

SERVICE TEAM

Executive Chef **Chef de Partie**
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

Warmed sliced rosemary focaccia and ciabatta served with drizzled balsamic reduction, infused olive + canola oil and chopped garlic

FALAFEL 19

Curried cauliflower, potato + chickpea falafels, pickled red onion, drizzled with a yogurt raita. Served on a bed of cilantro curry quinoa

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 marinated massaged garlic kale with a balsamic reduction **gf**

CRAB CAKES 23

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

SCALLOPS 22

Seared white scallops wrapped in smoked prosciutto on top of our house-made bang bang sauce **gf**

ESCARGOT 19

Sautéed in a garlic compound butter with cremini mushrooms, bacon and brie cheese. Served in a pappadum bowl with marinated massaged garlic kale **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, topped with a caramelized lemon + honey butter **gf**

STACKED CHICKEN 32

Pan fried boneless chicken breast topped with bruschetta and panko, finished in the oven and drizzled with balsamic glaze

DUCK BREAST 36

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

10 oz NEW YORK CUT AAA STRIP LOIN 52

Taken from the marbled larger end of the short loin, a consistent high quality cut. Seasoned and grilled to your preference **gf**

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

BLACKENED TUNA 36

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

TERIYAKI BAKED CHICKEN THIGH 32

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

CILANTRO LIME CHICKEN PAPPARDELLE 36

Savoury, marinated cilantro lime pulled chicken breast tossed in an asiago veloute sauce with pappardelle egg noodles, juanita peppers and kale. Served over broccolini

SHRIMP UDON NOODLES 28

Shrimp, broccoli, snow peas, red onion and carrots, sautéed with udon noodles in our infamous tangy 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. served with a baked parmesan round.

MAPLE PORK TENDERLOIN 34

Pork tenderloin marinated in maple syrup + dijon mustard. Served with creamy risotto and daily fresh vegetables **gf**

FLANK + BRIE 46

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. Served with your choice of starch.

BRAISED CENTER CUT AAA SIRLOIN 55

10oz center cut steak seared and slow braised in a house-made demi-glace. Served over a roasted garlic potato puree, fire seared broccolini and juanita peppers **gf**

View Restaurant + Bar is proud to serve protein products from The Butcher Shoppe. This family owned purveyor and abattoir based in Toronto offers high quality Ontario based products made to our specifications.

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