

SERVICE TEAM

Executive Chef	Sous Chef	Chef de Partie
Annette Bougie	Peter Onishenko	Samantha Gauthier
Assistant Restaurant Manager	Senior Food and Beverage Manager	
Mark Cardozo	Kevin Sinclair	

Welcome to View Restaurant and Bar.
Please inform your server of any food allergies or dietary restrictions in advance of ordering.

APPETIZERS

GRAIN SERVICE 5

Ciabatta, olive ciabatta + potato scallion bread, served with flavoured butter

PAKORAS 17

Fried chick pea fritter consisting of peppers, onions, cauliflower, spinach and potato, served with our house made bang bang sauce gf

SPINACH SALAD - STARTER 11 ENTRÉE 16

Baby spinach + cabbage with crisp apple chips, sun-dried cranberries, raisins, canadian goat cheese, almonds, sliced apricots and fried prosciutto, dressed in a curried raisin vinaigrette gf

CAESAR SALAD - STARTER 11 ENTRÉE 16

Fresh romaine with crisp bacon, croutons, shaved asiago cheese and our house-made Caesar dressing

SPICY FRIED CHICKEN BITES 18

Tempura battered chicken bites, tossed in our house-made buffalo sauce, topped with crumbled gorgonzola cheese and scallions
Substitute the chicken for tofu as a vegetarian alternative

DUCK BOMBS 20

Smoked duck, roasted red pepper and smoked gouda, encased in prosciutto. Grilled and served warm on a balsamic reduction gf

CRAB CAKES 23

Two house-made crab cakes topped with fresh pico de gallo and cajun aioli

CHORIZO HONEY TURNOVERS 19

Sweet and savoury chorizo turnover baked in puff pastry, glazed with honey and seasonings, drizzled with cilantro crème fraiche.

ESCARGOT 19

Sautéed in a garlic compound butter with cremini mushrooms and brie cheese.
Served in a pappadum bowl gf



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition

ENTRÉES

CEDAR PLANKED SALMON 39

Atlantic salmon, oven baked with a walnut crust, caramelized lemon + honey butter **gf**

STACKED CHICKEN 32

Ontario boneless chicken breast panko dusted then pan fried and topped with a fresh tomato salsa

BLACKENED TUNA 34

Seared to rare and served with our house-made pineapple salsa on a bed of marinated and massaged garlic kale **gf**

DUCK BREAST 34

Pan seared duck breast, finished in the oven and served with an orange, ginger and cherry sauce **gf**

The above entrées are served with a daily fresh vegetable + starch feature

TERIYAKI BAKED CHICKEN THIGH 30

Marinated in honey + soy, served with ginger scented basmati rice and a roasted pepper mix

CILANTRO LIME MUSHROOM RAVIOLI 36

Savoury marinated cilantro lime chicken breast sliced atop roasted mushroom ravioli in a cilantro cream sauce

SHRIMP UDON NOODLES 27

Shrimp, broccoli, snow peas, red onion and carrots, sautéed with udon noodles in our infamous fire sauce

BRAISED BEEF BUTTERNUT SQUASH RAVIOLI 36

Butternut squash ravioli in a traditional aglio e olio, topped with braised beef, sautéed pepper, red onion and snow peas

MAPLE PORK TENDERLOIN 32

Pork tenderloin marinated in maple syrup + dijon mustard. Served with risotto and seasonal vegetables

STEAKS

10 oz NEW YORK CUT STRIP LOIN 50

Taken from the marbled larger end of the short loin, a consistent high quality cut

FLANK + BRIE 42

Sliced balsamic marinated AAA flank cut steak, prepared to medium and topped with sliced brie. Finished with sautéed steak mushrooms, caramelized onions + a bavaroise sauce

10 oz RIB EYE 60

The ribeye is carved from the primal section called the beef rib. This section of the animal naturally collects more intramuscular fat, creating the marbling unique to the ribeye

View is proud to serve Canadian Angus beef, aged to a minimum of 28 days for enhanced flavour + maximum tenderness. All of our steaks are AAA rated and are proudly raised and processed in Ontario. Our steaks are served with a daily fresh vegetable + starch feature



Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition