

WELCOME.

THE TEAM HERE AT VIEW, LED BY CHEF IAN DEMUTH AND RESTAURANT MANAGER SCOTT BARBER, ARE COMMITTED TO PROVIDING YOU WITH AN EXCEPTIONAL DINING EXPERIENCE.

OUR CULINARY TEAM IS PASSIONATE ABOUT FOOD, AND OUR SERVICE TEAM IS PASSIONATE ABOUT YOU.

ENJOY THE FOOD, ENJOY THE WINE,
ENJOY THE VIEW...

SOUPS

VIEW THREE ONION SOUP \$8
"EN CROÛTE" WITH MOZZARELLA & SWISS BLEND

OPEN WATER CHOWDER \$9
PICKEREL, SALMON, SCALLOPS, SHRIMP & MUSSELS,
FENNEL WHITE WINE CREAM BROTH & BABY POTATOES

SALADS

VIEW CRISP GREENS \$7
CUCUMBER STRING, BABY TOMATOES, CARROT SPIRALS,
CHOICE OF DRESSING

CAESAR SALAD \$9
CIABATTA CROUTONS & SHAVED PARMAGIANO REGGIANO
BABY SPINACH & GOAT CHEESE SOUFFLÉ \$9
CRISP PEARS, SUN DRIED CRANBERRIES, GOAT CHEESE
SPICED CANDIED WALNUTS & MAPLE BALSAMIC VINAIGRETTE

PLATO'S GREEK SALAD \$9
OREGANO-ROASTED GARLIC RED WINE VINAIGRETTE
& RED PEPPER HUMMUS CROUTON

BUFFALO MOZARELLA CAPRESE \$10
BEEF STEAK TOMATOES, MARINATED BUFFALO MOZZARELLA,
FRESH BASIL & ARUGULA WITH LEMON
GARLIC VINAIGRETTE & WARM FOCCACIA

WINES BY THE GLASS

RED WINES	5OZ.	9OZ.	BOTTLE
JACKSON-TRIGGS CABERNET-MERLOT, NIAGARA	6	9	25
FUZION SHIRAZ MALBEC, ARGENTINA	6	9	24
LULU B PINOT NOIR, FRANCE	6	11	28
FISH HOEK SHIRAZ, SOUTH AFRICA	6	9	26
LEONARDO CHIANTI, ITALY	7	13	35
EAGLEHAWK SHIRAZ, SOUTH AUSTRALIA	7	12	31
WHITE WINES			
JACKSON-TRIGGS SEMILLON-CHARDONNAY, NIAGARA	6	9	25
BERINGER WHITE ZINFANDEL, CALIFORNIA	6	9	26
FISH HOEK SAUVIGNON BLANC, SOUTH AFRICA	6	10	27
BOLLA PINOT GRIGIO, ITALY	6	10	29
DONINI TREBBIANO CHARDONNAY, ITALY (1 LITRE)	6	9	35
FUZION CHENIN BLANC CHARDONNAY, ARGENTINA	6	9	24
EAGLEHAWK CHARDONNAY, AUSTRALIA	6	11	31
WOODBRIIDGE BY MONDAVI SAUVIGNON BLANC, CALIFORNIA	7	12	33
VILLA MARIA PRIVATE BIN SAUVIGNON BLANC, NEW ZEALAND	8	14	38

STARTER SHARE PLATES

FLAME GRILLED ANGUS BEEF SATAYS \$10
CHIPOTLE BBQ GLAZE, SWEET POTATO FRIES

STEAK HOUSE CHILLED JUMBO SHRIMP
CLASSIC COCKTAIL SAUCE
THREE \$12 FIVE \$15

MAMMOTH BACON WRAPPED SCALLOPS \$14
DOUBLE SMOKED BACON, WARM LEMON BUTTER SAUCE

PANKO CRUSTED CALAMARI \$9
PONZU SAUCE

PEI MUSSELS & POMMES FRITES \$12
PROVENÇALE WHITE WINE BROTH & CLARIFIED BUTTER

TRIO OF SNOW CRAB \$15
CREAMY CRAB DIP, CRISPY CRAB CAKE, CRUNCHY CRAB CLAW TEMPURA

ESCARGOT STUFFED CRIMINI MUSHROOMS \$10
HERB GARLIC BUTTER, WARM FOCACIA & BRIE

ROASTED RED PEPPER HUMMUS \$8
CRISPS, BREADS & RAW VEGETABLES

OPEN WATER

ENTRÉES ARE SERVED WITH OUR CHEFS CHOICE OF SEASONALLY
AVAILABLE VEGETABLES AND YOUR CHOICE OF
BAKED POTATO, MASHED POTATO OR RICE OF THE DAY.

TEMPURA PICKEREL FISH & CHIPS \$17
CHILI-CAPER-LIME TARTAR

JUMBO SHRIMP SPAGHETTINI \$17
"TBG" SAUCE, CAPERS & KALAMATA OLIVES

PAN SEARED SUPERIOR WHITEFISH \$18
LEMON TARRAGON BEURRE BLANC

CEDAR PLANK ATLANTIC SALMON \$20
MAPLE BRANDY MARINATED, WALNUT BUTTER

ROASTED NORTH PACIFIC HALIBUT \$27
SNOW CRAB STUFFING, WHITE WINE DILL CREAM SAUCE

BUTTER POACHED CANADIAN LOBSTER TAIL \$28
DRAWN BUTTER, BÉARNAISE SAUCE

FARM & FIELD

CHEFS DAILY VEGETARIAN CREATION \$14

RED CURRY CHICKEN CAVATAPI \$15
SWEET PEPPERS, TOASTED ALMONDS & GREEN APPLE

PORK SOUVLAKI \$17
ROSEMARY, GARLIC & ORANGE MARINATED PORK LOIN WITH GREEK SALAD
RICE & TZATZIKI SAUCE

PROSCIUTTO WRAPPED CHICKEN SUPREME \$20
SPINACH, RED PEPPER & BUFFALO MOZZARELLA STUFFING, PESTO CREAM SAUCE

FULL RACK OF ROASTED LAMB \$30
PEPPERCORN-GARLIC CRUST, MINTED RED WINE JUS

CANADIAN "ANGUS" BEEF

VIEW IS PROUD TO SERVE CANADIAN "ANGUS" BEEF AGED TO A MINIMUM OF 28 DAYS FOR ENHANCED FLAVOUR & MAXIMUM TENDERNESS.

ALL ENTRÉES ARE SERVED WITH OUR CHEF'S CHOICE OF SEASONALLY AVAILABLE VEGETABLES AND YOUR CHOICE OF BAKED POTATO, MASHED POTATO OR RICE OF THE DAY.

FROM THE OVEN

SLOW ROASTED HERB CRUSTED PRIME RIB

THYME SCENTED YORKSHIRE PUDDING, RED WINE BEEF JUS

8 oz.	10oz.	12oz.
\$22	\$25	\$27

VIEW'S BEEF WELLINGTON \$22

BEEF TENDERLOIN TIPS, PORTOBELLO & CRIMINI MUSHROOMS, ROASTED GARLIC & CARAMELIZED ONIONS, PROVENÇALE DEMI GLACE

FROM THE OPEN FIRE GRILL

SIRLOIN STEAK

6 oz. 8oz.
\$16 \$19

"NEW YORK CUT" STRIP LOIN STEAK

10 oz.	12oz.	14oz.
\$27	\$29	\$33

RIB EYE STEAK

8 oz. 10oz.
\$23 \$26

FILET MIGNON

6 oz. 8oz.
\$27 \$31

SAUCES & DIPS

ALL OF OUR STEAKS COME WITH YOUR CHOICE OF ONE OF THE FOLLOWING SAUCES:

RED WINE BEEF JUS	PROVENCIAL DEMI GLACE	PEPPERCORN SAUCE
COGNAC SAUCE	BÉARNAISE SAUCE	HORSERADISH AILOI

CLASSIC STEAK SIDES

JUMBO GARLIC BUTTER SHRIMP \$8	SAUTÉED MUSHROOMS \$5	SNOW CRAB CLAWS \$10
TEMPURA ONION RINGS \$4	BUTTER POACHED 1/2 LOBSTER TAIL \$14	MAMMOTH SEARED SCALLOPS \$9

"OUR KITCHEN IS YOUR KITCHEN"

OUR CHEFS AT DELTA CAN EASILY ACCOMMODATE ANY SPECIAL REQUESTS INCLUDING NON-MENU ITEMS, DIETARY RESTRICTIONS, FOOD ALLERGIES/SENSITIVITIES AND SUBSTITUTIONS.

WINES BY THE BOTTLE

RED	\$
VINELAND CABERNET FRANC VQA, NIAGARA	34
BERINGER STONE CELLARS MERLOT, CALIFORNIA	36
PENFOLD'S KOONUNGA HILL SHIRAZ CABERNET, SOUTH AUSTRALIA	38
WOLF BLASS CABERNET MERLOT, SOUTH AUSTRALIA	38
SMOKING LOON CABERNET SAUVIGNON, CALIFORNIA	39
INNISKILLIN PINOT NOIR VQA, NIAGARA	39
FAT BASTARD MERLOT, FRANCE	39
CHATEAU PUYFROMAGE, BORDEAUX, FRANCE	40
MISSION HILL FIVE VINEYARDS PINOT NOIR VQA, BRITISH COLUMBIA	43
CATHEDRAL CELLAR MERLOT, SOUTH AFRICA	44
MIKE WEIR CABERNET/MERLOT, NIAGARA	44
ROBERT MONDAVI PRIVATE SELECTION PINOT NOIR, CALIFORNIA	44
CAVE SPRINGS GAMAY VQA, NIAGARA	44
CALVET SAINT-EMILION, BORDEAUX, FRANCE	46
RAVENSWOOD VINTNERS BLEND ZINFANDEL, CALIFORNIA	47
PETER LEMANN CLANCY'S RED, AUSTRALIA	47
CONCHA Y TORO MARQUES DE CASA CONCHA CABERNET SAUVIGNON, CHILE	52
CATENA MALBEC, ARGENTINA	52
PENFOLD'S THOMAS HYLAND SHIRAZ, SOUTH AUSTRALIA	52
OYSTER BAY PINOT NOIR, NEW ZEALAND	52

WHITE	\$
BERINGER WHITE ZINFANDEL, CALIFORNIA	26
MOSELLAND BERNKASTELER RIESLING, GERMANY	26
BADEN GEWURZTRAMINER, GERMANY	27
CASILLERO DEL DIABLO SAUVIGNON BLANC, CHILE	28
HILLEBRAND ARTISIT SERIES GEWURTRAMINER, BRITISH COLUMBIA	29
YELLOW TAIL CHARDONNAY, SOUTH AUSTRALIA	29
INNISKILLIN LATE HARVEST RIESLING, NIAGARA	33
WILD HORSE CANYON CHARDONNAY, BRITISH COLUMBIA	33
PASCUAL TOSO SAUVIGNON BLANC, ARGENTINA	33
CAVE SPRINGS CHARDONNAY VQA, NIAGARA	34
BERINGER STONE CELLARS CHARDONNAY, CALIFORNIA	35
SANTA RITA RESERVA CHARDONNAY, CHILE	36
VINELAND ESTATES SEMI DRY RIESLING VQA, NIAGARA	36
MISSION HILL FIVE VINEYARDS PINOT BLANC VQA, BRITISH COLUMBIA	38
PENFOLD'S KOONUNGA HILL CHARDONNAY, AUSTRALIA	38
WOLF BLASS RIESLING, AUSTRALIA	38
FAT BASTARD CHARDONNAY, FRANCE	38
MIKE WEIR WINE CHARDONNAY, NIAGARA	41
KIM CRAWFORD SAUVIGNON BLANC, NEW ZEALAND	46
FAIRVIEW VIOGNIER, SOUTH AFRICA	50
LA VIEILLE FERME COTES DU LUBERON, FRANCE	51
FEVRE CHABLIS CHAMPS ROYAUX, FRANCE	58
CONUNDRUM, CALIFORNIA	63