

APPETIZERS

Vineyard House Green Salad

Choice of dressing 4.50

Wedge salad

with blue cheese, bacon, and radish 6

Soup of the Day

Daily house made soup from fresh ingredients

Cup 3 Bowl 4

Filo Wrapped Brie

Topped with roasted almonds, dried apples and warm honey 11

Italian Bruschetta

Tomato, Basil and garlic tossed with extra-virgin olive oil and aged balsamic with feta cheese on house made crostini 8

Crab and Shrimp Cakes

Topped with lemon beurre blanc 9

Sautéed Mussels

Fresh mussels tossed in a light scampi sauce, with house made crostini 11

Sampler Platter

Crispy artichoke hearts, calamari, potato skins, beef skewers and bruschetta 14

ENTRÉE SALADS and SANDWICHES

Pan-Seared Salmon Salad

Over mixed greens, tomato, pesto, parmesan, capers and garlic with a balsamic vinaigrette 16

Steakhouse Salad

Grilled Harris Ranch Top Sirloin, grilled onion, mushrooms, blue cheese crumbles and mixed greens topped with Caesar dressing 17

Southwest Salad

Grilled chicken, fresh corn, black beans, mozzarella, tortilla strips, tomato and mixed greens tossed with spicy peanut-cilantro vinaigrette 13

Maytag Blue Cheese Chicken Salad

Chopped romaine, grilled chicken, green apples, tomato, penne pasta and bleu cheese dressing 13

Steak Sandwich

8oz Harris Ranch Natural Beef Top Sirloin with fries 17

Half Pound Burger

Hand formed Choice Black Angus beef served with fries 8
With cheese 8.50 With bacon and cheese 9

STEAKS, LAMB, CHICKEN AND FISH

Rib Eye Steak

USDA Choice Harris Ranch Natural Beef 14 oz cut served with fresh vegetables and roasted garlic Yukon potatoes 28

Maytag Blue Cheese Encrusted New York Steak

Choice Harris Ranch New York steak pan-seared, topped with a blue cheese crust, served with apple wood smoked bacon mashed potatoes 27

Surf and Turf

Choice Harris Ranch Sirloin steak grilled to perfection with a Paris bistro prawn scampi, served with and roasted garlic Yukon potatoes 27
Add filet 37

Zinfandel Braised Lamb Shank

Wine-braised shank served with fresh herb mashed potatoes 21

Bacon-wrapped Pork Tenderloin

Tenderloin wrapped in smoked bacon, with raspberry port reduction, served with blue cheese mashed potatoes and fried leeks. 21

Roasted Mary's Chicken Breast

Locally raised Mary's Chicken breast marinated in rosemary and citrus. Topped with citrus sauce and served over roasted garlic Yukon potatoes 22

Fried Calamari

Hand-breaded in breadcrumb crust calamari steak served and roasted garlic Yukon potatoes 20

"Day Boat Specials"

Market price. Please ask your server for today's fresh fish selections

PASTA

Italian Shrimp Pasta

Pan-fried shrimp, mushrooms, tomato and arugula tossed with linguini and a basil-garlic-lemon cream sauce 19

Pumpkin Ravioli

House made ravioli tossed with a butter cream sauce with nutmeg and toasted pine nuts 18

Chicken Artichoke Pasta

Grilled chicken, garlic, capers, olives, tomato, artichokes and fresh basil, all tossed with angel hair pasta and lemon-butter-wine sauce. 15

Meat Ravioli

Our own house-made ravioli, stuffed with pork, beef, chicken and spinach.
Served with meat sauce 18

The Vineyard's Signature lasagna

House-made with pork sausage, beef and cheese 13