



THE VIEW RESTAURANT

AT CHARDONNAY GOLF CLUB | NAPA VALLEY

BREAKFAST IN THE VIEW

6:30am – 12:00pm

TWO EGGS ANY STYLE	<i>Two eggs with Applewood-smoked bacon, sausage or ham, choice of hash browns, crispy potatoes or steamed rice, served with white, wheat or rye toast and fresh seasonal fruit</i>	11.50
“IN THE BAG” BREAKFAST SANDWICH	<i>Choice of house-baked croissant, white, wheat, or rye toast with cheddar cheese and choice of bacon, ham, or sausage</i>	9.00
SOUTHWESTERN BURRITO	<i>Scrambled eggs with choice of bacon, sausage, or ham, country potatoes, mild salsa, cheese, bell peppers, onions and sour cream wrapped in a spinach tortilla</i>	10.00
VEGGIE OMELET	<i>Two eggs sautéed with seasonal veggies, choice of country potatoes or hash browns, served with white, wheat or rye toast and fresh seasonal fruit</i>	11.50
CHORIZO OMELET	<i>Two eggs with chorizo, pepper jack cheese, scallions, a side of pico de gallo and served with potatoes and fruit</i>	10.95
BUTTERMILK PANCAKES	<i>Topped with seasonal berries and whipped cream</i>	8.95
BRIOCHE FRENCH TOAST	<i>Encrusted with corn flakes, served with whipped cream, maple syrup and a side of seasonal berries</i>	12.95
HUEVOS RANCHEROS	<i>Two crispy corn tostados, two eggs, chili, cotija, ham, cheese, salsa, avocado, lettuce</i>	11.95
STEAK & EGGS	<i>7oz New York strip-loin and two eggs served with fruit salad, potatoes, 2 mini pancakes</i>	12.95
CHILAQUILES	<i>Two eggs made to order topped with cotija cheese, cilantro, sour cream</i>	10.95
HOUSE SMOKED SALMON & EGGS	<i>With chives and cream cheese, served with potatoes and fruit salad</i>	11.95



WINE & BEER

	<i>Glass</i>	<i>Bottle</i>
SPARKLING WINE		
Kenwood 'Brut' Sonoma	7.	28.
CHARDONNAY		
Annabella Napa	8.	32.
Black Stallion Napa	8.	32.
Levendi Napa	9.	36.
SAUVIGNON BLANC		
Cloudfall Monterey County	8.	32.
Robledo Lake County	8.	32.
PINOT GRIGIO		
Beringer California	7.	28.
PINOT NOIR		
Napa Cellars Napa	8.	32.
CABERNET		
Annabella Napa	8.	32.
Robledo Lake County	8.	32.
Levendi Napa	9.	36.
SANGIOVESE		
Banfi Tuscany	8.	32.
BEER		
Premium	6.	
Domestic	5.	





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APPETIZERS

CHEF'S FRITTO MISTO <i>Prawns, calamari tubes and tentacles, green beans with a southwestern remoulade cocktail</i>	14.50
THE ORIGINAL BUFFALO STYLE CHICKEN WINGS <i>Traditional or jalepeño teriyaki</i>	12.00
CHICKEN QUESADILLA <i>Pepper jack served with guacamole, sour cream and salsa</i>	12.50
BEER BATTER ONION RINGS	5.00
FRIES YOUR WAY <i>Original, garlic or cajun-style</i>	4.00
NACHOS DELUXE <i>Cheese, guacamole, pico de gallo and sour cream - Steak or Chicken</i>	12.95
KOBE SLIDERS <i>4 Masami Kobe beef sliders with lettuce, tomatoes, cheese, grilled onions</i>	14.95
TEMPURA & RICE CRISPY PRAWNS <i>Deep fried to a golden brown</i>	12.95

SALADS & WRAPS

THE VIEW COBB SALAD <i>Mixed field greens, crisp romaine, chicken, turkey, bacon, tomatoes, cheddar cheese, chopped boiled eggs, avocado, scallions with choice of bleu cheese, 1000 island, ranch or balsamic vinaigrette</i>	14.50
SOUTHWESTERN STEAK SALAD <i>Pan seared flank steak, crispy lettuce, corn, tomatoes, avocado, scallions and mild ranch dressing</i>	12.00
TRADITIONAL CAESAR <i>Roasted garlic croutons & shaved parmesan, with Mary's organic chicken 12.50 Grilled Prawns</i>	14.50
SEAFOOD SALAD <i>Dungeness crab, bay shrimp, heirloom tomatoes, scallions, boiled eggs, avocado & 1000 island vinaigrette</i>	16.95
MOZZABELLA <i>Field mixed greens, fresh mozzarella, grilled portabella, heirlooms, red bells, basil leaves, with a white pear balsamic vinaigrette</i>	14.95
ROAST BEEF WRAP <i>Horseradish cream, baby spinach, Bermuda onion, sweet carrots</i>	12.95
INSALATA DE TONNO <i>Sashimi grade ahi tuna, tiger prawns, field mixed greens, pickled Bermuda onion, cherry tomatoes, cucumbers, crispy wonton</i>	15.95

SPECIALTY ENTRÉES

SONNY'S SPICY BEEF & VEGETABLE RICE BOWL <i>Tender slices of sirloin steak or chicken tossed with stir fry vegetables</i>	14.50
LINGUINE WITH PRAWNS <i>Tossed with tiger prawns, fennel, basil, in a mild tomato sauce with pepper flakes</i>	15.50
FISH & CHIPS <i>Fresh beer battered Cod with coleslaw and fries</i>	15.95
LOBSTER RAVIOLIS <i>With sautéed asparagus, heirloom tomatoes, herbs, baby spinach, garlic, brown butter</i>	15.95
PORK TENDERLOIN <i>House smoked pork tenderloin with a honey mustard sauce, served with mashers & seasonal vegetables</i>	14.95
CHIPOTLE NEW YORK C.A.B. <i>Angus beef marinated daily with chipotle lime & cilantro, served with mashers and seasonal vegetables</i>	16.95

SPECIALTY SANDWICHES

All sandwiches are served with choice of French fries, coleslaw, green salad, onion rings, or fresh fruit

ULTIMATE REUBEN <i>1/3lb house-braised corned beef, sauerkraut and Swiss cheese</i>	14.00
CLASSIC ½LB. GROUND CHUCK CHEESE BURGER <i>Topped with Vermont Cheddar</i>	14.00
ULTIMATE CLUB SANDWICH <i>Turkey, ham, Applewood smoked bacon, Swiss cheese, tomatoes and avocado</i>	13.75
CERTIFIED AMERICAN KOBE BEEF BURGER <i>Masami Kobe beef topped with Brie, caramelized onions & mushrooms</i>	15.50
MARY'S ORGANIC GRILLED CHICKEN SANDWICH <i>Caramelized onions, Swiss cheese, lettuce, tomato, avocado, & pesto aioli</i>	14.75
BANH MI <i>Vietnamese style, marinated tri-tip, pickled daikon and carrots, jalapeño, cilantro aioli served with jalapeño garlic fries</i>	14.75
B.L.A.T. <i>Crispy Applewood bacon, crisp lettuce, avocado, fresh tomato with avocado aioli</i>	12.95
AHI TUNA SANDWICH <i>Fresh Ahi tuna served on a light Brioche bun with micro greens, slaw & Sriracha mayo</i>	14.95
MEDITERRANEAN CHICKEN SANDWICH <i>Organic chicken breast, red bells, goat cheese, basil pesto, balsamic glaze, baby spinach on rosemary focaccia</i>	14.95
TURKEY BURGER <i>All natural ground turkey, with crisp apples, caramelized onions, brie, heirloom tomatoes, garlic aioli</i>	13.95
GRILLED LAMB <i>With Greek spinach, pita bread, olives, tomato, feta, dill radishes, served open face</i>	14.95
SOFT SHELL CRAB SANDWICH <i>Slaw, radish shoots, green tomato on an American bun</i>	15.95
BBQ PULLED PORK SANDWICH <i>Caramelized onions, pickled cabbage on a ciabatta bun</i>	13.95

SIDES | *Fresh Avocado 2. Applewood Bacon 3. One Egg 1.50 Sautéed Mushrooms 2.*

