MOUNTAIN VIEW
RESTAURANT

2017 SUMMER DANCE SERIES

APPETIZERS

WINGS - 8
Eight house seasoned wings served with celery and choice of bleu cheese or ranch.
Available plain, barbecue or Buffalo style.

QUESO BLANCO ✺ - 7
Served with soft pretzels or tortilla chips.

BRUSCHETTA ✺ - 8
Toasted baguette topped with tomatoes, basil, garlic, shallots and Parmesan.

GARLIC CHEESE BREAD ✺ - 7
Baked with garlic herb cheese and topped with mozzarella and Parmesan.

SOUPS & SALADS

KALE CAESAR - LARGE 10 / SMALL 6
A blend of romaine and baby kale, tomatoes, bacon, Parmesan,
croutons and hard-cooked egg tossed in Caesar dressing.

Add: Organic Chicken 3 | Shrimp 4 | Steak 4

APPLE MOUNTAIN SALAD ✺ ✻)(- LARGE 12 / SMALL 8
Mixed greens, dried cherries, apples, blueberries, toasted almonds,
crumbled goat cheese and choice of dressing.

AMBROSIA SALAD ✺ ✻)(- LARGE 10 / SMALL 6
Blend of romaine and shredded cabbage, mandarin oranges, grapes, strawberries and
pineapple tossed with creamy coconut dressing. Topped with toasted almonds and feta cheese.

Add: Organic Chicken 3 | Shrimp 4 | Steak 4

BOWL OF SOUP - 4
Chicken noodle made with organic chicken, tomato bisque or clam chowder.

BURGERS & SANDWICHES

Served with kettle chips and pickle spear. Black bean or lean turkey burger available in place of an Angus burger.

Add: Shoestring Fries 2 | Seasoned Fries 2 | Onion Rings 2

THE GRILLE CLASSIC - 9
Half-pound grilled Angus burger or organic chicken breast
with choice of cheese, leaf lettuce, tomato, onion and pickle.

CLUBHOUSE STACK)(- 10
Choice of toasted white or wheat bread triple stacked with smoked turkey, ham,
Swiss and american cheeses, lettuce, tomato, bacon and mayonaise.

BLT - 7
Crispy bacon, leaf lettuce, tomato and mayo.

PULLED PORK SANDWICH - 10
Pulled pork on a Kaiser bun with your choice of cheese.

STEAK SANDWICH - 12
Grilled tenderloin on a toasted bun with dijonnaise, lettuce, tomato and onion.

PHILLY SANDWICH - 12
Choice of beef or organic chicken with peppers, onions and mozzarella on a toasted bun.

GOURMET GRILLED CHEESE ✺ - 10
Melted Muenster, american and provolone. Served with a cup of tomato bisque.

HOUSE SPECIALTIES ✺ VEGETARIAN ✻ GLUTEN FREE)(ITEMS UNDER 500 CALORIES

All chicken dishes are prepared with organic, raised without antibiotics, vegetarian fed chicken. (excluding wings)
Please inform your server of any food allergies. All fried items fried in sunflower oil (GMO free & contains 0 trans fat).
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
An 18% gratuity will be added to parties of eight or more guest.

SOUTH OF THE BORDER

NACHOS - FULL 10 / HALF 8
Tortilla chips smothered with shredded cheese, black beans, tomato, onion, lettuce and jalapeño peppers. Served with salsa, sour cream and guacamole.

Add: Organic Chicken 3 | Ground Beef 3

QUESADILLA - 10
Flour tortilla with Monterey Jack, cheddar, bell peppers, roasted corn, onion, black beans and choice of organic chicken or steak.

ENTRÉES

— CHICKEN —

GRILLED CHICKEN ✻ - FULL 17 / HALF 15
Organic chicken available plain or barbecue. Served with a vegetable blend and your choice of side.

— BEEF —

SIZZLE STEAK ✻ - 17
12 oz. choice Angus sirloin prepared in a house marinade, grilled and topped with port wine caramelized red onions. Served with a vegetable blend and choice of side.

PRIME RIB ✻ - 23
14 oz. choice Angus prime rib served with a vegetable blend and choice of side. Available after 5pm.

OLD-FASHIONED POT ROAST - 15
Served with whipped potatoes, hearty gravy and baby carrots.

— SEAFOOD —

PERCH - 19
Deep or pan fired and served with Apple Mountain slaw, a vegetable blend and choice of side.

SALMON HONEY GARLIC ✻)(- 20
Grilled to perfection and glazed with honey garlic sauce. Served with a vegetable blend and choice of side.

FISH AND CHIPS - 14
Atlantic cod beer-battered and deep fried. Served with shoestring or seasoned fries and coleslaw.

— PASTA & VEGETARIAN —

STIR-FRY ✺ ✻ - 14
Julienne vegetables, edamame and snow peas stir-fried with a ginger teriyaki sauce.
Served with basmati rice.

Add: Organic Chicken 3 | Shrimp 4 | Steak 4

GOURMET LOBSTER MAC AND CHEESE - 18
Prepared with butter-poached lobster, three cheese sauce and butter crumb topping.
Served with a vegetable blend and garlic bread.

Available without lobster 12

CAJUN CHICKEN PENNE - 13
Organic chicken, artichoke hearts, tomatoes, pine nuts, black olives and penne pasta tossed in a Cajun cream sauce.

VEGETABLE PRIMAVERA ✺ - 12
Julienne vegetables, edamame, snow peas, basil pesto and tomato sauce over fettuccine topped with Parmesan cheese.

BUILD YOUR OWN PASTA ✺ - 16
Choice of: penne, fettuccine, angel hair, manicotti or fusilli. Choice of: marinara, Bolognese or Alfredo.
Choice of: organic chicken, shrimp or julienne vegetables.

SIDES

Fruit *(add 3)* | Broccoli | Vegetable Blend | Rice Pilaf | Basmati Rice | Baked Potato *(loaded add 1.5)*
Whipped Potatoes | Shoestring Fries | Seasoned Fries | Home-Style Potatoes | Onion Rings
Mac and Cheese | Lobster Mac and Cheese *(add 4)* | Shrimp Skewer *(add 6)*

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