



Hours of Operation

Monday, Wednesday, Thursday

5:00 pm to 10:00 pm

Friday & Saturday

5:00 pm to 11:00 pm

251-1664

SPECIALTY MARTINIS

Hokkaido Sake, Tanqueray, Cointreau and lime	9
Cranapple Smirnoff Green Apple vodka, sour apple schnapps, cranberry juice and a splash of housemade sweet & sour blend	10
View Cosmopolitan Smirnoff Raspberry, Cointreau, cranberry juice and a splash of lime	10
Blushing Lady Stoli, Pama liqueur, freshly squeezed grapefruit juice and sugared rim	10
Chocolate Stoli Vanil, Godiva, Frangelico, dark Crème de Cocoa with chocolate syrup drizzle	12
View Sunset Smirnoff Orange, Pama liqueur, freshly squeezed orange juice and pineapple juice	12
French Stoli Vanil, Chambord and pineapple juice	12
Lemon Drop Absolut Citron, Cointreau, and fresh lemon juice	12
International Orange Smirnoff Orange, Cointreau, Grand Marnier and freshly squeezed orange juice	12

BEERS

DOMESTIC & CRAFT BEERS

Budweiser / Bud Light
Miller Lite
Michelob / Michelob Ultra
Coors Light
Flying Dog Tire Bite Golden Ale
Samuel Adams Lager
Highland Co. Oatmeal Porter
Holy Grail Ale
Sierra Nevada Pale Ale
Kaliber Amber N/A
Harpoon IPA

IMPORTS

Bass Ale
Heineken
Stella Artois
Corona
Newcastle Brown Ale
Amstel Light

HIGH GRAVITY BEERS

Delirium Tremens Belgium 8.5%
Chimay Tripel Trappist Ale Belgium 8%
Chimay Grand Reserve Ale Belgium 9%
Spaten Optimator Germany 7.2%
Duvel Maredsous Tripel Belgium 8%
Jamaica Stout Kingston 7.6%
Two Hearted Ale Michigan 7%
Unibroue Trois Pistoles Canada 9%
Delirium Nocturnum Belgium 8.5%

OTHER BEVERAGES

San Pellegrino Sparkling Water
Voss Artisanal Water

BISTRO PLATES

SKILLET SEARED RIB CAP STEAK

sboestring fries, arugula-red onion salad and smoked aioli

BASIL CRUSTED ALL NATURAL CHICKEN

with Spring vegetable Basmati pilaf

SHELLFISH CAPELLINI

Diver scallops, shrimp, calamari and king crab tossed with Capellini pasta, crushed tomato, garlic, chilies, basil, parmesan and e.v.o.o

CHICKEN MOZZARELLA RAVIOLI

with marinara, broccolini, parmesan, olive oil bread crumbs

Although we provide the freshest and cleanest food possible there is some risk of illness associated with the consumption of raw or undercooked meat, shellfish or fish..

WINES BY THE GLASS

FRESH SEAFOOD

SEARED AHI TUNA NICOISE STYLE 30
with steamed potato, red peppers, olives, Blue Lake beans, farm egg and baby lettuces

HICKORY GRILLED TASMANIAN KING SALMON 32
with steamed asparagus, jumbo shrimp and Hollandaise sauce

FISH OF THE DAY 27
Preparation Choices:

HICKORY GRILLED
with jumbo shrimp and Hollandaise sauce

PAN ROASTED *with blue crab Buerre Blanc or*

GREEK STYLE, *baked with feta cheese, fresh oregano, sweet tomatoes, lemon and E.V. oil*

JUMBO SHRIMP AND DIVER SCALLOP BROCHETTES 27
Hickory grilled with roasted garlic-thyme vinaigrette and watercress salad

SIDE DISHES

All side dishes are also available family style

SUMMER SUCCOTASH WITH SHELL BEANS, CORN, BACON, TOMATOES AND BASIL 3

JUMBO BAKED POTATO, LOADED 3

THE VIEW POTATOES: CARAMELIZED VIDALIA, JALAPEÑO, SWEET PEPPERS AND HOUSE SMOKED BACON 3

FRIED FARMERS MARKET OKRA 4

CREAMED FRESH SPINACH 3

JUMBO STEAMED ASPARAGUS 4

STEAK MUSHROOMS WITH GARLIC-HERB BUTTER 3

FARMER'S MARKET SHELL BEANS 4

THREE CHEESES BAKED MACARONI 3

RED

Ravenswood **Zinfandel California 2007** 8

Mitolo Jester **Cabernet Sauvignon McLaren Vale 2007** 9

L'Uvaggio di Giacomo il Lupo **Barbera & Nebbiolo California 2002** 8

Falcor **Syrah Napa Valley 2004** 8

M Chapoutier **Petit Ruche Rhone Valley 2007** 9

Joseph Drouhin Santenay **Bourgogne Rouge Côte d'Or 2006** 13

Waterbrook Reserve **Cabernet Sauvignon Columbia Valley 2007** 12

William Hill **Merlot Napa Valley 2006** 10

L'Ecole No.41 **Merlot Columbia Valley 2005** 12

BV Reserve Tapestry **Meritage Napa Valley 2006** 18

Johan Vineyards **Pinot Noir Willamette Valley 2007** 10

Gaja Brunello di Montalcino **Italy 2000** 20

House Red 6

WHITE

Estancia **Pinot Grigio California 2008** 8

Slipstream **Sauvignon Blanc Australia 2008** 8

Stag's Leap **Karia Chardonnay Napa Valley 2007** 12

Dry Creek Vineyard **Dry Chenin Blanc Clarksburg 2007** 8

Ventana **Dry Riesling Monterey County 2008** 7

Niner Wine Estates **Sauvignon Blanc Paso Robles 2006** 9

Tracy Hills **Chardonnay Mt. Oso Vineyard 2008** 8

Chateau Lamothe de Haux **Bordeaux Blanc France 2009** 7

Louis Latour **Pouilly-Fuissé Bourgogne Blanc Côte d'Or 2007** 9

House White 6

ROSÉ

Château de Campuget **Rosé Rhône France** 7

House Blush 5

SPARKLING

Veuve Clicquot Yellow Label **Champagne Reims N.** 14

J **Cuvée 20 Brut** Russian River Valley 6

APPETIZERS

KOBE BEEF CARPACCIO 7

with horseradish crème fraîche, baby arugula, tiny croutons and Parmesan crisps

CHILLED SHELLFISH PLATTER FOR TWO 21

Alaskan king crab legs, wild gulf shrimp, cold water oysters on the half shell, jumbo lump blue crab, with drawn butter, cocktail & Remoulade sauces

FRITTO MISTO 8

A mixed fry of crisp battered diver scallops, calamari, gulf shrimp and Halibut, with cocktail and Gribiche sauce

SALUMI AND CHEESE PLATE 9

A daily assortment of house cured meats and Artisanal cheeses with olives and toast points

MIXED GRILL APPETIZER 10

Tandoori chicken with cucumber-yogurt sauce, beef Satay with peanut sauce and grilled bacon wrapped scallops with roasted garlic-thyme vinaigrette

FRIED GREEN TOMATO 9

SANDWICH

with chilled gulf shrimp, blue crab remoulade sauce, house smoked bacon and baby lettuces

BAKED OYSTERS OF THE DAY 12

Ask your server about today's selection

SALADS & SOUP

ITALIAN CHOPPED SALAD 7

romaine hearts, radicchio, palm hearts, artichoke, sweet tomatoes, red onion, green olives, pancetta, focaccia croutons, parmesan crisp, lemon, e.v. oil

LOCAL TOMATO SALAD 8

with fresh mozzarella, shell beans, fried okra, basil, Balsamic vinaigrette

MIXED GREENS SALAD 5

with candied pecans, goat cheese, carrots ribbons, fig-balsamic vinaigrette

HEARTS OF ROMAINE 6

tossed with parmesan cream, marinated white anchovy, garlic croutons and sweet cherry tomatoes

SOUP OF TODAY 5

HAND CUT GRAIN FED STEAKS & CHOPS

Served with your choice of Béarnaise sauce, rich Demi-Glace or garlic-herb maître d' butter

WOOD GRILLED RIB EYE STEAK 28

A well marbled true eye of rib cut to order at 12 ounces

SKILLET SEARED FILET MIGNON OF PRIME BEEF

Petite cut of 8 ounces

8 ounces 31

Full cut of 12 ounces

12 ounces 39

MEDALLIONS OF BEEF 29

TENDERLOIN AU POIVRE

Sautéed and served with Brandy-peppercorn pan sauce

PRIME DRY AGED NEW YORK 39

STRIP STEAK

Enjoy the deep rich flavor pronounced from the dry aging process with this 14 ounce cut

WOOD GRILLED BONE IN 35

COWBOY RIBEYE

18 ounces

WAGYU BEEF FLATIRON STEAK 27

Extremely marbled and served sliced

EDEN FARMS DOUBLE PORK 28

RIB CHOP

with grilled Chilton county peach gastrique