus, cheddar cheese, & basil aioli 9.95

SIMPLY GRILLED

Smoked Chicken Breast

Broiled Flank Steak

Grilled Fish of the Day

with Choice of vegetable or salad
14.95

SIDE

Edamame
6.95

View Fries
6.95

Stuffed Mushrooms
7.95

Grilled Vegetable
5.95

SOUP

Scotch Onion
6.95 / 4.95

Chicken Cilantro
6.95 / 4.95

Soup of the Day
6.95 / 4.95