

First Glance

Three Onion Soup

Rich beef broth, caramelized red & white onions, leeks, baguette, and melted Gruyère cheese. \$8

Creamy Tomato Bisque

Rich tomato soup with goat cheese crostini and basil oil. \$6

Viewpoint Cocktail

Poached shrimp, harissa cocktail sauce, and charred lemon. \$16

Red Anjou Pear Flat Bread

Blue cheese, rocket greens, and drunken cherry reduction. \$10

Margherita Flat Bread

Basil oil, sliced Roma tomatoes, fresh mozzarella, and fresh basil. \$10

The Grilled Thistle

Grilled artichoke, parmesan, and pancetta. Lemon-basil infused olive oil and garlic aioli. \$13

Puerto Nuevo Crab Cakes

Blue crab cake, Cotija cheese, pepitas, and red pepper coulis. \$14

White Bean Hummus

White bean purée, pine nuts, fine herbs, extra virgin olive oil, and toasted flat bread. \$10

Short Rib Sliders

Slow-braised, shredded beef short rib and onions, arugula, and blue cheese aioli. \$11

Crispy Chicken

Lightly battered chicken, sun-dried tomato, brunoise serrano pepper, caper berries, sweet chili glaze, and petite savory greens. \$11

Garden View

Enhance Your Salad: Grilled Chicken...\$7 Poached Shrimp...\$10 Grilled Salmon...\$12

Golden Beet Caprese

Ripe tomatoes, mozzarella, burrata, golden beets, and balsamic-cherry gastrique. \$12

The Yucatan

Chopped romaine, Cotija, crisp tortilla strips, applewood bacon, cilantro-pepper dressing. \$10

California Pear Salad

Anjou pears, mixed greens, candied pecans, avocado, blue cheese, strawberries, and a cherry balsamic vinaigrette. \$14

Red Caesar

Tender red & green romaine, parmesan, anchovies, charred bread, lemon aioli, and citrus Caesar. \$12

Bloomsdale Salad

Baby spinach, sun dried tomatoes, avocado, soft boiled egg, applewood smoked bacon, and shallot bacon vinaigrette. \$13

Menu prices do not include sales tax or gratuity.
Consuming raw or undercooked meats, poultry, seafood, shellfish,
eggs or unpasteurized milk, may increase your risk of foodborne illness.
Menu items subject to availability. Prices subject to change without notice.

Mid-Day

*All sandwiches served with a side:
Steak fries, garlic parmesan fries, fresh fruit or side house salad.*

Kobe Burger

Kobe beef burger, cheddar cheese, tomato, leaf lettuce, and garlic aioli on a brioche bun. \$15

Carved Chicken Sandwich

Chilled herb chicken breast, prosciutto, fig & orange marmalade, red romaine, tomato, and brie cheese served on an artisan ficelle roll. \$15

Asiago Turkey Club

Turkey breast, avocado, applewood bacon, tomato, leaf lettuce, and basil aioli on grilled Asiago bread. \$14

Harvest Veggie

Arugula, white bean hummus, avocado, cucumbers, roasted sweet peppers, tomatoes, and basil aioli. Served open face on grilled sourdough batard. \$13

Prime Rib Dip

Roasted prime rib, melted onions, Gruyère cheese, baguette, and demi-glaze. \$17

Viewpoint Chicken Sandwich

All-natural chicken breast, Gruyère cheese, tomato, arugula, cherry balsamic vinaigrette, basil aioli, and rustic ciabatta. \$15

Sherried Braised Pork Press Sandwich

All natural braised pork, maple-sherry onions, whole grain mustard sauce, and Gruyère cheese, set on a crispy pressed ciabatta roll. \$13

Cheese Melt

Provolone, cheddar, and Gruyere cheese, on grilled asiago bread. \$10
– Add tomato bisque. \$6

The Full View

Sweet Spiced Salmon

Sweet BBQ spiced salmon on a bed of shaved cabbage, rainbow carrots, and purple kale with a maple-sherry vinaigrette. \$21

Fried Chicken & Waffles

Buttermilk boneless natural chicken, cheddar waffle, tabasco onions, and honey butter. \$17

Spinach Rotini & Gruyère

Chicken confit, pancetta, and herb-butter bread crumbs. \$16

Blue Crab Omelet

French style omelet with blue crab, bell peppers, green onions, Gruyère cheese, and Béarnaise. Accompanied by fresh fruit. \$16

Prawns & Pasta

Double brie cream sauce, fettuccine, capers, asparagus tips, and sundried tomato pesto. \$19

Short Rib Ragu & Ravioli

Slow braised beef short rib, red wine sauce, and mushroom ravioli. \$19

Kobe Steak

Grilled Kobe top sirloin, haricots verts, steak fries, and warm onion marmalade. \$24

Breakfast All Day

Two eggs cooked to your preference accompanied with hash browns or fresh fruit, & toast .

Applewood Bacon

\$12

Sausage Patties

\$14

New York Steak 10 oz.

\$26

Chicken Apple Sausage

\$14

Country Fried Buttermilk Steak

\$15

Kobe Top Sirloin 8 oz.

\$23

Beverages

Pepsi

Pepsi, Diet Pepsi, Mist Twist, Root Beer or Dr. Pepper \$3

Tea

Iced Brewed Tea, Raspberry Tea, Black or Herbal Tea \$3

Coffee

Regular or Decaf \$3