

# Lunch



"Good food is the foundation of genuine happiness."  
-Auguste Escoffier

## STARTERS

### HOUSE-MADE CRAB CAKES 16.50

2 Chef Made Crab Cakes, Napa Slaw, Agave Mustard Glaze

### NACHOS 9.50 | GRANDE 13.50

Tortilla Chips, House Asadero Cheese Sauce, Pickled Jalapeno  
GRANDE: Lime Crème, Guacamole, Pico, Ranch Beans, Shredded Queso Mix  
Add: Chicken +7 | Carne Asada +7 | Ground Beef +5

### SUN CITY QUESADILLA 11.50

Green Chiles, Queso Blend Cheese, Sriracha Mayo  
Add: Chicken +7 | Carne Asada +7 | Ground Beef +5

### HOUSE-MADE SPINACH ARTICHOKE DIP 11.50

Tortilla Chips

### AHI TUNA TOSTADAS TWO 12.50 | THREE 15.50

Avocado, Scallions, Pineapple Pico, Lime crème, Sriracha Mayo, Poke-Marinated Ahi

### CHILLED PRAWN COCKTAIL 13.50

5 Jumbo Prawns, House Cocktail Sauce, Lemons, Napa Slaw

### DRY RUBBED WINGS 14.50

6 House Rubbed Wings, Choice of Sauce, Cruditè

### LOADED CHILI CHEESE FRIES 12.50

House Made Chili, Cheddar Cheese, Shave Red Onion, House Queso Asadero Sauce, Lime Crème

## LEAN & GREEN

### FORAGER'S TREAT 15.50

Chefs Seasonal Veggies, Butternut Squash, Beets, Mushrooms, Roasted Corn, Tri Color Potato, Rosemary Lemon Emulsion  
Add: Salmon +8 | Chicken +7 | Tofu +6

### SPICY THAI CHILLED NOODLES 16.50

Napa Slaw, Bell Pepper Mix, Hong Kong Scallions, Sesame Seed, Wonton Strips, Noodles, Sesame Peanut Vinaigrette  
Add: Salmon +8 | Chicken +7 | Tofu +6

## SALADS

Add: Salmon +8 | Chicken +7 | Tofu +6

### STEAKHOUSE 20

New York Strip, Arugula Mix, Cherry Tomato, Candied Pecans, Blue Cheese Crumble, Shaved Red Onion, Sweet Basil Dressing

### HOUSE GARDEN 11.50 | SIDE 7

Mixed Greens, Cherry Tomato, Shaved Red Onion Cucumber, Dressing Of Choice

### HOUSE CAESAR 11.50 | SIDE 7

Romaine, Shaved Romano, Focaccia Croutons, House-Made Caesar Dressing

### CITRUS GOAT AND BEET 14.50

Orange Segments, Goat Cheese, Roasted Beets, Candied Pecan, Balsamic Glaze

### CLASSIC COBB HALF 12.50 | FULL 16.50

Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Avocado, Tomato, Bleu Cheese on Mixed Greens



### SMOKEHOUSE FAVORITES

Ask your server for today's specials

## SANDWICHES

Choice of One Side



### BEEF SHAVED DIP 16.50

Hoagie, Au Jus, Horsey Sauce, Caramelized Onion, Gruyere Cheese

### PASTRAMI REUBEN 15.50

Grilled Rye Bread, Shaved Pastrami, Swiss Cheese, Sauerkraut, Secret Sauce, Pickle Spear

### CAPRESE FOCACCIA 11.50

Focaccia, Fresh Mozzarella, Basil, Tomato, Pesto Aioli, Balsamic  
Add: Chicken +7 | Tofu +6

### CLASSIC DELI CLUB 13.50

Turkey, Bacon, Cheddar Cheese, Tomato, Lettuce, Red Onion, Multigrain Bread Toasted, Herb Aioli

### HALF SANDWICH 9.50

### BLT 13

Bacon, Lettuce, Tomato, Lettuce, Multigrain Bread Toasted  
Add Avocado +2

### HALF SANDWICH 9

### CALIFORNIA CHICKEN 16

Avocado, Hatch Cheddar, Lettuce, Tomato, Onion, Herb Mayo



### CLASSIC PATTY MELT 16.50

Grilled Rye Bread, Crispy Seared Patty, Ale-Bruleed Onions, Gruyere Cheese, Secret Sauce | Make it double +5



### NEW YORK STEAK FRITES 23

10 oz House-cut New York Strip, Truffle Parmesan Frites

## FROM THE GRILL

Choice of One Side



### ORO VALLEY BURGER 14.50

½ LB Blend Patty, Baby Iceberg Lettuce, Shaved Red Onion, Pickle Spear, Tomato, Herb Mayo | Add: Cheese +1.50

### CLASSIC HOT DOG 9.50

Hoagie, ¼ LB Nathans Famous All Beef Hot Dog  
Add: "THE FIXINS"  
(Kraut, Secret Sauce, Pickles) +2 | Chili Dog +3

## Mid Day Entrees

### FISH & CHIPS 19

2 House Beer Battered pieces of 4 oz Cod, Crispy Frites, House Tartar Sauce, Coleslaw

### JUMBO PRAWN SCAMPI 24

5 Sautéed Jumbo Prawns, Zucchini, Davina Roasted Tomato, Light Lemon Caper Scampi Sauce, Linguini, Garlic Baguette

### CHICKEN PICCATA 18

Capallini Pasta, Caper Lemon Cream Sauce

### HOUSE BAKED MAC & CHEESE 8

Three Cheese Rosemary Bechamel, Garlic Parm Crust  
Add: "Make it CHEEEZY" +3 | Smokehouse +7  
Tarragon Butter Poached Lobster +16.50

Kitchen Split Charge +2

## SIDES

Cottage Cheese 3

Mixed Fruit Cup 5

House Guacamole Cup 4

Onion Rings 7 (2)

Crispy Frites 6 | Sweet Potato 6

Truffle Parmesan Frites 10.50 (5.50)

Chef Nate's Loaded Baked Potato Salad w/Bacon Cup 5 | Bowl 8 (3)

House Chili Cup 4 | Bowl 8 (3) | Loaded +2

Roasted Garlic Mash 4

Chef's Seasonal Veggies 5

Soup Du Jour Cup 5 | Bowl 8

Coleslaw 3

à la Carte | (Additional Charge with Sandwich)



The Views Restaurant at Sun City Oro Valley is pleased to bring you a true advantage in top quality beef: The Certified Angus Beef® brand is the best Angus brand available. It's a cut above USDA Prime, Choice, and Select. Ten quality standards—including abundant marbling, ensure every bite is exceptionally flavorful, incredibly tender and naturally juicy.

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

Many items can be made gluten free. Ask for details. Allergy notice: Some of our fryers may contain shellfish. Please let us know if you have an allergy.

Our entire team welcomes you. We endeavor every day to bring you good quality, freshly prepared foods—this is our passion. Please enjoy and feel free at any time to reach out with your comments and suggestions.

**Sandy Wilson**, *Director of Food & Beverage* | **Nate Jenkins**, *Executive Chef* | **Ricardo Frascari**, *Restaurant Manager*

## BEERS

### Signature Cocktails

**HONEYSUCKLE 10.50**

Lemon Gin, Passion Guava, Drambuie, Orange Juice, Lemon, Lime, Rosemary, Sprite

**WATER HAZARD 10.50**

Rum, Blue Caraçao, Agave Nectar, Pineapple, Lime

**LIME BLOSSOM 10.50**

Vodka, Lime, Elderflower, Agave

**THE "JIM SAUNDERS" 10.50**

Brandy, Hot Chocolate

**FRENCH 75 10.50**

Gin, Sparkling Wine, Lemon

#### LOCAL DRAFTS

PINT 7 | PITCHER 22

**TUCSON BLONDE ALE**

Barrio / Tucson, AZ

**ROJO-RED ALE**

Barrio / Tucson, AZ

**ROTATING TAP**

Ask Your Server

**WOW ORANGE WHEAT ALE**

Four Peaks / Tempe, AZ

**TOWER STATION IPA**

Mother Road / Flagstaff, AZ

**NUT BROWN ALE**

Oak Creek / Sedona, AZ

**FOGGY DOGGY  
COFFEE MILK STOUT**

Uncle Bear's / Gilbert, AZ

#### OLDIES BUT GOODIES

PINT | PITCHER

**BUD LIGHT 4 | 13.50**

**COORS LIGHT 4 | 13.50**

**MILLER LITE 4 | 13.50**

**DOS XX LAGER 5 | 18**

**FIRESTONE WALKER 805 5 | 18**

**STELLA ARTOIS 5 | 18**

#### CANS & BOTTLES

**COORS LIGHT 5**

**MILLER LITE 5**

**BLUE MOON 6**

**CORONA 6**

**DOS XX AMBER 6**

**HAZY LITTLE THING IPA 6**

**HEINEKEN 6**

**BUD LIGHT 7**

16 oz Aluminum

**BUDWEISER 7**

16 oz Aluminum

**CORONA PREMIER 7**

**GUINNESS 16 oz 7**

**MICHELOB ULTRA 7**

16 oz Aluminum

**DRAGOON IPA 8**

16 oz Aluminum

**BOO BOO BLONDE 8**

Ranch Hand/16 oz Aluminum

**DAD BEER CREAM ALE 8**

Ranch Hand/16 oz Aluminum

**RASPBERRY BLONDE 8**

Ranch Hand/16 oz Aluminum

**WHITE CLAW HARD SELTZER 7**

**ANGRY ORCHARD**

**HARD CIDER 16 oz 7**

**O'DOUL'S AMBER (Non-Alcoholic) 5**

**KALIBER (Non-Alcoholic) 6**

## WINES

#### PREMIUM SELECTIONS

**CA DI ALTE PINOT GRIGIO, IT 10.50 | 31**

**RILEY'S LOOKOUT SAUVIGNON BLANC, NZ 11.50 | 34**

**LOLA CHARDONNAY Sonoma, CA 13.50 | 40**

**ERBEN SPATLESE RIESLING Rheinhessen, GER 10.50 | 31**

**SOTER P.O. PINOT NOIR Willamette Valley, OR 14.50 | 43**

**ALTOCEDRO MALBEC Mendoza, ARG 12.50 | 37**

**ANGELS & COWBOYS RED BLEND Sonoma, CA 12.50 | 37**

**KLINKER BRICK CABERNET Lodi, CA 13.50 | 40**

#### HOUSE WINES

**SUN CITY ORO VALLEY SELECTION 8**  
Sauvignon Blanc, Chardonnay, Pinot Noir, Cabernet

**JP CHENET BRUT NV, FR 8**

**JP CHENET BRUT ROSÉ NV, FR 8**  
(non-alcoholic)

### Celebration Selections

**CHAMPAGNE LAURENT-PERRIER  
BRUT LA CUVÉE NV, FR 90**

**RAMEY CHARDONNAY 72**  
Russian River, CA

**PESQUERA, TEMPRANILLO 57**  
Ribero del Duero, ESP

**OLD GHOST ZINFANDEL 67**  
Lodi, CA

**SCOUT'S HONOR RED BLEND 67**  
Napa Valley, CA

**PEJU CABERNET 90**  
Napa Valley, CA

## BEVERAGES

**SOFT DRINK 3**

Coke, Diet Coke, Sprite,  
Dr. Pepper, Lemonade, Root Beer

**COFFEE 3**

**HOT TEA 3**

**GINGER BEER 5**  
(Non-Alcoholic)

**HOT CHOCOLATE 3**

**ICED TEA 3**

**ARNOLD PALMER 3**

**MILK 3 | 4**  
Chocolate Milk +.50

**JUICE 4 | 6**

Apple, Cranberry,  
Orange, Grapefruit,  
Pineapple or Tomato