

THE VIEW

at *paiute*

Starters

- N.E. Clam Chowder** 9
new England style chowder, dice potatoes
cup option available \$7
- Home Style Beef Chili** 9
ground beef, beans, bell peppers,
tomatoes, onions and shredded cheese
cup option available \$7
- Beer Battered Onion Rings** 9
creamy parmesan ranch
- Truffle Fries** 9
house fries tossed with truffle zest, shaved
parmesan cheese
plain option available \$7
- Pretzel Bites** 9
three cheese fondue sauce and mustard
- Granola Parfait Fruit Plate** 9
greek vanilla yogurt with fresh berries, granola
and seasonal fruit

Tasting Plates

- Carne Asada Street Tacos** 16
house marinated skirt steak, cilantro, onions
with a house made spicy salsa served with
tortilla chips
- Shrimp Cocktail** 16
five large shrimp, spicy cocktail sauce and a
sliced lemon wedge
- Grilled Chicken Quesadilla** 17
grilled chicken, pita bread, jack blend, cilantro
with a light ranch drizzle
Steak option available
- Alaskan Cod Fish Tacos** 18
two battered fish tacos, pineapple coleslaw,
house made salsa served with tortilla chips
- Carne Asada Nachos** 18
house marinated skirt steak, three cheese
fondue sauce, pickled jalapeños, salsa, sour
cream and cilantro
- Jalapeño Cilantro Wings** 18
eight wings tossed in our house made signature
sauce of fresh cilantro, jalapeños, brown sugar
and honey
plain and buffalo sauce options available

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Salads

- Cajun Chicken Salad** 17
cajun seasoned chicken breast, mixed greens,
shredded jack cheese, tomato, roasted corn, red
onion with a chipotle ranch
- Teriyaki Chicken Salad** 17
grilled chicken breast, mandarin oranges, rice
noodles, mixed greens, toasted almonds,
sesame seeds and asian sesame dressing
- California Cobb Salad** 18
diced ham, turkey, bacon, tomato, egg, mixed
greens, crumbled bleu cheese and your choice of
dressing
- Shrimp Caesar Salad** 18
sautéed shrimp, romaine lettuce, shaved
parmesan cheese, homemade garlic croutons and
caesar dressing
Grilled chicken option available

Drinks

- Tea (iced or hot) 4
Coffee 4
Hot Chocolate 4
Milk 4
Soda (Coca-cola products) 4
Lemonade 4
Juice 4
Domestic 6
Import/Craft 7
Call 10
Premium 12

Paiute Apple Crumble

Warm cinnamon-spiced apples topped
with a house made golden oat crumble,
served with old fashion vanilla ice cream.

\$9.00

Handhelds

Choose (1) from the following sides:

Fries, Cajun Chips, Sliced Tomatoes, House Coleslaw
(pineapple, cilantro, red and green onions)

Substitution of Onion Rings or Side Salad
additional charge +\$2

Sonoran Hotdog 15

nathan's hotdog wrapped with smoked bacon, tomatoes, sautéed onions, bell peppers, topped with cilantro, ketchup, mayonnaise and mustard

plain bacon wrapped option available \$12

Hand Breaded Chicken Strips 15

three panko breaded chicken strips, served with a black pepper parmesan ranch

Jalapeño Cilantro Chicken Wrap 16

chicken breast, shredded lettuce, tomato, touch of ranch with our house made signature sauce of fresh cilantro, jalapeños, brown sugar and honey in a cheese tortilla

Patty Melt 17

grilled half pound angus patty, sauteed onions, swiss cheese on toasted rye

Open Face Tuna Melt 18

albacore tuna salad, toasted english muffin, sliced tomato and aged cheddar

Fish and Chips 18

battered Alaskan Cod, house made tarter sauce and pineapple coleslaw

Prime Rib Sandwich 18

6 oz. slow roasted prime rib thinly sliced on a grilled french roll served with au jus

Club Sandwich 18

freshly sliced turkey and ham with smoked bacon, swiss and cheddar, bibb lettuce, tomato and chipotle mayonnaise on toasted white bread

Gourmet

Choose (1) from the following sides:

Fries, Cajun Chips, Sliced Tomatoes, House Coleslaw
(pineapple, cilantro, red and green onions)

Substitution of Onion Rings or Side Salad
additional charge +\$2

Grilled Chicken Mediterranean 17

grilled chicken breast, roasted red peppers, mozzarella, bibb lettuce, roasted tomato, house made tzatziki and harissa on a toasted brioche bun

Chicken Parmesan Sandwich 17

panko crusted chicken breast, touch of marinara sauce, mozzarella and parmesan cheese on a toasted garlic brioche bun

Southwest Angus Burger 17

grilled half pound angus patty, green chilies, jalapeño jack cheese, bibb lettuce, tomato, red onion, with a chipotle aioli on a toasted brioche bun

plain cheeseburger option available

IMPOSSIBLE burger option available

Mushroom Burger 17

grilled half pound angus patty, sautéed mushrooms, aged swiss, bibb lettuce, tomato, red onion on a toasted brioche bun

BBQ Bacon Burger 18

grilled half pound angus patty, aged cheddar, smoked bacon, house made BBQ, onion rings, bibb lettuce, tomato, red onion on a toasted brioche bun

plain bacon cheeseburger option available

Alaskan Cod Fish Sandwich 18

battered alaskan cod with house made tartar, bibb lettuce, tomato, red onion, house made tarter on a toasted brioche bun

N.Y Pastrami Reuben 18

N.Y. pastrami, swiss cheese, thousand island dressing and sauerkraut served on grilled rye

Available at 10:00am Monday through Sunday

An automatic 20% gratuity will be added to parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions