

“Viewpoint Three”
SEAFOOD

*All entrees served with house salad, vegetable, starch and fresh baked bread
 Ask your server about our delicious vegetarian and children’s menu*

SHRIMP DIANE – Large shrimp sautéed in spicy herb garlic with onions, mushrooms and a touch of wine.....\$17.95

SHRIMP & SCALLOP MORNAY – Large shrimp, sea scallops, and sautéed mushrooms in a rich mornay sauce, served over pasta\$18.25

SALMON FILET – Fresh salmon filet seasoned with garlic and lemon pepper and baked. Topped with sautéed onions and béarnaise sauce.....\$18.00

MOUNTAIN TROUT – Mountain trout lightly breaded and pan sautéed in a lemon butter sauce and topped with roasted almonds.....\$17.95

TILAPIA – A mild white fish pan sautéed or broiled in a lemon butter sauce.....\$17.95

“Viewpoint Four”
BEEF & LAMB

*All entrees served with house salad, vegetable, starch and fresh baked bread
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FILET MIGNON – 8 oz. of Grade A beef tenderloin dusted with our house seasoning and broiled to order\$30.00

PRIME RIB - The House Favorite! Seasoned and slow cooked for a guaranteed tender cut.
 Queen Cut\$19.50
 King Cut.....\$23.95

RIBEYE CHAMPIGNON - A USDA choice ribeye steak dusted with our house seasonings and broiled to perfection. Topped with sautéed mushrooms\$23.95

TWIN Tournedos – Two cuts of our famous beef tenderloins, one topped with béarnaise sauce and the other with peppercorn sauce.....\$31.00

RACK OF LAMB - A House Specialty! Lightly seasoned and coated with Dijon mustard and extra fine cracker meal. A real treatMarket Price

To Accompany Your Choice:

Béarnaise Sauce..... \$2.00
 Peppercorn Sauce \$2.00
 Sautéed Mushrooms..... \$2.00

BEVERAGES

Coke, Diet Coke, Sprite, & Mello Yello \$2.25
 Iced Tea \$1.95
 Hot Tea..... \$1.95
 Coffee (Regular or Decaf) \$1.95

POINT OF VIEW RESTAURANT

454 Memorial Hwy
 Lake Lure, NC 28746
 (828) 625-4380



“*Previews*”

APPETIZERS

SHRIMP COCKTAIL – Jumbo shrimp served en coquille with our own cocktail sauce and lemon wedge\$9.95

ESCARGOT – French escargot prepared in mushroom caps and topped with chopped garlic , butter and herbs.....\$8.99

CRABSTUFFED MUSHROOMS – Mushroom caps filled with a delicate crabmeat stuffing and topped with parmesan cheese.....\$7.75

JALAPENO POPPERS – Breaded cheddar cheese wrapped around jalapeno peppers. Hot & tasty!.....\$6.95

FRIED CHEESE – Breaded mozzarella sticks, fried and served with our own marinara sauce\$6.95

“*Interviews*”

SOUPS AND SALADS

DUCHESS SOUP – Our House Favorite.
A Wisconsin cheese base soup loaded with fresh sautéed peppers, onions and ham..... Cup \$3.65....Bowl \$4.65

SOUP DU JOUR –
Ask about our soup of the day Cup \$3.65....Bowl \$4.65

HOUSE SALAD – A fresh mixed green salad topped with your choice of one of our homemade dressings.....\$4.25

GREEK SALAD – Crisp greens with feta cheese, black olives, onion and pepperoncinis, served with oil and vinegar\$5.75

“*Viewpoint One*”

FOWL

*All entrees served with house salad, vegetable, starch and fresh baked bread.
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CHAMPAGNE CHICKEN – Chicken breast sautéed with thyme, rosemary, and mushrooms, finished with a light champagne sauce.....\$13.99

CHICKEN TERIYAKI – Marinated chicken sautéed and topped with a tangy blend of onion, bell peppers, and pineapple.....\$15.25

CHICKEN PIERRE – Chicken tenders sautéed with onion, garlic, mushrooms and tomatoes. Served in a creamy white sauce over a bed of pasta\$15.99

CHICKEN AMBASSADOR – Tender chicken breast sautéed in herbed butter. Served with Canadian bacon, mushrooms and melted cheddar cheese\$15.50

CHICKEN PARMIGIANA – Choice chicken lightly breaded and fried. Covered with our house marinara and topped with provolone cheese.....\$16.95



“*Viewpoint Two*”

VEAL

*All entrees served with house salad, vegetable, starch and fresh baked bread
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VEAL PARMIGIANA – Choice veal lightly breaded and pan fried. Covered with our house marinara and topped with provolone cheese.....\$24.95

VEAL MARSALA – Thinly sliced veal cutlets sautéed in butter and marsala wine, smothered in mushrooms in its own sauce.....\$20.50

VEAL PICATTA – Thinly sliced veal cutlets sautéed in herb lemon butter with mushrooms and snipped parsley.....\$20.50

VEAL MICHAEL – Veal cutlets sautéed in herbed butter with sautéed shrimp, mushrooms and topped with béarnaise sauce.....\$24.95

A SPECIAL POINT OF VIEW

In 1995, two sisters pursued a dream. Talent and hard work have been the ingredients that have made their restaurant one of the finest dining establishments in Western North Carolina.

Nestled in Hickory Nut Gorge is Lake Lure, towered over by cliffs as high as 2,000 feet and fed by the Rocky Broad River. The lake was created in the early 1900s by a developer who envisioned the area as the perfect resort setting.

Today the resort setting is the town of Lake Lure. The resort hotel is still in operation and all the amenities of a resort are here. The lake itself has 27 miles of shoreline and has a public sand beach, boat ramps and two marinas which make the lake ideal for almost all freshwater activities such as boating, water skiing, fishing and swimming.

The town of Lake Lure is the largest and only incorporated town in Hickory Nut Gorge. Founded in 1927, it has thrived since as a vacation attraction. Besides the lake activities, Lake Lure offers a municipal golf course, softball field and a public tennis court, plus fine restaurants, unique stores and nearby scenic attractions.

Rhonda Boyd and Brenda Hoyle extend their appreciation for your visit and hope you enjoy your meal here at the:

POINT OF VIEW RESTAURANT