

Menu

STARTERS

New England 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 & 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

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

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

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 \$9

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

The View at Paiute

Menu

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, sautéed
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

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

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

The View at Painte