



Inspired Comfort Fare...
Spirited Cheers.

The View

at Mountain View Country Club

STARTERS & SHAREABLES

POT ROAST POUTINE -9

Slow-braised beef over crispy fries, topped with cheddar cheese curds, rich red wine demi-glace, and a velvety cognac cream gravy. Finished with scallions and a sunny-side-up egg for indulgent depth.

CRISPY SMASHED POTATO CROQUETTES -8

Golden, crispy smashed potato croquettes, infused with smoked cheddar and ham, topped with chipotle ranch drizzle.

HUSHPUPPIES -6

Golden brown and 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.

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.

TUSCAN BURRATA -8.5

Creamy burrata served with rosemary-roasted tomatoes, marinated olives, and thinly sliced prosciutto. Drizzled with extra virgin olive oil and paired with warm crostini for spreading and scooping.

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, 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

CHI-TOWN RIB DIP -17

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

FOUR-CHEESE FOCACCIA MELT -16

Mozzarella, fontina, provolone, and parmesan layered between buttery focaccia, pesto, grilled to golden crisp perfection. Paired with sides of creamy tomato vodka sauce and extra pesto sauce for dipping.

HONEYFIRE CHICKEN 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 lemon herb aioli on white or wheat toast.

ALL SANDWICHES SERVED WITH A CHOICE OF VIEW CHIPS OR HOUSE FRIES & COLESLAW.

ADD TRUFFLE FRIES OR SWEET POTATO FRIES FOR -1

Gratuity 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

THE LOOKOUT BURGER *

-16

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

*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

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.

ALL BURGERS SERVED WITH A CHOICE OF VIEW CHIPS
OR HOUSE FRIES & COLESLAW.

ADD TRUFFLE FRIES OR SWEET POTATO FRIES FOR -1

ENTREES

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.

LINGUINE ALFREDO

-16

Long, silky strands of linguine tossed in our rich, velvety house-made Alfredo sauce, crafted with heavy cream, melted butter, and aged Parmesan cheese. Served with a warm in house made garlic roll

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

THE VIEW STRIP *

-32

Indulgent Fourteen-ounce strip steak with seasonal vegetables choice of mashed Yukon potatoes baked potato or French fries.

CLASSIC FISH & CHIPS

-19

In House battered haddock, French fries, coleslaw, and tartar sauce.

BUFFALO MAC & CHEESE

-19

Creamy, three-cheese macaroni baked to golden perfection and topped with tender buffalo chicken tossed in a tangy sauce. Finished with a crunchy breadcrumb crust and a spicy ranch drizzle

FIRE ROASTED CHICKEN GRAIN BOWL

-18

Tender grilled chicken layered over rice and quinoa with smoky roasted vegetables, black beans, crisp pickled cucumbers, and buttery avocado, topped with a cool and creamy lime-cucumber sauce.

ALL ENTREES SERVED WITH A SIDE SALAD AND YOUR CHOICE OF DRESSING

DESSERTS

VANILLA CHEESECAKE

-7

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

SPICED APPLE CREME BRULEE

-7

Velvety vanilla custard infused with apple and baking spices, topped with perfectly caramelized sugar crust. A delicate twist on a classic French dessert.

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.