

SOUPS...

CHEF'S KETTLE CREATION \$5
CREATED DAILY

CLASSIC FRENCH ONION SOUP \$7
THREE ONION BROTH, CIABATTA CROUTON,
MOZZARELLA & SWISS BLEND

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

SALADS & STARTERS...

VIEW CRISP GREENS \$5
CUCUMBER, BABY TOMATOES, CARROT SPIRALS,
CHOICE OF DRESSING

CAESAR SALAD \$7
CIABATTA CROUTONS & SHAVED PARMAGIANO REGGIANO

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

BABY SPINACH SALAD \$7
CRISP PEARS, GOAT CHEESE, SUN DRIED CRANBERRIES,
SPICED CANDIED WALNUTS & MAPLE BALSAMIC VINAIGRETTE

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

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

PANKO CRUSTED CALAMARI \$9
PONZU SAUCE

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

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

SANDWICHES...

*ALL OF OUR SANDWICHES COME WITH YOUR CHOICE OF
VIEW CRISP GREENS, CHEF'S KETTLE CREATION OF THE DAY OR FRENCH FRIES*

CHIPOTLE BBQ PULLED PORK \$11
GREEN APPLE, GRUYERE CHEESE &
CRISPY ONION RINGS

CLASSIC TURKEY CLUB \$12
BACON, TOMATO, LETTUCE, SWISS CHEESE,
FRIED EGG & DIJON MAYO

ULTIMATE ANGUS RIB BEEF DIP \$14
ANGUS BEEF, SWISS CHEESE,
RED WINE JUS & HORSERADISH AIOLI

VIEW CIABATTA STEAK SANDWICH \$16
6 OZ. SIRLOIN, SAUTÉED MUSHROOMS,
PEPPERS & ONION, PEPPERCORN SAUCE

"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.

CANADIAN "ANGUS" BEEF BURGERS & STEAKS

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

ALL OF OUR BEEF ENTRÉES COME WITH YOUR CHOICE OF VIEW CRISP GREENS, CHEF'S KETTLE CREATION OF THE DAY OR FRENCH FRIES

VIEW SIGNATURE 8 OZ. SIRLOIN BURGERS...

CHIPOTLE BBQ BURGER \$11
APPLEWOOD CHEDDAR & DOUBLE SMOKED BACON

BRUSCHETTA BURGER \$12
BRUSCHETTA, ASIAGO & PESTO AIOLI

PORTOBELLO BURGER \$14
DOUBLE SMOKED BACON, & GRUYERE CHEESE

FROM THE OPEN FIRE GRILL...

7 OZ. "NEW YORK" CUT STRIP LOIN STEAK
\$18

6 OZ. SIRLOIN STEAK
\$12

6 OZ. FILET MIGNON
\$26

8 OZ. RIB EYE STEAK
\$19

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
HORSERADISH AIOLI

ENTRÉES...

ALL OF OUR LUNCH ENTRÉES COME WITH YOUR CHOICE OF VIEW CRISP GREENS, CHEF'S KETTLE CREATION OF THE DAY OR FRENCH FRIES

ANGUS STEAK & WILD MUSHROOM PIE \$12
RED WINE JUS & GOLDEN PUFF PASTRY

RED CURRY CHICKEN CAVATAPI \$12
SWEET PEPPERS, TOASTED ALMONDS & GREEN APPLE

CHEFS DAILY VEGETARIAN CREATION \$14

JUMBO SHRIMP SPAGHETTINI \$15
"TBG" SAUCE, CAPERS & KALAMATA OLIVES

TEMPURA PICKEREL FISH & CHIPS \$15
CHILI-CAPER-LIME SAUCE

PAN SEARED SUPERIOR WHITEFISH \$16
LEMON TARRAGON BEURRE BLANC

CEDAR PLANK ATLANTIC SALMON \$18
MAPLE BRANDY MARINATED, WALNUT BUTTER

AT VIEW OUR CULINARY TEAM IS PASSIONATE ABOUT FOOD,

CULINARY TEAM LED BY....

CHEF IAN DEMUTH

SERVICE TEAM LED BY...

RESTAURANT MANAGER SCOTT BARBER

AND OUR SERVICE TEAM IS PASSIONATE ABOUT YOU.

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