

RISE & SHINE

Daily from 10 am - 2 pm | 9 am - 2 pm on Saturday & Sunday

BACON, EGG & CHEESE SANDWICH | \$11

Over Medium Egg, Crispy Bacon, & American Cheese on a Freshly Baked Croissant

AVOCADO TOAST | \$12

Toasted 9 Grain Bread Topped W/ Guacamole & Sliced Avocado, Cherry Tomato, Pickled Red Onions & Arugula

TWO EGGS ANY WAY | \$12

Two Cage-Free Organic Eggs, Home Fries, Choice of Toast, Choice of Bacon or Sausage

BREAKFAST BURRITO | \$12

Scrambled Eggs, Crispy Seasoned Potatoes, Sausage, Spicy Mayo & Cheddar Jack Cheese. Add Jalapenos for XX

VEGGIE DELIGHT OMELETTE | \$14

Fresh Spinach, Caramelized Onions, Sauteed Mushrooms, Tomato & Goat Cheese. Served W/ Choice of Home Fries or Fruit & Choice of Toast.

SUPREME OMELETTE | \$15

Sausage, Bacon, Sauteed Onions, Sauteed Mushrooms & Cheddar Jack Cheese. Served W/ Choice of Home Fries or Fruit & Choice of Toast

BREAD OPTIONS: White, Wheat, Marble Rye, 9 Grain

BOWLS

PANKO SHRIMP POWER BOWL | \$16

5 Panko Encrusted Shrimp, Short Grain White Rice, Cucumber, Avocado, Pineapple Salsa, Sweet Chili Crema

AFTER 18 BOWL | \$15

Cajun Chicken, Tri Color Quinoa, Cucumber, Tomato, Pickled Red Onion, Mint, Basil Crema

TERIYAKI BOWL | \$16

Quinoa, Broccoli, Carrots, Mushrooms, Avocado, Teriyaki Sauce. **Add Protein: Chicken 4 | Shrimp 6 | Salmon 10 | Steak 8**

SOUPS & SALADS

Add protein: CHICKEN 4 | SHRIMP 6 | SALMON 10 | STEAK 8

ASIAN CHOPPED SALAD | \$14

Shaved Napa Cabbage, Carrots & Purple Cabbage, Red Bell Pepper, Cilantro, Cucumber, Roasted Peanuts, Peanut Dressing

*Contains Peanuts. Not Suitable for Guests with Peanut Allergies.

COLONY COBB SALAD | \$16

Chopped Iceberg, Diced Tomato, Crispy Chopped Bacon, Grilled Chicken Breast, Hardboiled Egg, Goat Cheese, Diced Avocado, Green Goddess Dressing

CHOPPED SALAD | \$17

Romaine, Spring Mix, Apples, Marcona Almonds, Medjool Dates, Dried Cranberries, Aged White Cheddar, Champaign Vinaigrette

STARTERS

STEAK TIPS | \$16

6 oz. Bourbon Marinated Sirloin, Short Grain White Rice, Cowboy Butter

TRADITIONAL MARGHERITA FLATBREAD | \$12

House Made Marinara, Mozzarella, Chiffonade Basil

BEST WINGS EVER | \$18

10 Crispy Wings Tossed in a Choice of: BBQ. Sweet Thai Chili, Mild or Hot Buffalo Sauce. Celery & Choice of Ranch or Bleu Cheese

GIANT BAVARIAN PRETZEL | \$12

Large Salted Pretzel Served W/ House-Made Beer Cheese & Dijonaise Mustard

ROASTED BRUSSEL SPROUTS | \$12

Cremini Mushroom, Balsamic Vinaigrette, Sweet Peppers, Lime Wedge

CHICKEN POTSTICKERS | \$12

6 Crispy Potsitckers Served W/ House-Made Candied Ponzu

CHEESE QUESADILLA | \$12

Crispy Flour Tortilla, Melted 3-Cheese Blend, Caramelized Onions & Peppers, Served W/ Pico De Gallo, Sour Cream, Romaine Lettuce

Add Proteins: Chicken 4 | Shrimp 6 | Salmon 10 | Steak 8

FISH TACOS | \$16

Local Seasonal Catch, Flour Tortilla, House Made Slaw, Pineapple Relish served with Tortilla chips & pico de gallo

GRASS-FED SLIDERS | \$14

3 Grass Fed Beef Patty, American Cheese

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

A 20% gratuity will be automatically applied to parties of 6 or larger.

CAESAR SALAD | \$12

Romaine Hearts, Shaved Parmesan, Garlic Parmesan Croton, Caesar Dressing

ARUGULA GOAT CHEESE SALAD | \$16

Baby Arugula, Goat Cheese Crumbles, Pickled Red Onion, Candied Walnuts, Dried Cranberries, Sherry Vinaigrette

GREEK SALAD | \$14

Romaine Lettuce, Cucumber, Grape Tomato, Crumbled Feta Cheese, Sliced Black Olives, Shaved Red Onion, Peppercini, Lemon Oregano Vinaigrette

TOMATO BISQUE | \$7
MADE FRESH DAILY

SOUP DU JOUR | \$7
MADE FRESH DAILY

HANDHELDS

*Served with a choice of house seasoned fries, fresh fruit or coleslaw.

VEGGIE BURGER | \$15

House Blend of Quinoa, Pinto Beans, French Lentils, Carrot, Zucchini & Yellow Squash, Toasted Almonds, Broccoli. Topped W/ Melted Swiss, Green Tomato Jam Served on a Toasted Brioche Bun

TURKEY BURGER | \$15

Diestel Farms Turkey, Smoked Gouda, Avocado, Tomato, Leaf Lettuce, Jalapeno Remoulade, Brioche Bun

THE CHAMP BURGER | \$17

8 OZ. Grass Fed Grass Finished Patty, Leaf Lettuce, Tomato, Brioche Bun

THE VIEW SMASH BURGER | \$16

Two Grass Fed Smashed Beef Patties, Caramelized Onions, Cheddar Cheese, The View Sauce, Brioche Bun

CHARBROILED JUMBO HOTDOG | \$9

Grilled 100% All-Beef Hotdog Served on a Toasted Brioche Bun
ADD CHOPPED ONIONS OR SAUERKRAUT, 0.50
CHILI OR CHEESE 1.00

TUNA OR CHICKEN SALAD | \$12

House-Made Salad, Green Leaf Lettuce, Ripened Tomato, Mayonnaise, Choice of Bread or Wrap

BLTEE | \$13

Crispy Applewood Smoked Bacon, Green Leaf Lettuce, Ripened Tomato, Mayonnaise, Choice of Bread or Wrap

REUBEN SANDWICH | \$17

House-Made Corned Beef, Sauerkraut, Swiss Cheese, Russian Dressing, Rye Bread

VIEW TURKEY CLUB | \$17

Smoked Turkey Breast, Crispy Bacon, Provolone cheese, Green Leaf Lettuce, Tomato, Mayo, Toasted 9 Grain Bread.

CLUBHOUSE CHICKEN SANDWICH | \$16

Grilled or Blackened Chicken Breast, Crispy Bacon, Chipotle Lime Aioli, Green Leaf Lettuce, Ripened Tomato, Toasted Brioche Bun.

GRILLED CHICKEN RANCH WRAP | \$16

Grilled Chicken, Avocado, Roasted Red Pepper, Organic Mixed Greens, Ranch Dressing

PHILLY CHEESESTEAK | \$20

Ribeye Steak, Red & Green Peppers, Caramelized Onions, Swiss & Provolone Cheese.
Substitute Chicken - \$18

ULTIMATE STEAK SANDWICH | \$24

Filet Mignon, Heirloom Tomato Relish, Leaf Lettuce, Dijonaise

FRENCH DIP | \$18

Braised Prime Rib, Caramelized Onions, Swiss Cheese, Au jus for dipping

SHORT RIB GRILLED CHEESE | \$18

Braised Short Rib, Thick Sliced Brioche, Fresh Mozzarella and Smoked Gouda, Served with Tomato Bisque.

- SIDES -

Coleslaw 6 | House Salad 6 | House Chips 6 | French Fries 6 | Onion Rings 7 | Sweet Fries 7 | Asparagus 8 |

ENTREES

*Served Daily after 3PM

14 OZ GRILLED RIBEYE | \$34

Rosemary Baby Red Potato, Grilled Asparagus, Red Wine Demi-glaze

FILET MIGNON | \$36

Baby Red Mashed Potatoes, Broccoli Florets, Mushroom Demi-glaze

PAR FOR THE COURSE PAD THAI

Wok fired Asian veg and rice noodles tossed in Pad Thai sauce, garnished with roasted peanuts, scallion and cilantro.

Tofu 18 | Chicken 22 | Shrimp 24 | Salmon 28

Contains Peanuts. Not Suitable for Guests with Peanut Allergies.

NONNA'S CHICKEN MARSALA | \$22

Pan Seared All White Meat Chicken Breast, Mushroom Risotto, Marsala Wine Sauce,

YELLOW TAIL SNAPPER | \$24

Wild-Caught Snapper, Caribbean Rice & Peas, Fried Plantain, Mango Chutney

BLACKENED SALMON FILET | \$27

Wild-Caught Salmon, Quinoa Fried Rice, Brussel Sprouts, Sweet Mango Chutney

BABY BACK RIBS | FULL RACK \$26 | HALF RACK \$21

Half Rack or Full Rack of House-Made Braised Ribs, Mac & Cheese, Seasonal Vegetables

BRAISED SHORT RIB | \$ 32

4 Hour Herb Braised Short Rib, Japanese Sweet Potato, Roasted Brussel Sprouts, Mushroom Demi

- DESSERTS -

Colossal Cookie 5 | Vanilla Gelato 5 | Fried Oreo Sundae 6 | Brownie à La Mode 6 | Keylime Pie 7 | Apple Crisps 7

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6850 NW 88th Ave | Tamarac, FL 33321 | 954.721.7710 X4 | colonywestgolfclub.com/the-view