

# THE VIEW GRILL



## DINNER



### STARTERS

- Shrimp Cocktail --- 11.95  
(Classic Cocktail Sauce)
- Little Neck Baked Clams 4 --- 9.50  
Tuna Carpaccio ---
- Crab Cakes --- 11.95  
(Louisiana Remoulade)
- Calamari Wonton rolls --- 11.95  
(Marinara Dipping Sauce)

- Tomato, Mozzarella, Field Greens  
and Basil Oil --- 8.95
- Seasonal Grilled Vegetable Platter  
and Garlic Balsamic Syrup --- 7.95
- Clams with Garlic and Wine --- 9.95

- Spicy Mussels Tomato Marinara --- 7.95
- Chicken Drum Sticks --- 8.95  
(Mediterranean Marinated Wood Grilled)
- Field Green/ Caesar Salad /  
Village Greek Salad ---
- Marinated Beets Goat Cheese  
with Honey Balsamic Dressing --- 8.95



### STEAKS AND CHOPS

- Pork Souvlaki --- 17.95  
(Grilled, Tomatoes, Peppers,  
Onions, Garlic, Oregano, Tzatziki)
- New York Shell Steak --- 26.95  
(Wood Grilled Au Jus)
- Ribeye steak --- 27.95  
(Crispy fried Onions)

- Skirt Steak ---  
(Sautéed, Chimichurri  
Hollandaise)
- Filet Mignon  
(Blue Cheese, Beet)

- Rack of Lamb --- 29.95  
(Rosemary, Garlic Sauce)
- Roasted Pork Loin --- 19.95  
(Korean BBQ Sauce)
- Surf and Turf --- 29.00  
(Grilled Filet Mignon,  
Butter Poached Lobster Tail)



### FROM OCEAN TO SEA

- Salmon --- 17.95  
(Cucumber Dill Butter Sauce)
- Sword Fish Steak --- 18.95  
(Oregano, Tomato and Capers)
- Grilled Brook Trout ---

- Pan Seared Tuna ---  
(Beijing Spiced Asian Vinaigrette)
- Fish and Chips ---  
(Bass Filet, Crispy Beer Battered,  
French Fries)

- Shrimp ---  
(Egg Battered, Garlic Lemon Sauce)
- Twin Lobster Tails ---  
(Butter Poached)
- Cornmeal Crusted Catfish ---  
(Creole Sauce)

ALL ENTREES SERVED WITH VEGETABLES AND STARCH OF THE DAY  
PLEASE ASK ABOUT OUR DAILY BLACKBOARD SPECIALS



OPEN YEAR ROUND • PRIVATE PARTY ROOMS • CATERING FOR ALL OCCASIONS • BRUNCH LUNCH DINNER

## THE VIEW GRILL

111 Lattingtown Road at the Glen Cove Golf Course • Glen Cove, N.Y. 11542  
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