



THE VIEW AT MORGAN HILL

DINNER MENU



100 Clubhouse Drive
Easton, PA 18042
610-923-8480
www.morganhillgc.com

STARTERS

SOUP OF THE DAY

CUP 4

BOWL 6

CLASSIC FRENCH

ONION SOUP 6

Caramelized vidalia onion in a robust broth with herb crostini and cheese brulee

HEART WARMING CHILI 6

Angus beef & homemade pork sausage with scallions & cheddar cheese

THE VIEW WINGS 10

House made jumbo wings, carrots & celery sticks blue cheese dressing
Choice of: Dry Rub, Yuengling BBQ, Sweet & Sour, Honey Garlic, Teriyaki, Spicy Polynesian, Mild, Buffalo, or [Inferno](#)

ASIAN TUNA CRISPS 12

Fried spring roll wrapper, ahi tuna crusted with sesame seeds, topped with Asian slaw, drizzled with cucumber wasabi and sriracha aioli.

MORGAN HILL

CARNITAS NACHOS 10

Tri-color tortilla chips topped with pulled pork, a pepper jack cheese sauce, corn salsa, spring onions, tomatoes, sour cream, & guacamole.
Substitute chicken or chili

TRUFFLE FRIES 8

House cut fries tossed in truffle oil, parmesan, and herbs

QUESADILLA 8

White flour tortilla, black beans, jalapeños, red onions, sweet peppers, and jack cheese.
Add grilled chicken \$4. shrimp or crab \$6

SPICY BUTTERMILK

CALAMARI 10

Buttermilk marinated calamari, seasoned flour, and flash fried. Served with a cherry pepper remoulade

TUNA CARPACCIO 12

Served with goat cheese, green pea spread, and lemon oil

BOURBON CHICKEN

FLATBREAD 11

Marinated chicken breast, bourbon BBQ, red onions, roasted red peppers, & mild cheddar cheese

PRIME RIB FLATBREAD 11

Shaved prime rib, onions, sweet peppers, horseradish aioli, and provolone

CHEESESTEAK ROLLS 10

Philly cheesesteak rolls served with a homemade sriracha ketchup

LOBSTER MAC & CHEESE 12

Penne pasta tossed with a white cheddar cheese sauce and fresh lobster

SALADS

Add Shrimp \$6,

Chicken \$4, Filet or Salmon \$7

Crab cake or Tuna \$10

CHARRED CAESAR SALAD 9

Charred romaine heart, house-made Caesar, shaved pecorino, herb & garlic crostini

MIXED BERRY SALAD 11

Mixed fresh berries over spring mix with goat cheese, pine nuts, and red peppers tossed in a honey basil vinaigrette

FIELD GREENS 8

Handpicked greens with cucumbers, tomatoes, carrots, red onions, and parmesan croutons. Choice of Dressing

TUNA NICOISE SALAD 14

Tuna nicoise salad with boiled egg, green beans, red onions, cherry tomatoes and red bliss potatoes. Drizzled a red wine dijon vinaigrette

CHILLED SEAFOOD SALAD 13

Chilled sushi rice with a choice of **shrimp** or **crab**. Stacked with avocado, cucumber, and sprinkled with sesame seeds. Drizzled with a ginger wasabi and sriracha aioli.

Executive Chef: Damon Tate

Sous Chef: Matt Winters

MORGAN HILL BURGERS & SANDWICHES

Substitute for Vegan Veggie Black Bean
Burger or Grilled Chicken

CLASSIC BURGER 12

8 oz. Certified Angus Beef, short rib, and
brisket. Choice of American, Swiss,
Cheddar, or Provolone.

*Includes lettuce, tomato, onion, and pickle
French fries or house salad*

TUSCAN BURGER 13

Topped with mozzarella, fresh arugula, grilled
onion, tomato, and pesto mayo

TRUFFLE BURGER 14

Grilled burger topped with wild mushrooms,
sweet onions, gruyere cheese and truffle aioli.

CRAB CAKE SANDWICH 14

Maryland Style super lump crab, lettuce,
tomato, red onion, & cajun mayo on a
toasted brioche roll

GRILLED PRIME RIB SANDWICH 14

Served on a garlic grilled brioche bun, with
sautéed mushrooms, onions,
and melted Provolone

ENTRÉES

All Entrees served with Chef's vegetable
Add House or Caesar Salad \$3

GRILLED BALSAMIC CHICKEN BREAST 19

Grilled chicken breast, served with triangle
risotto cakes, and smothered in a balsamic
demi-glace.

MARYLAND STYLE CRAB CAKES 26

Two pan-seared, twin jumbo lump crab cakes
served with a roasted red pepper remoulade
and basmati rice.

PAN-SEARED FILET MIGNON 27

8 oz. Filet served with seasoned roasted
potatoes and a rosemary truffle demi-glace
**ADD LOBSTER TAIL OR
CRABCAKE \$10**

CHILI COWBOY PORK CHOP 25

Chili spiced rubbed pork chop served with
triangle risotto cakes, and finished with a
Meyer rum sauce

CRAB STUFFED SALMON 25

Pan-seared Atlantic Salmon stuffed with
jumbo lump crabmeat with basmati rice.
Finished with a champagne beurre blanc

12 oz. N.Y. STRIP 23

Served truffle pommes frites
tossed in reggiano cheese
**ADD LOBSTER TAIL OR
CRABCAKE \$10**

BASIL & RICCOTA RAVOLI 18

Ricotta filled ravioli in a brown butter sauce
with parmesan and pine nuts topped
with fried basil

CHORIZO STUFFED AIRLINE CHICKEN BREAST 22

Pan-seared chicken breast stuffed chorizo
sausage, triangle risotto cakes, and finished
with an herb chicken demi-glace

TWIN LOBSTER TAILS 28

Two 5oz Lobster tails broiled, served with
drawn butter and seasoned roasted potatoes

SIDES

\$4

PASTA WITH SAUCE

TRIANGLE RISSOTO CAKES

BASMATI RICE

ROASTED POTATOES

***Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food borne illness.
Alert your server if you have any special dietary requirements. ***