



# THE VIEW

Bistro & Lounge

## Starters and Bar Food

### Steak and Potato Soup

Roasted beef, golden potatoes \$7

### Sweet Potato Fries

Spicy mayo \$7

### Dry Ribs

Soy marinated, homemade ranch dressing \$13

### BBQ Lettuce Wraps

Pulled pork or grilled chicken, fresh vegetables, steamed rice, spicy mayo and sesame vinaigrette \$14

### Tuna Tacos

Grilled tuna, crunchy shells, guacamole, fresh salsa and lime sour cream \$13

### Garlic Shrimp

Crusty baguette, fresh lemon, spicy mayo, fresh tomato and Asiago \$14

### Poutine

Kennebec fries, cheese curds and homemade gravy \$11

### Chicken Wings (1 lb)

Honey garlic, Frank's hot, salt and pepper \$13

### Hand-Rolled Meatballs

Beef, chorizo, tomato basil sauce, parmesan cheese and Asiago \$13

### Nachos

Tomatoes, sweet peppers, green onion, jalapenos, three cheeses, salsa and sour cream \$14  
Add guacamole \$2

### Fried Chicken Tenders

Home made Kennebec fries, plum sauce or home made ranch \$14

### Fish and Chips

Beer battered basa, lemon caper tarter sauce \$14

## Salads

### Caesar Salad

Creamy roasted garlic dressing, Asiago, croutons and double smoked bacon  
Half \$7.50 Full \$13

### Simple Salad

Tender greens, fresh vegetables, basil vinaigrette  
Half \$6.50 Full \$12

### Vital Greens Salad

Tender greens, fresh vegetables, toasted almonds, Gala apple, feta cheese, basil vinaigrette  
Half \$7.50 Full \$13

### House Salad

Tender greens, fresh vegetables, shredded cheese, hard boiled egg, double smoked bacon and home made ranch  
Half \$7.50 Full \$13

Add grilled chicken \$6, garlic shrimp \$6, sirloin \$8, salmon \$8

## Sandwiches

Add Cheddar, mushrooms or bacon \$1.50

### Butcher Burger

Ground sirloin, crisp lettuce, tomato, onion and pickles \$14

### Harvest Burger

Veggie patty, guacamole, sprouts and pickles \$12

### Pulled Pork

Asian BBQ sauce, coleslaw \$14

### Chicken Club

Grilled chicken, crisp lettuce, fresh tomato, homemade 1000 island dressing, basil sauce \$14

### Beef Dip

AAA roast beef, cheddar, sautéed onions and horseradish mayo \$14

### Steak Sandwich

AAA sirloin, sautéed onions and potato rosemary bread \$16

### Steelhead Salmon Burger

Hand chopped salmon fillet, tarter sauce and fresh sprouts \$14

### Spa Sandwich

Whole grain bread, garden vegetables, guacamole, fresh sprouts and cheddar \$12

### Grilled Ham and Cheese

Spicy capicola, fresh tomato and roasted garlic sourdough \$12

All of our delicious sandwiches are served with your choice of two great sides:  
Home made Kennebec fries - Simple salad - Potato chips – Coleslaw - Soup  
Or up grade to Caesar salad \$1.50 or sweet potato fries \$0.75  
Gravy \$1.50

## Pastas

### Grilled Chicken Fettuccini

Parmesan cream, double smoked bacon and potato rosemary bread \$19

### Spaghetti and Meatballs

Hand-rolled beef and chorizo meatballs, tomato basil sauce, Asiago cheese and potato rosemary bread \$18

### Prawn Linguine

Olive oil, fresh herb, garlic tomato, arugula, Asiago and potato rosemary bread \$22

## Simple Entrees

At the View we take pride in using premium ingredients in our kitchen.

From our AAA certified Angus beef to our ocean wise fish to our naturally raised chicken. You can be assured of quality each and every time.

### Roasted ½ Chicken

Red wine jus \$19

### Grilled Red Tuna

(Seared rare) choice of Honey lime salsa, sesame vinaigrette or béarnaise \$25

### Pan Roasted Steelhead Salmon

Choice of Honey lime salsa, sesame vinaigrette or béarnaise \$25

### Baby Back Ribs (full rack)

Asian BBQ sauce \$28

### Sirloin (8 oz.)

Choice of red wine jus, béarnaise or garlic herb butter \$26

### N.Y. Striploin (10 oz.)

Choice of red wine jus, béarnaise or garlic herb butter \$29

### “Surf and Turf” Sirloin (8 oz.) and Sautéed Garlic Prawns

Choice of red wine jus, béarnaise or garlic herb butter \$31

### “Surf and Turf” N.Y. Striploin (10 oz.) and Sautéed Garlic Prawns

Choice of red wine jus, béarnaise or garlic herb butter \$35

All entrees are served with your choice of two of the following accompaniments:  
crushed B.C. potatoes, home made Kennebec fries, sticky rice, seasonal vegetables, sautéed button mushrooms  
Our kitchen is your kitchen, if you have a dietary restriction or a preference, please ask and we will do our best to accommodate.

## Breakfast

### The View Classic

Two eggs, hash browns, sausage or bacon, toast and fresh fruit \$12

### Blueberry Pancakes

Whipped butter and fresh fruit \$14

### Bennies

Spicy ham and sautéed onions or avocado and tomato, hollandaise, hash browns, fresh fruit \$15

### Breakfast B.L.T.

Two eggs, cheddar, double smoked bacon, hash browns and fresh fruit \$12

### Spa Breakfast

Greek yogurt, granola and fresh fruit \$9

### The Farmers Omelet

Spicy ham, double smoked bacon, tomato, green onion, cheddar, hash browns, toast and fresh fruit \$15

### The Gardeners Omelet

Tomato, green onion, arugula, feta, salsa, hash browns, toast and fresh fruit \$14

### Steak and Eggs

6 oz. sirloin, two eggs, sliced tomato, hash browns, toast and fresh fruit \$18

### Fresh Fruit Bowl \$5

### Sides:

Two Strips of Bacon \$3

Two Sausage \$3

Toast \$2

Hash browns \$1.50

Add Egg \$2

Real Maple Syrup \$2

## Dessert

### Chocolate Peanut Butter Torte

\$8

### Warm Apple Crumble and Vanilla Bean Gelato

\$8

### New York Cheese Cake with Blueberry Compote

\$8

### Scoop of Vanilla Bean Gelato

\$3

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