

*Appetizers

COLD WATER SHRIMP OR
JUMBO LUMP CRAB COCKTAIL
Horseradish Cocktail Sauce
\$10

ROASTED RED PEPPERS &
MOZZARELLA CHEESE
Homemade Roasted Red Peppers & Fresh
Mozzarella Cheese with Calamata Olives
\$9

NACHOS
Homemade Corn Tortilla Chips Topped with
Seasoned Ground Beef, Shredded Lettuce,
Jalapeño Peppers, Melted Cheddar Cheese, Salsa,
Guacamole & Sour Cream
\$9

SPINACH AND ARTICHOKE DIP
Served with Homemade Corn Tortilla Chips
\$8

Soups

SEAFOOD GUMBO
Classic Gumbo with Clams, Mussels Crabmeat and
Andouille Sausage
\$6

BAKED FIVE ONION SOUP
Sautéed Sweet Onions in a Rich Savory Broth
Topped with a Buttery Crouton, Provolone Cheese
\$7

*Salads

MOUNTAINVIEW CAESAR SALAD
Chopped Romaine Lettuce, Prosciutto Ham,
Shaved Parmigiano - Reggiano and
Homemade Croutons
\$9

SPINACH SALAD
Baby Spinach, Crispy Bacon, Sliced Mushrooms,
Hard Cooked Egg, Homemade Croutons and
Bermuda Onion with Citrus Dressing
\$10

CHEF'S WHIM
The Server Will Describe What the Chef has
Prepared for the Evening
Market Price

CRAB STUFFED PORTABELLO
With Lemon Cream Sauce
\$10

SEARED SEA SCALLOPS
Prosciutto Wrapped Scallops with
Watercress and Chipotle Herb Oil
\$10

ROASTED ANGUS MEATBALLS
Served with a Red Wine Mushroom Sauce
\$9

CHICKEN POT PIE
Hearty Chicken Broth with Chicken,
Vegetables and Noodles
\$6

FROM THE PANTRY
Homemade Soup of the Day
\$6

PITTSBURGH SALAD
Seasonal Greens, Tomatoes, Cucumbers and
Ranch Dressing Topped with Grilled NY Strip Steak
and Crispy French Fries
\$15

SUMMER BERRY SALAD
Seasonal Greens, Grilled Chicken Breast, Roasted
Walnuts, Assorted Seasonal Berries with
Lemon Poppy Seed Dressing
\$12

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. NO SEPARATE CHECKS FOR PARTIES OF 6 OR MORE.
\$15 FOOD MINIMUM PER PERSON AT EACH DINING TABLES.

*NOTICE: Consuming raw or undercooked meat may increase your risk of food borne illness.

*Char Grilled Entrees

12 OZ NY STRIP STEAK
\$25

8 OZ FILET MIGNON
\$28

8 OZ ATLANTIC SALMON FILET
\$20

10 OZ HAM STEAK
\$18

*House Specialties

MARYLAND CRAB CAKES
Served with Cocktail or Tartar Sauce
\$24

**TENDERLOIN TIPS SHEPHERD'S PIE
Hearty Chunks of Beef Filet and
Vegetables in an Iron Casserole Topped with
Mashed potatoes
\$24

**PAPPARDELLE PASTA WITH SEAFOOD
Lump Crabmeat, Shrimp, Lobster and
Scallops with Wide Ribbon Pasta in a
Vodka Cream Sauce
\$25

ROASTED HALF CHICKEN
With Home-style Gravy
\$15

AMERICAN REGIONAL SPECIALTY
Chef's Prepared Daily Entrée
Your Server will Describe
Market Price

BROILED NEW ENGLAND
SEAFOOD COMBINATION
Jumbo Shrimp, Scallops, Haddock Filet and
Crab Cake
\$25

**SLOW ROASTED SHORT RIBS
With Red Wine, Mushrooms and
Onions over Homemade Rivals
\$24

All Entrees served with the Vegetable of the day and your choice of Baked Potato, Buttery Mashed,
Au Gratin Potatoes or Wild Rice Pilaf and our Signature Mountain View Salad
** Only Served with Mountain View Salad

*Sandwiches

SEARED BEEF TENDERLOIN SANDWICH
Beef Filet Tips, Caramelized Lager Onions, Topped
with Swiss Cheese on Ciabatta Bread
\$15

TRIPLE DECKER TURKEY CLUBHOUSE
Sliced Turkey, Monterey Jack Cheese, Bacon,
Lettuce, Tomato, Mayonnaise on Toasted Bread
\$12

HALF POUND CHAR GRILLED
ANGUS BURGER
Smoked Bacon, Thousand Island Slaw,
Battered Onion Petals and Cooper Sharp Cheese,
Topped with Lettuce, Tomato, Onion
\$12

FRENCH DIP
Slow Roasted Beef Top Round Served Au Jus on
Ciabatta Bread
\$14

SOUTHWEST CHICKEN WRAP
Roasted Chicken, Crispy Bacon, Fried Jalapeño Peppers, Sliced Avocado,
Blue Cheese Dressing and Lettuce, Tomato Onion
\$12

All Sandwiches Served with French Fries

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mountainview

DINING & TERRACE LOUNGE