

THE VIEW DINNER

STARTERS

CALIFORNIA ARTISAN CHEESEBOARD 21

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

LOCAL CRAB CAKES 24

Spicy Remoulade | Candied Lemon
Hearts of Frisee

AHI TUNA POKE 28

Wasabi Aioli | Cucumber
Wakame | Nori

SALT & PEPPER CALAMARI 20

Banana Peppers | Mae Ploy | Greens

OYSTERS ROCKEFELLER (6) 22

Chartreuse-Bacon Cream | Spinach | Hollandaise

SALADS

Additions: Chicken 8 | Salmon 9 | Steak 10

CAESAR SALAD 16

Romaine Lettuce | Parmesan Crisp
Anchovy Dressing | Focaccia Breadcrumbs

ICEBERG WEDGE 16

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

BLOOD ORANGE & PECORINO SALAD 18

Baby Gem Lettuce | Blood Oranges | Pecorino
Romano | Truffle Maple Vinaigrette | Pistachios

DIANA'S SALMON SALAD 24

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

MAINS

WILD KING SALMON 38

Mashed Potatoes | Seasonal Greens |
Fuyu Persimmon Salad | Blood
Orange Gastrique

SHRIMP FETTUCCINE 34

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

LOCAL PETRALE SOLE 36

Marcona Almond Crust | Mashed Potatoes
Coconut-Lemongrass Sauce | Mango Salsa

VEGAN PESTO RAVIOLI 32

Yuzu Kosho | Watsonville Artichoke Heart
Rainbow Chard | Vegan Cream Sauce

WILD MUSHROOM PITHIVIER 32

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

BONE IN BRAISED SHORT RIB OF BEEF 36

Brown Butter Parmesan Roasted Potatoes
Autumn Vegetables | Au Jus

STEAK FRITES 55

14 oz Braveheart Angus Ribeye | Truffle Fries
Tomato-Blue Cheese Petite Salad

BEE BURGER (SMASHED) 24

Half Pound Custom Angus Blend
Honey Bacon Jam | Secret Sauce
Sesame Brioche Bun | Fries

Vegan Option: Eggplant and Lentil Blend Burger BURGER ADD ONS

Cheddar or Swiss 1.50

Avocado 5 | Bacon 3

Sub Truffle fries 5

Sub Gluten Free Potato Bun

SIDES

ROASTED WILD MUSHROOMS 12

MASHED POTATOES 10

SEASONAL VEGETABLES 10

MAC 'N' CHEESE 10

HOUSE FRIES 8

TRUFFLE FRIES W/ PARMESAN & PARSLEY 12

DESSERT | 14

FLOURLESS CHOCOLATE CAKE

Ganache

ICE CREAM SANDWICH

House-made Gingersnap Cookie
Marianne's Ice Cream

RASPBERRY CHEESECAKE

Raspberry Coulis | Seasonal Berries

STICKY TOFFEE CAKE

Marianne's Ice Cream
Pecans & Caramel Sauce

Checks split up to maximum three.

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

18% auto-gratuity added to groups of 6+.

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