

# Mountain View GRILLE

## APPETIZERS

### CHICKEN WINGS (6)

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

\$14.00 or 9 wings for \$18

### SHRIMP & CRAB QUESADILLA

monterey jack cheese | shrimp & crab sofrito  
mango salad

\$17.00

### SHORT RIB SLIDERS (3)

bbq braised short rib | smoked gouda cheese  
caramelized onion | aioli

\$18.00

### ITALIAN FRITTO MISTO

jumbo shrimp | calamari | alaskan cod  
vegetables | lemon wedges | garlic aioli

\$18.00

### CRAB CAKES (2)

aji amarillo aioli | citrus salad

\$16.00

### BURRATA PEPERONATA

roasted bell pepper | herb heirloom tomatoes  
caramelized onions | balsamic glaze  
micro basil | garlic oil

\$14.00

### HOUSE SALAD

mixed greens | cherry tomatoes | cucumber

\$7.00

### SIDE CAESAR

romaine | parmesan | house-made croutons

\$7.00

## FLATBREADS

### MEDITERRANEAN

zucchini | squash | artichoke bell  
pepper | tomatoes | spinach | onions  
goat cheese | mozzarella cheese

\$17.00

### THE SOPRANO'S BENDER

genoa salami | pepperoni | italian sausage

\$18.00

### HAWAIIAN

fresh golden pineapple | ham | mozzarella

\$17.00

## 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 mandarins  
napa cabbage | almonds wonton strips | sesame  
seeds tangy asian dressing

\$19.00

### ROASTED BEET SALAD

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

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

ENTREES CAN BE SPLIT WITH AN EXTRA \$5 CHARGE

22% GRATUITY ADDED TO ALL BILLS OF 6 OR MORE GUEST

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

## ENTREES

### BEEF TENDERLOIN STROGANOFF

cremini mushrooms | caramelized onions  
fettuccine noodles | creamy beef sauce

\$31.00

### NORWEGIAN SALMON

wild rice pilaf | roasted garlic cream  
sauteed vegetables

\$28.00

### CHICKEN SCALOPPINE

mashed potatoes | lemon caper sauce  
seasonal vegetables | micro basil

\$24.00

### GRILLED RIBEYE STEAK (12OZ)

yukon mashed potatoes | peppercorn sauce  
sauteed vegetables | garlic butter

\$36.00

### JUMBO SHRIMP FAJITAS

black beans | sautéed bell peppers & onions | fresh guacamole  
pico de gallo | sour cream | flour tortillas

\$31.00

### MILANESSA ALLA NAPOLITANA

crispy breaded chicken | smoked ham | swiss cheese  
linguini pomodoro | arugula salad | parmesan cheese

\$26.00

### SHRIMP BOWL

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

\$26.00

### CHICKEN ALFREDO FETTUCCHINI

grilled herb chicken breast | roasted garlic  
white wine sauce | focaccia garlic bread

\$27.00

### VEGAN BEEF BOLOGNESE

lumache rigate pasta | vegetarian beef chunks  
pomodoro pure | mirepoix | vegan parmesan  
cheese

\$24.00

### FISH & CHIPS

2 pieces +\$19    3pieces +\$22

## CLASSICS

choice of: french fries, potato salad, coleslaw, fresh fruit or  
side salad.

onion rings or sweet potato fries+\$3

### BLACKENED SALMON BURGER

8oz salmon patty | brioche bun | tomatoes  
iceberg lettuce | red onions | chipotle aioli

\$21.00

### WAGYU BEEF BURGER

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

\$21.00

### ANGUS TRIPLE BLEND SMOKEHOUSE BURGER

1/3lb angus beef, brisket & short rib patty  
choice of cheese | lettuce | tomato red onion  
brioche bun

\$17.00

### CLASSIC RUBEN SANDWICH

New York pastrami | zesty sauerkraut  
swiss cheese | thousand island  
marble rye bread

\$21.00

### MILANESE SANDWICH

toasted telera roll | crispy breaded chicken  
tomato-garlic spread | avocado  
fresh mozzarella cheese

\$19.00

### ROAST BEEF DIP

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

\$18.00

## DESSERTS

### VANILLA ICE CREAM

\$6.00

### BREAD PUDDING

W/ DULCE DE LECHE

\$11.00

### BROWNIE A LA MODE

\$9.00

### UBE CHEESECAKE

\$9.00

### APPLE PIE

-\$3 ADD VANILLA ICE CREAM

\$11.00

### CHURRO SUNDAE

\$9.00

CARAMEL BROWNIE CHEESECAKE \$9.00

WHITE CHOCOLATE BLUEBERRY COBBLER CHEESECAKE \$12

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