

STARTERS & SHAREABLES

BACON CANDY -9

Thick cut crispy bacon caramelized with rich brown sugar, accented by a kick of crushed red pepper chili flakes, and balanced with a hint of pepper.

CRISPY SMASHED POTATO CROQUETTES -9

Golden, crispy smashed potato croquettes, infused with smoked cheddar and choice of savory ham or turkey, topped with chipotle ranch drizzle.

HUSHPUPIES -6

Golden brown hushpuppies served with a delightful duo of dipping sauces: a sweet and tangy cran-grape marmalade and a smoky, subtly spicy chipotle aioli.

ROSEMARY BALSAMIC TRUFFLE FRIES -9

Fries tossed with grated parmesan, truffle oil, and rosemary. Lightly drizzled with a balsamic vinegar glaze. Served with garlic aioli.

WINGS -9/15

A platter of five or ten wings served with carrots, celery, and a choice of bleu cheese or ranch dressing.

Sauce selections: Buffalo, Garlic Hot, Mango Habanero, Meek and Mild, Hickory Glaze or Spicy Teriyaki

PRETZEL KNOTS -9

Crispy brown on the outside perfectly fluffy on the inside, and sprinkled with everything bagel seasoning for that extra crunch and flavor. Served with savory beer cheese, sweet strawberry cream cheese and fiery mustard.

LOADED VIEW CHIPS -17

A mountain of our crispy, house-made potato chips, smothered in melted cheddar and monterey jack cheeses, topped with shredded chicken and crowned with fresh pico de gallo. Finished with cool sour cream, a kick of chipotle aioli, and the tangy bite of pickled onions.

**Substitute Steak for -2 or add it & stack it for only -10

SOUP & SALADS

KALE CAESAR -12

Mix of chopped kale and romaine lettuce, shaved asiago and grated parmesan cheeses, tomato & fresh ground black pepper. Tossed in our signature caesar dressing.

PEAR & GOAT CHEESE -10

Tender poached pears infused with the rich essence of port wine, nestled on a bed of fresh, vibrant spinach. Adorned with creamy goat cheese crumbles, dried cranberries, and crunchy candied walnuts. Served with a tangy honey pomegranate vinaigrette.

**Add Chicken -6 | Salmon -10 | Steak -12

COBB SALAD -16

Bed of lettuce with grilled chicken, bacon, egg, avocado, tomato, and feta cheese. Served with maple balsamic vinaigrette.

SOUP OF THE MOMENT -5/-7

VIEW FRENCH ONION SOUP -8

Rich beef broth infused with sweet caramelized onions, topped with a toasted baguette crouton and bubbling gruyere cheese with the compliments of tender, slow-braised short rib beef.

CRAFTED SANDWICHES

SHYTOWN RIB DIP -17

A Chicago inspired take on a classic: thinly sliced prime rib piled high on rosemary ciabatta, topped with a house-made giardiniera pepper aioli, melted provolone and fontina cheeses, and served with a fragrant Italian herb au jus.

MONTE CRISTO -17

Hand sliced turkey breast and thinly sliced prosciutto, paired with rich gruyere cheese dipped in a rich egg batter with zesty orange and a touch of Grand Marnier, then fried. Finished with a dusting of powdered sugar and served with a side of tangy raspberry jam.

HONEYFIRE CHICKEN RANCH MELT -16

A perfect balance of sweet, spicy, and savory. Chicken with honey butter, sautéed julienne red onions, melted pepper jack cheese, crispy bacon, a kick of buffalo sauce, and a touch of cool creamy ranch.

THE VIEW 9 IRON -15

The perfect Club with turkey, lettuce, tomato, bacon, and avocado lemon herb aioli on white or wheat toast.

*ALL SANDWICHES SERVED WITH A CHOICE OF VIEW CHIPS OR HOUSE FRIES & COLESLAW. ADD TRUFFLE FRIES FOR -1



SCAN CODE TO STAY
CONNECTED & FOLLOW
SOCIALS

*Gratuuity may be added for parties of 8 or more
*No separate checks for parties of 8 or more



SIGNATURE BURGERS

SIGNATURE SMASH BIRDIE

-14

Two three-ounce beef patties smashed with dijonnaise, American cheese, lettuce, caramelized onions and pickle chips, all on a potato roll.

Eagle (Three Patties)

-16

Albatross (Four Patties)

-18

BBQ HAVARTI HAYSTACK BURGER

-16

Piled high with golden spirals of fried sweet potato, creamy Havarti cheese, bacon jam, fresh arugula for a touch of peppery bite, and all brought together with our signature BBQ sauce.

*CUSTOMIZE YOUR BURGER

Substitute an IMPOSSIBLE vegan patty -3

Substitute a gluten-free bun - 2

Add Bacon to any burger -1

Add an Egg to any burger -2

***ALL BURGERS SERVED WITH A CHOICE OF VIEW CHIPS OR HOUSE FRIES & COLESLAW.
ADD TRUFFLE FRIES FOR -1**

BISON BURGER ROYALE

-19

A bison patty with Muenster cheese, chipotle ketchup, caramelized onions, lettuce, and tomato on a brioche bun.

STEAKHOUSE BURGER

-17

A hand-formed beef patty is topped with a decadent Au Poivre sauce, made from mixed peppercorns, brandy, and a touch of cream for a perfect balance of heat and richness. Complemented by melted gruyere cheese, bacon, crispy fried onions, our steakhouse aioli and fresh baby arugula.

THE LOOKOUT BURGER

-16

An eight-ounce beef patty with cheddar, lettuce, tomato, and red onion on a brioche bun.

ENTREES

LINGUINE ALFREDO

-16

Linguine with Alfredo sauce, a house salad, and housemade garlic roll

**Add Chicken -6 | Salmon -10 | Steak -12

THE VIEW STRIP

-32

Fourteen-ounce strip steak with seasonal vegetables, salad, and choice of mashed potatoes, baked potato or French fries.

HERB ROASTED CHICKEN LEG RISOTTO

-26

A crispy-skinned farm style chicken leg quarter, roasted to perfection and infused with fragrant rosemary, thyme, and sage. Served atop a rich and creamy risotto, studded with roasted tomatoes and vibrant sauteed spinach.

SALMON SUNSET

-24

Pan-seared salmon, crowned with a vibrant strawberry-mango salsa, served alongside fluffy quinoa, seasonal vegetables, and a refreshing cucumber-avocado mousse.

FISH & CHIPS

-19

Battered haddock, French fries, coleslaw, and tartar sauce.

LOBSTER MAC & CHEESE

-30

Our signature lobster mac & cheese features a blend of five cheeses, including gouda and sharp cheddar, with chunks of North Atlantic lobster and a crispy toasted almond panko topping.

ADDITIONAL SIDES

SWEET POTATO FRIES

-6

BAKED POTATO

-4

COLESLAW

-3

FRENCH FRIES

-5

SIDE SALAD

-4

VEGETABLE DU JOUR

-4

MASHED POTATOES

-5

SIDE KALE CAESAR

-5

MAC & CHEESE

-6

DESSERTS

VANILLA CHEESECAKE

-7

A luscious blend of vanilla, cream cheese, and buttery graham cracker crust.

SPICED POACHED PEAR AND WHIPPED MASCARPONE

-7

Ripe pears gently poached in delicious spiced port wine, served on a pillow of velvety whipped mascarpone.

CHOCOLATE PEANUT BUTTER PIE

-7

A decadent dessert with a rich peanut butter filling and a layer of smooth, silky chocolate mousse nestled in a chocolate graham cracker crust.

COOKIE BUTTER BEIGNETS

-7

Light, airy French-style donuts made with a buttery brioche and cookie butter. Served with chocolate hazelnut sauce for dipping.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.