



Starters

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

Chicken Enchilada Soup

Corn, peppers, and black beans in a creamy tomato stock. \$6

– Add Mezina Quesadillas \$7

Margherita Flat Bread

Basil oil, sliced Roma tomatoes, fresh mozzarella, and fresh basil. \$11

Viewpoint Cocktail

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

Puerto Nuevo Crab Cakes

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

Short Rib Sliders

Slow-braised, shredded beef short rib and onions, arugula, and blue cheese aioli. \$12

Crispy Chicken

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

The Grilled Thistle

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

Between Time Zones

Enhance your salad: Grilled Chicken... \$7 Poached Shrimp... \$10 Grilled Salmon...\$12

Beet Caprese

Roasted golden, pickled red onions, fresh mozzarella cheese, and baby arugula drizzled with a balsamic-cherry reduction & basil infused oil. \$12

Bloomsdale Salad

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

Red Caesar

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

California Pear Salad

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

Neighborly Sandwiches

Kobe Burger

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

Prime Rib Dip

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

Asiago Turkey Club

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

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

SUNSET

*Enhance your Viewpoint with a salad \$5:
View Cherry Balsamic Salad, Bacon Spinach Salad, House Salad or Citrus Caesar.*

Sweet Spiced Salmon

Sweet BBQ spiced salmon on a bed of shaved cabbage, rainbow carrots, and purple kale.
Tossed with a maple-sherry vinaigrette. \$23

Local Halibut

Olive oil poached halibut, broccolini, toasted pine nuts, and warm lemon-shallot vinaigrette. \$24

Prawns & Pasta

Fettuccine pasta, asparagus tips, double brie cream, fried capers, and sun-dried tomato pesto. \$19

Buttermilk Fried Chicken

Buttermilk boneless natural chicken, garlic mashed potatoes, and hericot verts. \$18

Madeira Braised Chicken

Creamy mushroom polenta, braised kale, forest mushrooms, and natural jus. \$23

Short Rib Ragu & Ravioli

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

Spinach Rotini & Gruyère

Chicken confit, pancetta, and herb butter bread crumbs. \$17

Top Sirloin Steak

Grilled choice top sirloin, haricots verts, steak fries, and warm onion marmalade. \$23

Dry Rubbed New York

Au gratin potatoes, grilled asparagus, and whiskey cream sauce. \$30

California Red Wine Short Rib

Bacon Brussels sprouts, garlic mashed potatoes, and cabernet reduction. \$24

Horseradish Ribeye

1lb ribeye steak, charbroiled to your liking.
Accompanied by broccolini, garlic mashed potatoes, au jus, and creamy horseradish. \$36

All entrées are served with our house baked cranberry wheat bread.

Parties of 6 or more will include 18% gratuity.
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.