



THE VIEW AT MORGAN HILL

WWW.THEVIEWATMORGANHILL.COM
100 CLUBHOUSE DRIVE
EASTON PA 18042
(610) 923-8480



@THEVIEWATMORGANHILL

WINE ON TAP

PINOT GRIGIO, *Elmo Pio.* . . \$10
SAUVIGNON BLANC, *Morande-Terrarum.* . . \$12
CHARDONNAY, *Morande-Terrarum.* . . \$10
ROSE, *Morande-Pinero.* . . \$12
CABERNET, *Morande-Pinero.* . . \$10
PINOT NOIR, *Morande-Pinero.* . . \$10
MERLOT, *Collier.* . . \$10
SANGRIA, *Red or White.* . . \$9 / \$26

WINE

ASK YOUR SERVER FOR OUR CURRENT
WINE SELECTIONS

BOTTLED BEER

BUDWEISER - BUD LIGHT - COORS LIGHT
CORONA - CORONA LIGHT - GUINNESS
HEINEKEN - HEINEKEN LIGHT - MICHELOB ULTRA
MILLER LITE - STELLA ARTOIS - YUENGLING

DRAFT BEER

MILLER LITE - GUINNESS - YUENGLING
TROEG'S PERPETUAL - LOST TAVERN GRACE
ASK YOUR SEVER FOR OUR ROTATING SELECTION

HANDCRAFTED COCKTAILS

MORGAN MARGARITA . . \$13
Teremana Tequila, Triple Sec, Lime Juice
Traditional, Strawberry, Mango, Blood Orange, or Peach

WILDBERRI COSMO . . \$14
Absolut Wildberri Vodka, Triple Sec, Lime Juice,
Cranberry Juice

BOURBON NEGRONI . . \$14
Knob Creek Bourbon, Campari, Sweet Vermouth

SUNRISE ON THE DECK . . \$13
Malibu Rum, Captain Morgan Rum, Passionfruit Juice,
Lime Juice, Grenadine, Fresh Squeezed Orange Juice

CUCUMBER LEMONADE. . \$14
Hendrick's Gin, Lemonade, Cucumber



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STARTERS

SOUP OF THE DAY... MP

CLASSIC FRENCH ONION SOUP...\$9
Gruyere, Provolone, Crostini

GF CRISPY SWEET CHILI SHRIMP...\$14
Snow Pea & Vegetable Slaw

CHEESESTEAK EGGROLLS...\$12
Sriracha Aioli

GF SHRIMP & CRAB GAZPACHO DIP...\$15
Roast Corn & Avocado, Crispy Corn Tortilla

GF SMOKED GOUDA POLENTA CAKE...\$12
Stewed Zucchini & Tomatoes, Porcini Emulsion

WILD MUSHROOM TOAST...\$12
Chevre Goat Cheese, Bacon Lardons, Grilled Baguette,
Chive Oil

P.E.I. MUSSEL SCAMPI...\$16
Sundried Tomatoes, Toasted Garlic, White Wine, Basil, Olive
Oil, Grilled Baguette

GF THE VIEW CLASSIC WINGS (10)...\$16
Classic Buffalo, Bourbon BBQ, Sweet Chili
Bleu Cheese Dressing, Celery

GF HAND CUT IDAHO TRUFFLE FRIES...\$12
Parmesan, Fresh Herbs, Roasted Garlic Aioli Dip

SALADS

THE VIEW HOUSE...\$9
Tossed Spring Mix Blend, Cherry Tomatoes, Sliced
Cucumbers, Shaved Carrots, Red Onion
Balsamic, Ranch, Italian, or Raspberry Dressing

CLASSIC CAESAR...\$10
Homemade Garlic Herb Croutons, Shaved Parmesan

BABY ARUGULA...\$14
Sliced Strawberries, Charred Goat Cheese, Toasted Sunflower
Seeds, Port Wine Pickled Red Onions
Tossed in Balsamic Vinaigrette

NISCOISE FIELD GREEN SALAD...\$14
Roasted Baby Potatoes, French Beans, Tomato, Niscoise
Olives, Hard Boiled Egg, Lemon Parsley Dressing

ADD

GRILLED CHICKEN \$6 / GRILLED SHRIMP \$10

SEARED ATLANTIC SALMON \$11 / SIRLOIN TIPS \$13

HANDHELDS

Side of French Fries

*Flatbread & Flank Steak Quesadilla do not come with a side
Sub Coleslaw \$1.50, Sweet Fries \$2 or House Salad \$3*

WEEKLY FLATBREAD...\$12

THE VIEW CLASSIC BURGER...\$14

Lettuce, Tomato, Raw Onion, Toasted Roll

ADD CHEDDAR, AMERICAN, PROVOLONE, OR

GRUYERE CHEESE...\$1

ADD BACON...\$2

PATTY MELT...\$14

Grilled Cheese, All Beef Burger, Sauteed Onions, Fancy Sauce

TURKEY CLUB WRAP...\$14

Roast Turkey, Applewood Bacon, Avocado Mayo, Lettuce,
Sliced Tomato

THE VIEW CHICKEN SALAD...\$13

Toasted Croissant, Green Apples, Dried Cherries, Shredded
Romaine

PULLED CHICKEN TACOS...\$12

Marinated Cabbage Slaw, Lime Crema, Corn Tortilla

FLANK STEAK QUESADILLA...\$15

Sauteed Onions & Peppers, Melted Cheddar & Jack
Cheese, Homemade Fire Roasted Salsa

CRAB CAKE SANDWICH...\$19

Pickled Cucumbers, Lemon Dill Aioli, Lettuce, Tomato

BLACKENED GROUPER SANDWICH...\$15

Pineapple Salsa, Crispy Onion Straws, Fresh Lime

THE VIEW FROM LAND

CHICKEN MARSALA...\$21

Roasted Wild Mushrooms & Pearl Onions, Grilled
Asparagus, Hand Cut Steak Fries

SPRING VEGETABLE PRIMAVERA...\$19

Pappardelle Pasta, Fresh Herbs, Parmesan

PAN ROASTED DUCK BREAST...\$30

Sesame BBQ Glaze, Warm Snow Pea & Soba Noodle
Salad, Crispy Wontons

THE VIEW MAC & CHEESE...\$19

5 Cheese Cream Sauce, Crunchy Parmesan Crumbs,
Fusilli Pasta

CHICKEN MILANESE...\$21

Basil Pesto, Arugula with Shaved Parmesan, Roasted
Plum Tomatoes, Lemon & Extra Virgin Olive Oil,
Balsamic Glaze

STEAK FRITES...\$36

Grilled 12 oz. NY Strip Steak, Hand Cut Idaho Steak Fries,
Asparagus, Burgundy Infused Demi Sauce

THE VIEW FROM SEA

GF SEARED ATLANTIC SALMON...\$28

Spring Pea Risotto, Sauteed French Beans, Meyer Lemon
Beurre Blanc Sauce

GF BAKED CRAB CAKE...\$32

Warm French Bean & Baby Potato Salad, Dijon Parsley
Vinaigrette

ADD CRAB CAKE...\$18

GF CRAB IMPERIAL STUFFED SHRIMP...\$34

Potato & Leek Hash, Grilled Asparagus

SEAFOOD CIOPPINO...\$28

Cod Filet, Mussels, Clams, Shrimp, White Wine Infused
Tomato Stew, Toasted Garlic Baguette

GF GLUTEN FREE OFFERINGS - SUB GLUTEN FREE ROLL \$3

CONSUMING UNDERCOOKED OR RAW MEATS, POULTRY, EGGS, & SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS