

# THE VIEW DINNER

## STARTERS

### CALIFORNIA ARTISAN CHEESEBOARD 21

Chef Selected Cheeses | Local Honey  
Almonds | Dried Fruit | Crackers  
Add Charcuterie 4

### SALT & PEPPER CALAMARI 20

Banana Peppers | Mae Ploy | Greens

### LOCAL CRAB CAKES 24

Spicy Remoulade | Candied Lemon |  
Hearts of Frisee

### AHI TUNA POKE 21

Parmesan Cheese | Ginger Gastrique

## SALADS

Additions: Chicken 8 | Salmon 9 | Steak 10

### CAESAR SALAD 16

Romaine Lettuce | Parmesan Crisp Anchovy  
Dressing | Focaccia Croutons

### ICEBERG WEDGE 16

Shaved Onion | Candied Bacon | Cherry Tomato  
Pt. Reyes Blue Cheese Vinaigrette

### ROASTED BEET SALAD 18

Seasonal Greens | Blood Orange | Candied Pecans |  
Pecorino Romano | Pickled Onions | White Balsamic

### DIANA'S SALMON SALAD 24

Wild Salmon | Spring Mix | Pickled Onion  
Mango Salsa | Soy-yaki Glaze

## MAINS

### 12OZ BRAVEHEART RIBEYEFRITES 60

House Fries | Truffle Aioli | Red Wine Demi  
Horseradish Blue Cheese Butter

### BONE-IN BRAISED BEEF SHORT RIB 38

Brown Butter Parmesan Roasted Potatoes Autumn  
Vegetables | Au Jus

### MARY'S CHICKEN MILANESE 36

Parm-herb crusted | Pickled Onion  
Arugula Local Tomatoes | Fingerlings

### HALF POUND BEE BURGER (SMASHED) 24

Angus Blend | LTO | Honey Bacon Jam | Secret  
Sauce | Kosher Pickle | Sesame Brioche Bun | Fries  
BURGER ADD ONS:

Cheddar or Swiss 1.50

Avocado 5 | Bacon 3 |

Sub Truffle Fries 5

Sub Gluten Free Potato Bun

Vegan Option: Eggplant & Lentil Blend Burger

### DUROC DOUBLE CUT PORK CHOP 45

Yam Puree | Sweet-Cherry Potato Jam  
Maple Brine

### WILD KING SALMON 38

Mashed Potatoes | Fennel Apple Salad |  
Seasonal Greens | Blood Orange Gastrique

### SHRIMP FETTUCCINE 36

Pancetta | Cured Tomatoes  
Spring Peas | Roasted Garlic Cream  
Veg option: Wild Mushrooms for Pancetta & Shrimp

### WILD MUSHROOM PITHIVIER 32

Locally Foraged Wild Mushrooms | Goat Cheese  
Puff Pastry | Seasonal Greens | Balsamic Glaze

### VEGAN MISO RAVIOLI 34

Mushroom Miso Ravioli | Shallot |  
Yuzu Kosho | Vegan Butter Shoyu

## SIDES

### ROASTED WILD MUSHROOMS 12

### MASHED POTATOES 10

### SEASONAL VEGETABLES 10

### MAC 'N' CHEESE 10

### HOUSE FRIES 8

### TRUFFLE FRIES W/ PARMESAN + PARSLEY 12

Checks split up to maximum three.

A 4% surcharge will be added to all guest checks to help cover increases in labor costs and to support a higher minimum wage.

Cross contamination may occur; please inform your server of any dietary restrictions or allergies.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\* Prices subject to change.



Gluten Free



Vegan



Dairy Free