

*The View will strive whenever possible
to use Michigan and locally grown
products and services*

APPETIZERS

Cajun Chicken Tenders \$10

Fresh tenders tossed in spicy Cajun flour with ranch

Crab Cakes \$14

Our signature appetizer, served with chipotle aioli

Calamari \$11

Crispy calamari served with marinara

Fried Mozzarella \$9

Fresh mozzarella breaded in Italian bread crumbs
And served with hot marinara

Italian Nachos \$10

Fried ravioli skins topped with mozzarella cheese, Italian sausage,
pepperoni, onion, pepperocini, and served with marinara

Bruschetta \$6

Fresh salsa cruda delivered on asiago garlic bread

*Lollipop Lamb Chops \$16

Rubbed with garlic and thyme with
balsamic reduction

* Seared tuna sashimi \$ 11

Served rare

Oysters Florentine \$ 14

Stuffed with applewood smoked bacon, spinach
And three cheeses or try on the half shell

**PARTIES OF 6 OR MORE ARE SUBJECT TO AN
AUTOMATIC 17% SVC CHG**

SOUP & SALADS

Side Salad \$4

~with sandwich \$3

A fresh Seasonal mix
Your Choice of Dressing

French Onion Soup \$6

~with entrée \$5.~

A Classic soup and a favorite here at the View

Soup Du jour \$4

~with sandwich \$3~

Consult your server for today's selection

BIG SALADS

Caesar Salad \$8

Hearts of Romaine | Parmesan | Tomato
~Additions~

Grilled Chicken	\$5
Seared Salmon	\$7
Grilled shrimp	\$6

Spinach Salad with Shrimp \$15

Baby spinach tossed in orange vinaigrette and topped with pesto
grilled shrimp, pine nuts, and goat cheese/ grape tomatoes

Ginger Chicken Salad-\$14

Mokkiko chicken tenders over ginger and
Sesame dressed greens

* May be cooked to order. Consuming raw or undercooked meats, poultry, seafood or eggs
may increase your risk of food borne illness

SANDWICHES

All sandwiches come with house made chips

*Classic Burger \$12

Hand pattied served with house chips

Add Toppings \$2 each | Bacon

Mushrooms | Sautéed Onions

Fried Egg/

Add fries \$1 Add sweet potato fries \$2

*Mini Burgers \$11

Caramelized Onions | Chipotle Aioli | Aged Cheddar

Chicken Quesadilla \$11

Cumin marinated chicken, roasted peppers, red onions, and jack cheese meet in a tomato tortilla

Meatball Grinder \$ 12

House made meatballs, rich marinara, melted provolone

Classic Reuben \$13

Some say it all started in Omaha

Slow cooked corned beef, sauerkraut,

Thousand island, and Swiss cheese on

Marble rye

Salmon Burger \$15

Fire roasted red pepper sauce/Faroe Island Salmon

12 Hour Sandwich \$13

Slow roasted brisket/ Yancey's onion cheddar

Caramelized yellow onions/ marble rye

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ENTREES

*New York Strip \$33

12oz. portion of the beef lovers favorite

ROASTED GARLIC MASHED POTATOES AND VEGETABLE DU JOUR

*Garlic Herb Grilled Ribeye \$36

Choice center cut Nebraska beef at its best

SERVED WITH BACON FRIED POTATOES AND VEGETABLE DU JOUR

*Sesame and Ginger Pork Chops \$23

Marinated and seared

BOK CHOY VEGETABLE MEDLEY—lo CARB

12-Hour Brisket-\$22

We slow cook these for at least 12 hours and top

With hunter sauce and tobacco onions

Roasted garlic mashed and vegetable medley

*Rack of Lamb \$43

Three double chops Dijon and herb crusted

And char-grilled to your liking

Roasted garlic mashed potatoes and vegetable du jour

Eggplant Parmesan- 19

Fresh eggplant sautéed and paired with house

Made marinara and mozzarella served

With garlic butter tossed linguini

Linguini \$18

Served with your choice of meatball marinara, grill Italian sausage, or chicken Alfredo

Roasted Chicken \$22

Semi boneless, tender, crispy, and mouth watering

Garlic mashed potatoes and vegetable du jour

Chicken Milanese \$21

Italian bread crumbs/ butter sauce

With tomatoes, spinach, kalamata olives

Roasted potatoes and vegetable du jour

*Faroe Island Salmon \$26

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