

# ISLAND VIEW RESTAURANT

## STARTERS

**CHICKEN AND APPLE SAUSAGE IN PUFF PASTRY** 9.00  
Amish Cheddar Cheese Sauce

**MARYLAND STYLE CRAB CAKES** 10.00  
Caper Dill Remoulade  
» Add Fries and Coleslaw 7.00

**FRIED GREEN TOMATOES** 10.00  
Herb Breaded Fried Green Tomatoes /  
Roasted Red Bell Pepper Remoulade /  
Crumbled Goat Cheese

**SMOKED TUNA & SALMON SPREAD** 10.00  
Diced Tomato / Diced Tomato / Capers /  
Warm Herb Flatbread

**VEGETARIAN GAZPACHO CEVICHE** 9.00  
Lime Marinated Vine Ripe Tomato / Cucumber  
/ Cauliflower / Red Onion / Red and Green  
Bell Pepper / Carrots / Garlic / Fresh Basil /  
Warm Herb Flatbread

**FAJITA CHICKEN QUESADILLA** 10.00  
Grilled Lime Chicken Breast / Roasted Peppers  
/ Melted Cheddar / Sour Cream / Salsa

## ARTISAN PIZZA

**ANTIPASTO PIZZA** 14.00  
Genoa Salami / Capicola Ham / Roasted  
Peppers / Cured Olives / Mushrooms /  
Tomato / Aged Provolone / Fresh Basil

**TOMATO BASIL PIZZA** 10.50  
Tomato Basil Marinara Sauce / Melted Smoked  
Mozzarella / Parmesan Cheeses / Fresh Basil  
Leaves

**ITALIAN SAUSAGE & PEPPERS PIZZA** 11.50  
Sliced Italian Sausage / Roasted Bell Peppers /  
Tomato Basil Marinara Sauce / Mozzarella

**BUFFALO CHICKEN PIZZA** 11.50  
Grilled Chicken / Buffalo Sauce / Bacon /  
Mozzarella / Blue Cheese

**SPINACH ALFREDO PIZZA** 12.50  
Sautéed Baby Spinach / Artichoke Hearts /  
Black Olives / Parmesan Cream Sauce /  
Melted Mozzarella

## ENTRÉE SALADS

**APPLE PECAN ARUGULA SALAD** 12.50  
Washington State Apples / Goat Cheese /  
Candied Pecans / Cranberry Vinaigrette  
» Add Grilled Chicken \$3.50

**SPINACH PIE AND SMALL GREEK SALAD** 9.00  
Baked Spinach and Feta Pie / Romaine  
Lettuce / Tomato / Cucumber / Red Onion /  
Black Olives / Feta Cheese / Oregano  
Vinaigrette

**CHOPPED CHEF SALAD** 14.00  
Smoked Turkey / Smoked Ham / Swiss  
Cheese / Vine Ripe Tomatoes / Cucumbers /  
Hard Boiled Egg / Choice of Dressing

**MEDITERRANEAN CAESAR SALAD** 12.00  
Tomatoes / Artichoke Hearts / Olives /  
Romaine Lettuce / Caesar Dressing /  
Parmesan Cheese / Garlic Butter Croutons  
» Add a Grilled Chicken Breast 3.50

## SOUPS

**CHEF KEVIN'S SOUP OF THE DAY** 3.50 / 6.50

**16 OZ. TO GO SOUP** 8.50

## OCTOBER DINNER FEATURES

**BROILED NORTH ATLANTIC COD LOIN** 16.00  
Chardonnay Lemon Zest Gratin / Caribbean  
Yellow Rice

**SAUTÉED GULF GROUPEL FILET** 18.00  
Lemon Caper Beurre Blanc / Caribbean Yellow  
Rice

**HICKORY SMOKED BERKSHIRE PORK  
LOIN CHOP** 16.00  
Char Grilled Smoked Pork Loin Chop / Pork  
Demi-Glace / Washington State Apple  
Chutney / Served with a Smoked Bacon and  
Onion Gold Potato Pancake

**BEEF TENDERLOIN BORDELAISE** 16.00  
Seared Beef Tenderloin Tips / Rich Mushroom  
Cabernet Demi-Glace / Pappardelle Egg  
Noodles

## SANDWICHES

Sandwiches served with Choice of Side:  
Island View Cole Slaw / French Fries /  
Sweet Potato Fries / Garden Salad / Caesar  
Salad / Cup of Soup  
Add an Additional Side 3.50

**CHAR GRILLED BLACK ANGUS BURGER** 10.50  
Lettuce / Tomato / Onion / Your Choice of  
Melted American, Cheddar, Swiss, or  
Provolone Cheese  
» Add Bacon 1.50

**SMOKED TURKEY AND APPLE ARUGULA  
WRAP** 10.00  
Sliced Turkey Breast / Swiss Cheese / Sliced  
Red Apples / Arugula / Cranberry Vinaigrette  
/ Tomato Basil Flour Tortilla

**SNL CLASSIC CLUB SANDWICH** 12.00  
Turkey Breast / Smoked Ham / Cheddar  
Cheese / Lettuce / Tomato / Applewood  
Smoked Bacon / Mayo / Choice of Wheat or  
Sourdough Bread

**NEW YORK STYLE REUBEN** 12.50  
Thin Sliced Corned Beef / Sauerkraut / Melted  
Swiss / Thousand Island Dressing / Griddled  
Marble Rye Bread

**TRADITIONAL BLT** 9.00  
Sliced Vine Ripe Tomatoes / Applewood  
Smoked Bacon / Green Leaf Lettuce / Roasted  
Red Pepper Remoulade / wheatberry Bread

**FRIED GREEN TOMATO BLT** 10.00  
Fried Green Tomatoes / Green Leaf Lettuce /  
Applewood Smoked Bacon / Roasted Red  
Pepper Remoulade / Wheat Bread

**GRILLED CHICKEN CAESAR WRAP** 12.50  
Grilled Marinated Chicken Breast / Romaine  
Lettuce / Tomato / Marinated Artichoke  
Hearts / Black Olives / Caesar Dressing / Sun  
Dried Tomato Herb Flour Tortilla

**TUSCAN GRILLED CHEESE** 9.00  
Smoked Bacon / Melted Provolone / Grilled  
Tomato / Basil Leaves / Griddled Sourdough  
Bread

**HOT ROAST BEEF AND SWISS MELT** 12.50  
Thin Sliced Roast Beef / French Baguette /  
Caramelized Mushrooms / Melted Swiss  
Cheese / Rosemary Au Jus

**BLACKENED SALMON BURGER** 16.00  
Seared Cajun Seasoned Salmon Filet / Vine  
Ripe Tomato / Green Leaf Lettuce / Griddled  
Ciabatta Bun / Caper Dill Tartar Sauce

**SOUP AND HALF SANDWICH** 8.00  
Cup of Soup / Choice of Turkey, Roast Beef,  
Smoked Ham / Choice of Wheat, Sourdough,  
or Rye Bread / Lettuce / Tomato /  
» Add Swiss, Provolone, Cheddar, or American  
Cheese 1.00

ISLAND VIEW FAVORITES

OCTOBER FEATURES

## SUNSET DINING

From 3:30 to 8pm Sunset Dining includes a  
Draft Beer, Glass of Wine, or a Soft Drink

**GRILLED FILET MIGNON \*** 20.50  
Grilled 6oz. Beef Tenderloin Steak / Island  
View Steak Butter / Crispy Onion Straws /  
Yukon Gold Mashed Potatoes

**COUNTRY FRIED STEAK** 15.00  
Breaded Sautéed New York Strip Cutlet /  
Mushroom Brown Sauce / Yukon Gold Mashed  
Potatoes

**ENGLISH COTTAGE PIE** 14.00  
Braised Ground Beef / Braised Vegetables /  
Rich Cabernet Demi-Glace / Mashed Potatoes  
/ Cheddar Cheese Gratin

**CHICKEN SCHNITZEL** 14.00  
Breaded Chicken Breast Sautéed in Olive Oil /  
Fresh Lemon / Parsley Butter Potato  
Dumplings

**HICKORY SMOKED BABY BACK RIBS** 16.00  
Half Rack Ribs / Barbecue Glaze / Crispy  
Onion Straws / Sweet Corn Fritters / Cole  
Slaw

**FRIED GULF SHRIMP \*** 15.75  
Breaded Gulf Shrimp / Cocktail Sauce / French  
Fries / Cole Slaw

**GULF SHRIMP SCAMPI RISOTTO** 18.00  
Sautéed Gulf Shrimp / Saffron Risotto / Garlic  
/ Pinot Grigio / Red and Green Peppers /  
Roasted Tomatoes

**BROILED ATLANTIC SALMON FILET \*** 16.00  
Orange Blossom Honey Mango Glaze / Lemon  
Zest Gratin / Caribbean Yellow Rice

## SIDES

Mixed Green Salad / Caesar Salad / Cup of  
Soup / Italian Seasoned Green Beans /  
Broccoli / Mixed Vegetables / Yukon gold  
Mashed Potatoes / Yellow Rice / Cole Slaw 3.50

## DESSERTS

**PUMPKIN CHEESECAKE** 6.00  
Caramel Sauce / Cinnamon Chantilly Cream

**PINEAPPLE COCONUT BREAD PUDDING** 6.50  
Coconut Ice Cream / Dark Rum Sauce

**DEEP DISH KEY WEST LIME PIE** 6.50  
Kiwi Lime / Raspberry Sauce

**DUTCH APPLE CRISP PIE** 6.50  
Caramel Sauce / Whipped Cream  
» Add Vanilla Bean Ice Cream 2.00

## BEVERAGES

**ICED TEA / SWEET TEA / PEPSI / DIET  
PEPSI / MOUNTAIN DEW / DR. PEPPER /  
SIERRA MIST / GINGER ALE / ROOT BEER /  
LEMONADE / ORANGE CRUSH** 2.50  
Flavored Tea - Blackberry / Mango add .25

\*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness\*