

# the view at ck's

## appetizers

<b>ALL JUMBO LUMP CRAB CAKE</b> snow pea pods, key lime mustard sauce	14
<b>SALT &amp; PEPPER CALAMARI</b> thai basil and sweet chile sauce	10
<b>FRIED GREEN TOMATOES</b> goat cheese, sweet red pepper coulis	8
<b>SALMON CARPACCIO</b> arugula, star anise vinaigrette, siracha mayo	11
<b>BUFFALO GROUPER</b> fried and tossed in tropical buffalo sauce	12

## soups and salads

<b>TOMATO THAI BASIL</b> with mini grilled cheese	7
<b>LOBSTER BISQUE</b> made fresh daily	9
<b>THE LOADED WEDGE</b> iceberg lettuce, tomatoes, pepper bacon, onion, bleu cheese dressing	7
<b>HOUSE SALAD</b> heirloom tomatoes, fresh mozzarella, onion, mixed greens, basil, balsamic reduction	7
<b>GINGER SALAD</b> iceberg lettuce, cucumber, carrots tomatoes, asian pears, ginger dressing	7

## sides

ginger coconut slaw	4
grilled asparagus	6
pineapple fried rice	5
shrimp mac-n-cheese	6
butter milk mashed potatoes	4
thick cut onion rings	6

## desserts

<b>CRÈME BRULÉE</b> with fresh berries	8
<b>MILKY WAY STUFFED FRENCH TOAST</b> with vanilla ice cream	10
<b>FRESH FRUIT CRISP</b> with caramel gelato	9
<b>FLORIDA KEY LIME PIE</b>	7

## the view signatures

<b>THAI BASIL FRIED LOBSTER TAIL</b> asian slaw, mashed potatoes	39
<b>SIZZLING SNAPPER &amp; SCALLOPS</b> florida snapper and salmon wrapped scallops snow pea pods, onions, peppers, cilantro soy sauce, sticky rice	33
<b>CAGE FREE OMELETTE</b> lobster, jumbo shrimp, scallops vine ripe tomatoes, steak fries	25
<b>MACADAMIA GROUPER</b> fresh from florida waters! shrimp, mango relish, pina colada sauce, grilled asparagus	29
<b>TANGLEWOOD FARMS CHICKEN</b> parmesan-peppercorn crusted green beans, parmesan sweet potato straws	24
<b>FLAT IRON STEAK</b> grilled and topped with chimichurri butter and bruschetta, baked shrimp mac-n-cheese	34
<b>BUTTERNUT SQUASH RAVIOLI</b> ginger-pumpkin sauce, seasoned watercress	22
<b>CHILEAN SEABASS</b> edamame relish, pineapple fried rice	34
<b>CRUNCHY SHRIMP</b> tempura battered and fried, lime chile sauce wasabi mashed potatoes, vegetable slaw	28
<b>ASIAN BARBEQUED SALMON</b> ginger coconut slaw, mashed potatoes	27

## certified angus steaks

<b>FILET MIGNON</b>	38
<b>NEW YORK STRIP</b>	39
<b>OSCAR STYLE</b> jumbo lump crab meat, asparagus, onion ring, mashed potatoes, sliced tomato, bearnaise sauce	14

our prime steaks are aged from 18-26 days to produce the highest quality premium natural angus beef. the steaks are flavored with our signature seasoning blend **The brand that pays®** and topped with chimichurri butter and cipollini onions.



\* a service charge of 18% will be added to parties of six or more