THE VIEW AT
MORGAN HILL

DINNER MENU

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

SOUPS

SOUP OF THE DAY 4

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 and cheese brulee

STARTERS

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

FRIED SHEPARDS PIE 9
Mashed Potatoes, seasoned ground beef,
cheddar cheese and vegetables. Breaded then deep
fried served over beef gravy.

ASIAN TUNA CRISPS 12
Fried spring roll wrapper, ahi tuna crusted with
sesame seeds, topped with Asian slaw, drizzled
with cucumber wasabi and sirachi aioli.

MORGAN HILL NACHOS 9
Tri-color tortilla chips topped with melted pepper
jack, red onion, tomato, black beans, jalapeños,
scallion's & lettuce. Add chicken $4 or chili $3

HUMMUS PLATTER 14
House made hummus served kalamata olives,
Fig puree, goat cheese, and Toasted flatbread.

QUESADILLA 8
White flour tortilla, black beans, jalapenos, red
onions, sweet peppers, and jack cheese.
Add grilled chicken $4 or shrimp $6

SPICY BUTTERMILK CALAMARI 10
Buttermilk marinated calamari, seasoned flour,
and flash fried. Served with a
cherry pepper remoulade

FRIED GOAT CHEESE 11
Breaded goat cheese wheels, deep fried and served
with a raspberry sauce and red pepper remoulade

OYSTERS RAMONO 13
Four oysters baked in a white wine butter with
parmesan cheese

FLATBREADS

BOURBON CHICKEN 11
Marinated chicken breast, bourbon BBQ, red
onions, roasted red peppers, mild cheddar cheese

APPLE AND FIG FLATBREAD 14
Fig puree with caramelized apples and onions
overtop a roasted garlic spread
with gorgonzola cheese.

WHITE 9
Roasted garlic aioli, basil, Roma tomato, spinach,
goat cheese. **Add chicken $4 or Shrimp $6**

PRIME RIB FLATBREAD 11
Shaved prime rib, onions, sweet peppers,
horseradish aioli, and provolone.

SALADS

Add Shrimp or Salmon $6,
Chicken $4, Filet $7

APPLE & SPICED WALNUT SALAD 11
Fresh apples and spiced walnuts tossed with
roasted red peppers served over top of field
greens with gorgonzola and caramel vinaigrette.

CHARRED CAESAR SALAD 9
Charred romaine heart, house-made Caesar,
shaved pecorino, herb & garlic crostini

MORGAN HILL SALAD 11
Layered field greens, roasted butternut squash,
quinoa, pumpkin seeds, sliced red apples,
and pea shoots. Finished with a
Maple white balsamic vinaigrette.

ROMAINE WEDGE 11
Smoked bacon, avocado slices, hard-boiled egg
plum tomatoes, blue cheese dressing, and
gorgonzola crumbles

FIELD GREENS 8
Handpicked greens with cucumbers, tomatoes,
carrots, red onions, and parmesan croutons.
Choice of Dressing

CHILDREN'S MENU 10

Chicken Fingers & Fries, Cheese Pizza,
Macaroni & Cheese, Mini Cheeseburgers &
Fries, Grilled Cheese & Fries. Pasta with
Marinara **Includes Drink and Scoop of Ice Cream**

Substitute vegetables for Fries

BUILD A BURGER 12

Substitute for Vegan Veggie Black Bean Burger or Turkey Burger

8 oz. Certified Angus Beef, short rib, and brisket

American, Swiss, Cheddar, or Provolone

Your choice any two toppings:

mushrooms, roasted red peppers, bacon

fried onions, sweet peppers, jalapenos,

Two battered onion rings, Cajun spice,

ranch or 1000 island dressing

Add Sweet potato fries $1

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

ENTRÉES

Served with choice of:
Risotto, Whipped Potatoes, or Gorgonzola Mac & Cheese. Includes Chef's vegetable.
Add House or Caesar Salad $3

ROASTED TURKEY BREAST 19
Roasted, with an apple sage bread stuffing, natural gravy, and cranberry chutney

SAFFRON PAPPARDELLE 18
Pappardelle Pasta served with sundried tomatoes and shitake mushrooms in a saffron cream sauce

BACON WRAPPED MEATLOAF 19
Kareem's homemade recipe with traditional beef, pork, and veal, served with a seasoned gravy

MARYLAND STYLE CRAB CAKE 26
Pan-seared, twin jumbo lump crab cakes served with a roasted red pepper remoulade

TRUFFLE FILET MEDALLIONS 24
Grilled medallions, cooked to order, topped with roasted wild mushrooms, truffle marsala sauce

GNOCCI CARBONARA 19
Potato gnocchi tossed with pancetta and peas, in a parmesan cream sauce

CHICKEN PARMESAN 19
Pan fried chicken breast topped with marinara sauce, fresh mozzarella, & Pecorino Romano cheese. Served over pasta

PAN-ROASTED SWORDFISH 24
Pan-Roasted over lentils, drizzled with a green godness aioli and topped with crispy onions straws

STUFFED SALMON 24
Pan roasted Salmon, topped with jumbo lump crab meat, champagne beurre blanc

APPLE CIDER PORK SHANK 23
Apple cider braised pork shank with a calvados reduction

CHICKEN FLORENTINE 22
Grilled chicken breasts with sautéed spinach, roasted red peppers, and boursin cheese sauce

12 oz. RIBEYE STEAK 26
Hand cut Grilled Angus Ribeye Steak served with with gorgonzola compound butter, finished with a rosemary red wine reduction

WEEKNIGHT SPECIALS

TUESDAY

PRIME RIB NIGHT
$21.95

WEDNESDAY

MORGAN HILL'S STACKED NIGHT
$18.95
SHRIMP, SALMON, OR CRAB

THURSDAY

½ PRICE BOTTLE OF WINE

***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. ***