

DINNER

APPETIZERS

CHIPOTLE SHRIMP TOSTADAS

lettuce | smashed avocado
pickled onions | cojita cheese

\$14.00

CHICKEN WINGS

choice of sauce: buffalo, asian, or bbq
crudité | ranch dressing

\$12.00

KING CRAB CAKES

crispy onion ring | aioli | green salad

\$17.00

SHRIMP & CRAB QUESADILLA

monterey jack cheese | shrimp & crab sofrito
mango salad

\$17.00

MEATBALL SLIDERS (3)

hawaiian rolls | marinara sauce | mozzarella
arugula

\$14.00

GARLIC PARMESAN FRIES

\$9.00

HOUSE SALAD

mixed greens | cherry tomatoes
cucumber | champagne vinaigrette

\$7.00

SIDE CAESAR

romaine | parmesan | house-made croutons

\$7.00

ENTREE SALADS

CAESAR

romaine lettuce | parmesan
house-made croutons

\$12.00 add chicken +\$6 add salmon +\$9

COBB

iceberg lettuce | turkey | egg | bacon | tomato
avocado | bleu cheese crumbles
ranch dressing

\$19.00

ASIAN CHICKEN

grilled or crispy chicken | romaine
mandarines | napa cabbage | almonds
wonton strips | sesame seeds
tangy asian dressing

\$17.00

ROASTED BEET SALAD

baby spinach | red & gold beets | turkish
pistachios | goat cheese
aged balsamic vinaigrette

\$16.00 add chicken +\$6 add salmon +\$9

WEDGE SALAD

iceberg lettuce | cherry tomatoes
blue cheese crumbles | smoked bacon
blue cheese dressing

\$14.00 add chicken +\$6 add salmon +\$9

FLATBREADS

CHICKEN BARBECUE

smoked gouda | mozzarella | red onion
cilantro

\$18.00

SOPRANO'S

genoa salami | pepperoni | italian sausage

\$17.00

HAWAIIAN

fresh golden pineapple | ham | mozzarella

\$18.00

ENTREES CAN BE SPLIT WITH AN EXTRA \$5 CHARGE

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR
EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

CLASSICS

choice of: french fries, potato salad, coleslaw,
fresh fruit or side salad.
onion rings or sweet potato fries +\$2

BACON AVOCADO BURGER

1/2lb wagyu patty | avocado | pepperjack
lettuce | bacon | tomatoes | brioche bun

\$23.00

WAGYU BEEF BURGER

1/2lb wagyu patty | choice of cheese | lettuce
tomato | red onion

\$19.00

TURKEY BURGER

cheddar cheese | caramelized onions | lettuce
red onion | tomato | chipotle mayo

\$19.00

VEGAN BURGER

roasted corn | cremini mushroom | quinoa
french green lentils | oatmeal | smoked gouda
vegan bun | house salad

\$20.00

ROAST BEEF DIP

thinly sliced slow roasted beef | swiss
french roll | au jus

\$18.00

FISH & CHIPS

2 pieces +\$19 3 pieces +\$22

DESSERTS

FLAN NAPOLITANO

\$8.00

VANILLA ICE CREAM

\$6.00

DARK CHOCOLATE BROWNIE A LA MODE

\$11.00

CHURRO SUNDAE

\$8.00

GELATO

ASK YOUR SERVER FOR THE FLAVOR OF THE WEEK

\$6.00

MOUNTAIN VIEW GRILLE

DINNER

ENTREES

SUMMER GRILLED SALMON

squash succotash | avocado crema
micro cilantro | green french lentils

\$28.00

SHRIMP BOWL

4 large shrimp | jasmine rice | avocado
cherry heirloom tomatoes | carrots
cabbage sesame seeds | wonton strips
ponzu-wasabi dressing

\$24.00

SHORT RIB ENCHILADAS

red sauce | arroz verde | shredded lettuce
queso fresco | sour cream

\$24.00

ITALIAN SAUSAGE LINGUINI

sautéed spinach | cherry tomatoes | fresh basil
creamy marinara sauce

\$19.00

ROASTED CHICKEN ADOBO

half chicken | cilantro rice | cucumber
tomato salad | aji amarillo aioli

\$27.00

PORK SCHNITZEL

golden potatoes | sweet red cabbage
blueberry sauce | german cucumber salad

\$23.00

ANGUS RIBEYE STEAK (12OZ)

fries | seasonal vegetables
chimichurri sauce

\$34.00

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