

# View Restaurant Dinner

## APPETIZERS

### Roasted Beet Salad

Pistachio / Upstate Goat Curd / Banyuls Vinaigrette

### Truffled Mushroom Bisque

Forrest Mushrooms / Truffle / Chive

### Sautéed Gnocchi

Chipotle Braised Short Rib / Roasted Cippolini Onions/Queso Fresco

### Jumbo Shrimp

Micro Celery / Frisée / Cocktail Sauce

### Pasta "Carbonara"

Orechetta / Crispy Pork Belly / Uni / Poached Egg

### Winter Field Greens

Kale / Winter Market Vegetables / Sherry Vinaigrette

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### Crab cake

Spicy Aioli / Red cabbage Slaw /  
Sesame

### Foie Gras

Open Faced Foie Gras Sandwich /  
Braised Bacon / Maple Gastrique /  
Snipped Herb Salad

[\$10 Additional Charge]

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## ENTREES

### Roasted Salmon

Minestrone Bean Ragu / Broccoli Rabe / Charred Lemon

### Oven Roasted Half Chicken

Roasted Root Vegetables / Mascarpone Risotto / Madera Chicken Jus

### Seared Scallops

Celery Root Puree / Braised Celery / Black Truffle Emulsion

### Broiled 7oz "Sterling" Filet Mignon

Buttermilk Whipped Potatoes / Haricot Verts/Tomato Marmalade / Demi-glace

### Shrimp and Grits

Adirondack White Cheddar Grits / Winter Kale with Bacon

### Crushed Spiced Rack of Lamb

Rose Petal Rice / Cumin Dusted Carrots / Spiced Lamb Jus

### Kabocha Pumpkin Ravioli

Bitter Winter Greens / Pumpkin Seeds / Sage Brown Butter Cream

### Duo of Pork

Tenderloin / Braised Bacon / Sweet Potato / Brussels Sprouts / Sticky Bourbon  
Sauce

### Grilled NY Strip

Creamed Swiss Chard / Truffle Roasted Fingerlings / Au Poivre Sauce

## WINE FLIGHTS

Embark on a journey of discovery with a trio of 3.5 ounce servings to pair with your meal, presented on our distinctive wine by the glass list.

Choose any 3 wines

[\$30.00 per person]

## ADDITIONAL

Appetizer

\$15.00

Supplemental Appetizer

\$20.00

## MAINE LOBSTER TAIL

Deshelled Lobster / Butter Poached  
Haricot Verts

[\$35 Additional Charge]

## SIDES

[\$9 additional charge]

Rose Petal Rice / Roasted Cauliflower

Sauteed Kale / Applewood smoked bacon

Buttermilk Whipped Potato / Chives

Mascarpone Risotto / Roasted Carrots

Asparagus / Tomato Marmalade

Sautéed Wild Mushrooms / Parsley



Chef de Cuisine | Derrick Roberts  
Sous Chef | Nick Restivo

## **PRIX FIXE MENU \$79**

18% service charge will be added to large parties of 6 or more

# View Restaurant Pre-Theater

## APPETIZERS

### Winter Field Greens

Kale / Winter Market Vegetables / Sherry Vinaigrette

### Truffled Mushroom Bisque

Forrest Mushrooms / Truffle / Chive

### Sautéed Gnocchi

Chipotle Braised Short Rib / Roasted Cippolini Onions/Queso Fresco

## ENTREES

### Grilled NY Strip

Creamed Swiss Chard / Truffle Roasted Fingerlings / Au Poivre Sauce

### Roasted Salmon

Minestrone Bean Ragu / Broccoli Rabe / Charred Lemon

### Oven Roasted Half Chicken

Roasted Root Vegetables / Mascarpone Risotto / Madera Chicken Jus

### Two Course Pre-Fixe Menu

**67**

*Available until 6:30PM*

### DESSERT TO GO 6

### The World's Best Cookie

Executive Pastry Chef Steve Evetts  
has packaged his signature  
cookie "to go", so you can  
have your cookie...and see your show too

### SIGNATURE COCKTAILS 19

### TOP OF THE VIEW

bacardi superior rum / malibu rum  
guava based fruit juices / topped with pyrat xo rum

### THE VIEW FIZZ

stolichanaya vodka / hiram walker mango liquor  
mango puree / fresh lime juice / clinton vineyard cassis /  
topped with mumm cuvee sparkling champagne

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## MARTINIS 16

### Cosmopolitan

absolut citron vodka, cointreau, fresh lime juice, splash of cranberry juice

### Martini Bianco

a fine blend of dry white wines, herbs, and vanilla, garnished with a strawberry

### Champagne-tini

st. germain elderflower liquor, piper-heidsieck champagne

### Winter Peach Cosmo

stolichnaya, peachik, peach schnapps, white cranberry juice, fresh lime juice

### Milk Chocolate

stolichnaya vanili vodka, godiva cream, white crème de cocoa

### Pumpkin Pie-tini

stolichnaya vanil vodka, bailey's Irish cream, starbucks pumpkin syrup, ice cream mix

## SPECIALTY COCKTAILS 16

### Pisco Punch

pisco porton, domaine de canton, strawberry puree, fresh lemonade, splash of sierra mist

### Paloma

patron silver tequila, grapefruit juice, st. germain elderflower liquor, fresh lime juice, agave nectar, topped with sparkling wine

### Baked Apple Cocktail

bacardi big apple, korbel brandy, butterscotch schnapps, apple juice, pineapple juice, cranberry juice, pear puree, agave nectar, cinnamon

### Long Island Iced Tea

absolut vodka, gordon's gin, bacardi rum, jose cuervo tequila, triple sec, splash of pepsi, fresh lemon juice

### Red Sangria

stolichnaya blueberi vodka, pama pomegranate juice, guava nectar, agave nectar, red wine, seasonal berry garnish

## THE VIEW SIGNATURE COCKTAILS 19

### The View Fizz

stolichnaya vodka, mango puree, hiram walker mango schnapps, fresh lime juice, topped with sparkling wine, dash of clinton vineyard cassis

### Top of the View

bacardi superior, malibu rum, guava nectar, pineapple juice, orange juice, fresh lime juice, splash of grenadine, topped with pyrat xo rum

## SEASONAL COCKTAILS 14

### Malibu Mango Breeze

malibu rum, bacardi rum, mango puree, pineapple juice, splash of cranberry

### Mulled Wine

jameson, red wine, mull spices

### Nuts & Berries

stolichnaya razberi vodka, chambord, frangelico, ice cream mix, splash soda

### American Honey

american honey bourbon, peach schnapps, fresh lemon, splash of orange juice, splash cranberry

### Ginger Spice

bulldog gin, ginger beer, bitters, fresh lime juice

## MARGARITAS 16

### View Margarita

patron silver tequila, cointreau, fresh lime juice, agave nectar

### Choose from the following flavors:

- classic margarita
- prickly pear
- strawberry
- pomegranate

### ATTENTION CREDIT/ DEBIT CARD USERS

Please note that some credit/debit cards will show a **HOLD** on your account greater than the amount to purchase one or multiple items in a single transaction. The HOLD amount will be updated to reflect the actual transaction amount within 2-5 business days depending on the policy of your bank.