

Dinner



"Food is our common ground,
a universal experience."
-James Beard

STARTERS

HOUSE-MADE CRAB CAKES 16.50

2 Chef Made Crabcakes, 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, Crudité

LOADED CHILI CHEESE FRIES 12.50

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

BAR MUNCHIES

CHIPS AND HOUSE MADE SALSA 6

Add: Guac +4

KETTLE BAKED CHIPS 10.50

Blue Cheese Sauce, Tomato, Bacon, Red Onion

LEAN & GREEN

PAN-SEARED HEARTS OF PALM 20

Roasted Corn, Kale and Potato Succotash,
Blood Orange Gastrique, Agave Mustard Glaze

SEASONAL VEGGIE PRIMAVERA PASTA 18

Linguini, Chef's Veggies, House Pesto
Add: Salmon +8 | Chicken +7 | Tofu +6

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

SALADS

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

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

CRISPY SKIN SALMON 21

6 oz Pan Seared Fresh Norwegian Skin-On Salmon,
Ginger Beetroot Puree, Chefs Seasonal Veggies, Citrus Zest
Infused House Beurre Blanc

CLASSIC LIVER AND ONIONS 16.50

Caramelized Onion, Bacon, Roasted Garlic Mash Potatoes,
Chefs Seasonal Veggies

COUNTRY FRIED STEAK 19

Roasted Garlic Mashed Potatoes, Seasonal Chef's Veggies,
Country Peppered Gravy


CHEF NATE'S PORCINI RUBBED NEW YORK STRIP 26

10 oz New York Strip, Herb Crust, Garlic Whipped Mashed Potatoes,
Ale-Bruleed Onions, Blister Heirloom and Wild Mushroom Ragu

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

"GOOD 'OL' HOMEMADE SPAGHETTI MEATBALLS 20

House-made Tomato Sauce and House-made  Beef
Meatballs, Capellini Pasta, Basil, Shaved Romano



SMOKEHOUSE FAVORITES

Ask your server for today's specials

Special Occasions

SIGNATURE SEARED DIVER SCALLOPS 29

Truffle Cauliflower Puree, Crispy Purple Kale, Tri Color
Roasted Potatoes, Blood Orange Gastrique, Micro Greens

RIBEYE 31

House-cut 9 oz Ribeye, Herb Garlic Crust, Truffle
Parmesan Potatoes, House Chimichurri Sauce

FILET MIGNON 6 OZ 27 | 8 OZ 33

Sweet Potato Au gratin, Grilled Broccolini,
Cognac Peppercorn Pan Sauce

FRIDAY CATCH MP

Fish Special

SPECIAL OCCASIONS ENHANCEMENTS

2 Seared Diver Scallops +9.50

Lobster, Oscar Style +14.50 | Crab +10.50

Crab Stuffed Prawns TWO +10.50 | THREE +13.50

Lemon Cajun Shrimp THREE +10.50 | FIVE +16.50

HOUSE COMPOUND BUTTER:


Gorgonzola Garlic +4 | Lemon Tarragon +4

Kitchen Split Charge +2

HAND HELDS

(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

BEEF SHAVED DIP 16.50

Au Jus, Crispy Frites, Horsey Sauce,
Caramelized Onion, Gruyere Cheese

CLASSIC PATTY MELT 16.50

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

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

à la Carte | (Additional Charge with Sandwich)

Roasted Garlic Mash 4

Chef's Seasonal Veggies 5

Soup Du Jour Cup 5 | Bowl 8

Coleslaw 3



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

GINGER BEER 5

(Non-Alcoholic)

COFFEE 3

HOT TEA 3

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