

Pond View

Fine Dining & Inn

Starters

POND VIEW'S SIGNATURE BABY CRAB CAKES <i>FOUR SILVER DOLLAR HANDMADE CRAB CAKES, SEASONED & GRILLED TO PERFECTION & SERVED W/ OUR HOUSE REMOULADE</i>	\$ 9 ⁹⁵
GUINNESS & GARLIC MUSSELS <i>ONE POUND OF PACIFIC MUSSELS SIMMERED IN A LIGHT GUINNESS & GARLIC & HERB CREAM</i>	\$ 11 ⁹⁵
POND VIEW PERFECT CRISPS <i>POACHED TIGER SHRIMP W/ CURRY SZECHUAN, CARAMELIZED SHALLOTS & SUN-DRIED TOMATO PESTO ATOP A PARMESAN CRISP</i>	\$ 7 ⁹⁵
ROSEMARY-BEEF CRISPS <i>CHILLED SLICED BEEF SERVED ATOP A ROSEMARY CRISP WITH FRESH BASIL, SLICED ROMA TOMATO & TOASTED GORGONZOLA</i>	\$ 7 ⁹⁵
BAKED BRIE & BAGUETTE <i>DELICIOUS BAKED BRIE WITH A BACON, DATE & FIG COMPOTE SERVED WITH A CRUSTY BAGUETTE</i>	\$ 8 ⁹⁵
CUP OF LOBSTER BISQUE <i>OUR RICH LOBSTER BISQUE LACED W/ SHERRY & SERVED W/ A DOLLOP OF SOUR CREAM ~ ALSO AVAILABLE FULL BOWL</i>	\$ 6 ⁹⁵

Mains

15oz HOUSE CUT RIB EYE STEAK <i>ADD MAÎTRE D'HÔTEL BUTTER OR OUR ZESTY CREOLE BUTTER FOR \$1 ~ ADD SAUTÉED MUSHROOMS FOR \$4</i>	\$ 26 ⁹⁵
BEEF TOURNEDOS' <i>TWIN, LEAN & TENDER BEEF FILETS GRILLED TO SPECIFICATION & FINISHED W/ A GORGONZOLA-BUTTER COMPOUND</i>	\$ 21 ⁹⁵
POND VIEW'S SURF & TURF <i>RIB EYE SEASONED W/ OUR CAJUN BLEND, BLACKENED & TOPPED W/ BROILED SHRIMP & FINISHED W/ OUR ZESTY CREOLE BUTTER</i>	\$ 24 ⁹⁵
ROSEMARY BRAISED LAMB SHANKS <i>SLOW SIMMERED W/ FRESH ROSEMARY, GARLIC, TOMATOES & WINE, SERVED ATOP CREAMY RISOTTO W/ HERBS & SHALLOT</i>	\$ 20 ⁹⁵
SLICED BONELESS DUCK BREAST <i>BUTTERED & BROILED W/ FRESH GARLIC & HERBS, FINISHED W/ A PORTOBELLO MUSHROOM-CABERNET DEMI-GLACE</i>	\$ 21 ⁹⁵
CURRIED SCHEZUAN DUCK <i>RUBBED W/ CURRY & OUR SEVEN PEPPER BLEND, FINISHED W/ CURRIED-CARAMELIZED SHALLOTS</i>	\$ 21 ⁹⁵
SCALLOPS GRANDE' <i>BROILED IN CLARIFIED SWEET-CREAM BUTTER W/ PANCETTA, FRESH GARLIC & CRISP GREEN ONION</i>	\$ 21 ⁹⁵
HANDMADE CRAB CAKES <i>TWO HAND-PADDED BLUE CLAW CRAB CAKES, SEASONED, GRILLED & SERVED W/ OUR CLASSIC REMOULADE</i>	\$ 19 ⁹⁵
TILAPIA À LA FRANÇAISE <i>EGG-DIPPED & SAUTÉED WITH OLIVE OIL, SIMMERED TO FINISH IN A FRESH LIME, GINGER & WHITE WINE SWEET-CRÈME BUTTER SAUCE</i>	\$ 18 ⁹⁵
BLACKENED MAHI-MAHI <i>CAST IRON BLACKENED & SERVED W/ A CHILLED BLACK BEAN SALSA</i>	\$ 20 ⁹⁵
MAHI-MAHI MANGO <i>OVEN ROASTED & SERVED W/ A WARM MANGO CHUTNEY</i>	\$ 20 ⁹⁵
OVEN ROASTED SALMON <i>FINISHED W/ A CLASSIC BUERRE BLANC W/ SUN DRIED TOMATOES, GARLIC & HERBS DE PROVENCE</i>	\$ 19 ⁹⁵
SALMON AL RICOTTA <i>FINISHED W/ A LIGHT DILL & ROASTED RED PEPPERS CREAM</i>	\$ 19 ⁹⁵
CHICKEN PICATTA <i>TENDER CHICKEN BREAST SAUTÉED W/ OLIVE OIL & SIMMERED TO FINISH IN A CLASSIC PICATTA SAUCE ~ ADD SHRIMP FOR \$3</i>	\$ 18 ⁹⁵
GREEK CHICKEN & SHRIMP SCAMPI OVER FETTUCCINI <i>SIMMERED TO FINISH IN WHITE WINE, LEMON & GARLIC BUTTER SAUCE W/ KALAMATA OLIVES, HERBS & FETA CHEESE</i>	\$ 21 ⁹⁵
SHRIMP & CRAB ALFREDO <i>SAUTÉED JUMBO SHRIMP & BLUE CLAW CRAB MEAT, SEASONED & SERVED W/ PENNE PASTA, FETTUCCINI OR TORTELLINI</i>	\$ 21 ⁹⁵
CHICKEN GORGONZOLA OVER FETTUCCINI <i>PARMESAN ENCRUSTED CHICKEN BREAST SERVED W/ A RICH GORGONZOLA CREAM W/ SEASONED PANCETTA</i>	\$ 18 ⁹⁵

*All Entrees served with house salad & choice of dressings
Dinners are presented with our potato or long grain wild rice & vegetable du jour
On Split orders a \$4 charge for Salad and/or \$4 charge for sides will be applied*

*A 20% gratuity may be added for parties of 5 or more.
For parties of 8 or more, one check only please.*