

# Lunch *AND* Dinner

## Starters

<b>SW Quesadilla</b>	<b>\$11</b>
Chicken, Green Chile, Cabbage, Cilantro, Salsa, Sour Cream Add Bacon (2) \$3 Guacamole \$2 Substitute Ribeye \$3	
<b>Potato Skins</b>	<b>\$9</b>
Cheese, Bacon, Green Onion, Sour Cream	
<b>Calamari</b>	<b>\$9</b>
Breaded Calamari, Cabbage, Mae Ploy, Peanuts	
<b>Fish Tacos</b>	<b>\$7</b>
Cod, Cabbage, Pico de Gallo, Siracha Aioli	
<b>Pulled Pork Nachos</b>	<b>\$8</b>
Tortilla Chips, Cheese Sauce, Beans, Tomato, Onion, Black Olives, Salsa Add Guacamole \$1 Substitute: Steak* \$4 Chicken \$3	
<b>SW Wings</b>	<b>\$7</b>
Dry Rub, Carrots, Celery, Ranch	
<b>Pulled Pork Taco</b>	<b>\$2</b>
Cabbage, Tomato, Onion, Salsa	
<b>Fried Oysters</b>	<b>\$10</b>
Tarter and Cocktail Sauces	
<b>Mussels</b>	<b>\$11</b>
White Wine, Butter, Shallots, Garlic, Cherry Tomatoes	

## Soups

<b>House Made Soup of the Day</b>	Cup \$4	Bowl \$6
<b>Chili</b>	Cup \$4	Bowl \$6

## Beverages

<b>Soft Drink</b>	<b>\$2</b>
Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade or Root Beer	
<b>Coffee</b>	<b>\$2</b>
<b>Iced Tea or Arnold Palmer</b>	<b>\$2</b>
<b>Hot Tea</b>	<b>\$2</b>
Earl Gray, Lipton Decaf, Chamomile, Green Tea, Cinnamon Apple, Orange Spice or Lemon	
<b>Hot Chocolate</b>	<b>\$2</b>
<b>Hot Apple Cider</b>	<b>\$2</b>
<b>Juice</b>	Small \$3 Large \$4
Apple, Cranberry, Orange, Grapefruit or Tomato	

## Sandwiches

<b>Bagel and Smoked Salmon</b>	<b>\$12</b>
Cold Smoked Norwegian Salmon, Hard Boiled Egg, Capers, LTO†, Cream Cheese and Lemon	
<i>Items Below Come with Choice of Side: Sweet Potato Fries, French Fries, Coleslaw, Fruit, Onion Rings, Beans or Vegetable</i>	
<b>Open-Faced Salmon Avocado*</b>	<b>\$16</b>
LTO†, Sourdough, Siracha Aioli	
<b>Open-Faced Steak Sandwich</b>	<b>\$16</b>
8 ounce Flat Iron Steak, Horsey Sauce, Carmelized Onion on Hoagie Roll Add Choice of Cheese \$.50	
<b>French Dip</b>	<b>\$12</b>
Roast Beef, Swiss Cheese, Red Onion, Hoagie Roll, Pickle, Au Jus	
<b>Grilled Chicken Breast Sandwich</b>	<b>\$15</b>
Plain, Buffalo or BBQ with Bacon, LTO*, Pickle, Brioche Bun	
<b>The Views Clubhouse</b>	<b>\$11</b>
Turkey, Bacon, Lettuce, Tomato, Avocado, Sourdough, Pickle	
<b>Classic Sandwich</b>	Half \$7 Full \$9
Your choice: Grilled Cheese, BLT, Turkey, Ham, Roast Beef or Tuna Salad Add Avocado \$2	
<b>Reuben</b>	<b>\$12</b>
Corned Beef or Turkey, Sauerkraut, Swiss Cheese, Rye Bread, 1,000 Island Dressing	
<b>The Views Burger*</b>	<b>\$10</b>
LTO†, pickle Add Bacon or Chili \$2 Guacamole \$1 Add Green Chile, Cheese or Mushroom .50	
<b>Beyond Meat® Burger</b>	<b>\$16</b>
Meatless Patty, Red Bell Peppers, Sauteed Mushrooms, LTO*, Pickle	
<b>Tuna Melt</b>	<b>\$10</b>
Tuna, Tomato, Melted Swiss Cheese Sourdough	

†Lettuce, Tomato, Onion



Most everything can be made gluten free. Ask for details.

Allergy notice: Some of our fryers may contain shellfish. Please let us know if you have an allergy.

# Lunch *AND* Dinner

## Entrees

<b>Half Rack Baby Back Ribs</b>	<b>\$13</b>
Pork Ribs in Whiskey BBQ Sauce, French Fries and Cole Slaw	
<b>Views Signature Steak</b>	<b>\$20</b>
8 oz. Flat Iron Steak, Whole Mushrooms, Sautéed Onions, Chef's Potato and Vegetable	
<b>Salmon Vera Cruz</b>	<b>\$17</b>
Sautéed Salmon with Green Olives, Pico de Gallo, White Wine and Orange Cilantro Farro	
<b>Halibut Margeray</b>	<b>\$20</b>
Halibut, Mussels and Shrimp with Herb Butter, Cream, Orange Cilantro Farro, Chef's Vegetable	
<b>Shrimp Scampi</b>	<b>\$16</b>
Sea of Cortez Shrimp, White Wine, Herb Butter, Roasted Bell Pepper, Parmesan, Angel Hair Pasta	
<b>Saffron Chicken</b>	<b>\$15</b>
Chicken Breast, Cream, Asparagus, Red Bell Pepper, Saffron, Orange Cilantro Farro and Chef's Vegetable	
<b>Chicken Piccata</b>	<b>\$15</b>
Chicken Breast, White Wine, Garlic, Lemon, Herb Butter, Capers, Parmesan, Angel Hair Pasta	
<b>Farmed Dinner</b>	<b>\$12</b>
Six Freshly Prepared Vegetables	
<b>Fish 'n Chips</b>	<b>\$13</b>
Beer Battered Cod, Coleslaw, Fries	

## Salads

Add to Any Salad: *Steak\** \$6 *Chicken* \$4 *Salmon\** \$4

<b>Clubhouse Salad</b>	Full	<b>\$13</b>
Mixed Greens, Eggs, Ham, Turkey, Cheddar, Swiss, Cherry Tomatoes, Cucumber		
<b>Chopped Cobb</b>	Half	<b>\$9</b>
<b>Chopped Cobb</b>	Full	<b>\$12</b>
Chicken, Bacon, Tomato, Eggs, Blue Cheese, Avocado, Crostini		
<b>Caesar Salad</b>	Half	<b>\$6</b>
<b>Caesar Salad</b>	Full	<b>\$9</b>
Romaine, Parmesan Cheese, Crostini, Caesar Dressing		
<b>Chicken Taco Salad</b>	Full	<b>\$11</b>
Mixed Greens, Tomato, Onion, Black Olives, Beans, Cheddar, Salsa, Sour Cream, Guacamole		
<b>Strawberry Balsamic Salad</b>	Half	<b>\$8</b>
<b>Strawberry Balsamic Salad</b>	Full	<b>\$11</b>
Spinach, Strawberries, Almonds, Strawberry Vinaigrette, Balsamic Glaze		
<b>Tuna Salad</b>	Half	<b>\$7</b>
<b>Tuna Salad</b>	Full	<b>\$10</b>
Hard Boiled Eggs, Cherry Tomatoes, Cucumber, Red Onion, Roasted Red Pepper, Mixed Greens, Crostini		
<b>Vegetable Tossed Salad</b>	Half	<b>\$8</b>
<b>Vegetable Tossed Salad</b>	Full	<b>\$11</b>
Mixed Greens, Chick Peas, Asparagus, Cucumber, Cherry Tomatoes, Roasted Red Bell Pepper, Avocado and Crostini		

## Desserts

<b>Bear Claw</b>	<b>\$5</b>
Caramel, Chocolate	
<b>Pie of the Day</b>	<b>\$5</b>
Add Ice Cream \$2	
<b>Tiramisu</b>	<b>\$6</b>
Powdered Sugar	
<b>Chocolate Cake</b>	<b>\$7</b>
<b>Brownie Sundae</b>	<b>\$6</b>
Vanilla Ice Cream, Chocolate, Whipped Cream	
<b>Chocolate Chip Cookie Sundae</b>	<b>\$6</b>
Vanilla Ice Cream, Chocolate, Carmel	
<b>Ice Cream</b>	<b>\$4</b>
Vanilla, Strawberry or Chocolate	

## Join Us for Happy Hour

**Daily 3-6 PM**

Food and Drink Specials

**Live Entertainment**

Every Friday and Saturday, 5:30-8 PM

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## Specialty Drinks

<b>Lavender Gin Smash</b>	\$9
Tangueray, Lavender Syrup, Strawberries, Lemon, Soda	
<b>Back 9 Hurricane</b>	\$8
Mount Gay Rum, Banana Liqueur, Grenadine, Passion-Guava Nectar, topped with Cabernet and Fruit	
<b>Rancho Vistoso Boulevard</b>	\$11
Four Roses Bourbon, Sweet Vermouth, Bruto Americano, Orange Juice, Orange Bitters	
<b>Pantano Mule</b>	\$9
Milagro Tequila, Ginger Beer, Lime, Jalapeno	
<b>Views Rusty Nail</b>	\$10
Monkey Shoulder Scotch, Housemade Scotch Liqueur	
<b>Manhattan</b>	\$10
Rye Whiskey, Carpania Antica Vermouth, Bitters	
<b>Cucumber Rosemary Press</b>	\$9
Russian Standard Vodka, Cucumber, Rosemary, Sprite, Orange Juice	
<b>The "Jim Saunders"</b>	\$6
Brandy, Hot Chocolate	
<b>French 75</b>	\$7
Gin, Sparkling Wine, Lemon	
<b>Sonoran Bloody Mary</b>	\$8
Green Chile Vodka, Housemade Bloody Mary Mix	

## Off the Vine

<b>Whites</b>	glass	bottle
<b>Sparkling</b> Opera Prima	\$6	\$24
<b>Chardonnay</b>	\$5	\$20
Sycamore Lane		
Raeburn	\$8	\$32
<b>Riesling</b> Charles and Charles	\$7	\$28
<b>Pinot Grigio</b> Vigneti del Sole	\$7	\$28
<b>Sauvignon Blanc</b> Clifford Bay	\$8	\$32
<b>Moscato</b> Bulletin	\$6	\$24
<b>Seasonal White</b>	\$MP	\$MP
Ask Server for Details		

## Reds

<b>Pinot Noir</b>		
Simple Life	\$7	\$28
Seeker	\$8	\$32
<b>Merlot</b> Deloach	\$6	\$24
<b>Malbec</b> Alta Vista	\$6	\$24
<b>Cabernet Sauvignon</b>		
Montpellier	\$5	\$24
Moobuzz	\$8	\$32
<b>Seasonal Red</b>	\$MP	\$MP

## Hops and Barley

### Local Taps

	pint	pitcher
<b>Barrio</b> Rojo-Red Ale, Tucson, AZ	\$4	\$16
<b>Dragoon</b> Golden Ale, Tucson, AZ	\$4	\$16
<b>Oak Creek</b> Nut Brown Ale Sedona, AZ	\$4	\$16
<b>Uncle Bear's</b> Foggy Doggy Coffee Milk Stout, Ahwatukee, AZ	\$4	\$16

### Oldies but Goodies

	pint	pitcher
<b>Bud Light</b>	\$3	\$12
<b>Coors Light</b>	\$3	\$12
<b>Miller Lite</b>	\$3	\$12
<b>Stella Artois</b>	\$4	\$16
<b>Rolling Rock</b>	\$3	\$12
<b>Firestone Walker 805</b>	\$3	\$12
<b>Blue Moon</b>	\$4	\$16
<b>Seasonal IPA</b>	\$4	\$16

### Cans and Bottles

<b>Coors Light</b>	\$3
<b>Miller Lite</b>	\$3
<b>Budweiser, 16 oz Aluminum</b>	\$5
<b>Bud Light, 16 oz Aluminum</b>	\$5
<b>Michelob Ultra, 16 oz Aluminum</b>	\$5
<b>Dragoon IPA, 16 oz Aluminum</b> Tucson, AZ	\$6
<b>Sierra Nevada Torpedo</b>	\$4
<b>Dos XX Lager</b>	\$4
<b>Heineken</b>	\$4
<b>Woodchuck Dry Apple Cider</b>	\$5
<b>White Claw Hard Seltzer</b>	\$5
<b>Corona</b>	\$4
<b>Corona Premier</b>	\$5
<b>Session Red, Light or Mexican</b>	\$3
<b>O'Doul's Amber (Non-Alcoholic)</b>	\$3
<b>Kaliber (Non-Alcoholic)</b>	\$4