

THE VINEYARD

RESTAURANT . WINE BAR . BOTTLE SHOP

All-Day Dining

Monday to Thursday 11:00am to 10:00pm, Friday and Saturday 11:00am to 12 midnight, Sunday 10:00am to 10:00pm

Soups

French Onion Gratin- \$6.95
Slowly simmered onions caramelized to a deep mahogany and steeped in a rich sherry broth with a garlic crostini and gruyere cheese.

Chef's Creation of the Day- \$ 6.95
Exquisite combination fo the finest ingredients slow simmered for a warming treat.

From the Garden
Available with grilled chicken \$3, shrimp or house smoked Salmon \$4

Vineyard Mix Salad- \$7.95
Blend of gourmet greens, candied pecans, Maytag blue cheese, and champagne raspberry vinaigrette.

Caesar Salad- \$8.95
Crisp romaine tossed with our caesar dressing, herb croutons and a parmesan crisp.

Caprese Salad- \$9.95
Fresh mozzarella, heirloom tomatoes and basil, drizzled with a balsamic reduction and microgreens.

Tapas

Slider Flight- \$11.95
A medley of individual Kobe beef, crab cake, portabella, and buffalo baby sliders. (Substitute Black Angus Beef slider for any slider)

Mediterranean Chicken Skewer Platter- \$14.50
Fresh herb rubbed chicken skewers with a cucumber- dill Tzatziki sauce, parsley tabbouleh, marinated olives, feta cheese and lemon scented Hummus with warm pita bread.

Hummus Flight- \$9.95
Roasted garlic, kalamata pesto and sundried tomato hummus served with grilled pita bread.

Fried Stuffed Olives- \$5.95
Colossal queen olives filled with house seasoned pork sausage served with a tangy pepper jelly.

Napa Nachos- \$8.95
Crisp corn tortilla chips individually topped with refried black beans, char-broiled citrus marinated skirt steak or chicken, Monterey jack cheese, diced tomato, green chilies and fresh cilantro.

Toasted Ravioli- \$8.95
Tender beef filled ravioli breaded and toasted served with a pomodoro sauce.

Tuscan Quesadilla- \$8.95
Grilled chicken, cheddar cheese, sundried tomato pesto and marinated artichokes in a flour tortilla.

Jumbo Lump Crab Cakes- \$14.95
Jumbo lump crab, roasted corn, red and yellow bell peppers and caramelized onion, pan- seared to perfection and served with a Cajun remoulade.

Drunken Bruschetta- \$8.95
Vine ripe tomatoes mixed with Drunken goat cheese and fresh basil on a warm crostinis drizzled with balsamic reduction.

Rocket Shrimp- \$10.95
Crispy Fried Shrimp tossed in a creamy sweet chili sauce and drizzled with Siracha and sesame seeds.

Domestic and Imported Cheese Board- \$19.95 (for 2) \$29.95 (for 4)
A daily selection of 5 imported and domestic artesian handpicked cheeses served with fresh and dried fruits, honey, nuts and crackers.

Desserts

Romanoff Strawberry Butter Crepes- \$7.95
Chef's specialty butter crepes filled with fresh ripe strawberries and a cognac cream sauce.

Toffee Apple Tart- \$7.95
Tart granny smith apples slow simmered in butter and topped with a warm toffee sauce served with French vanilla ice cream.

Crème Brulee- \$5.95
Creamy custard infused with imported vanilla beans with a crunchy caramel top.

Nana's Brownie- \$7.95
Bittersweet chocolate mousse with two layers of fudgy chocolate brownie, soaked in kirsch syrup served with French vanilla ice cream and Nana's famous chocolate sauce.

Berries and Cream- \$6.95
Fresh strawberries, blackberries and raspberries layered with French pastry cream and topped with whipped cream.

Banana Bread Pudding - \$6.95
Warm banana and challah bread pudding with crème Anglaise and toffee sauce.

Just For Kids

Chicken Fingers and Fries
Macaroni and Cheese
Kids Spaghetti with Meat Sauce
Grilled Cheese Sandwich and Fries
Corn Dog and Fries

Includes drink with kids cup and ice cream - \$4.95

Brunch

Additional options available Saturday & Sunday from 10:00am to 3:00pm

Breakfast Panini- \$8.95
Scrambled eggs, crisp pancetta, and melted provolone cheese pressed in Panini bread.

Baileys Cream French Toast- \$8.95
Thick cut cinnamon- raisin challah bread soaked in a Baileys cream batter and topped with fresh whipped cream. A la mode - \$1.95

Banana Brulee and Nutella Flapjacks- \$8.95
Buttermilk pancakes topped with a chocolate hazelnut sauce and brulee of fresh bananas.

Crepe champignon- \$8.95
Thin French butter crepes filled with swiss cheese and scrambled eggs folded over and topped with a mushroom cream sauce.

Eggs Benedict- \$9.95
Toasted English crumpets topped with canadian bacon, poached eggs and hollandaise sauce.

Omlette- \$7.95
Thin fluffy eggs omlette folded with your choice of: (includes 2 fillings) Ham, sausage, onions, yellow and red peppers, Portobello mushrooms, cheddar or swiss cheese (Additional topping for \$1.00)

Each Brunch item includes one side of your choice:
Thick cut applewood smoked bacon
Link grilled sausage
Hashbrown casserole
Fresh fruit salad

Additional sides are \$3.95

Please see other menu board for additional Lunch and Dinner options

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Lunch

Additional options available from 11:00am to 4:00pm

From The Deli

Pesto Chicken Panini- \$8.95

Sliced grilled chicken breast, shredded parmesan and provolone, roasted red and yellow bell peppers with pesto aioli.

Caprese Panini with Prosciutto- \$9.95

Fresh mozzarella, heirloom tomatoes and fresh basil pressed with balsamic reduction and thinly sliced prosciutto.

Stacked Club Wrap- \$8.95

Boars Head peppermill turkey, sweet slice ham, swiss and applewood smoked bacon wrapped in a flour tortilla with ranch.

The Vegetarian Wrap- \$8.95

Marinated red and yellow bell peppers, red onion, portabella mushrooms, cilantro and feta cheese all sautéed and wrapped in a warm flour tortilla.

Fresh Fish du jour Sandwich- \$MP

Grilled or blackened fresh 6 oz filet with a tropical salsa, mixed greens and a spicy citrus aioli.

Warm Turkey Melt- \$8.95

Boars Head Peppermill turkey piled high with applewood smoked bacon, provolone cheese and honey mustard.

French Dip- \$9.95

House smoked sirloin thinly sliced and stacked high, topped with melted provolone, served with a side of au jus and creamed horseradish sauce.

Cubanini- \$10.95

Smoked and slow roasted pork, ham, baby swiss cheese, pickles and yellow mustard pressed Panini served with refried black beans with melted Monterey jack cheese.

Quiche of the day- \$7.95

Chef inspired quiche of the day served with a house salad and dressing of your choice.

Salads

Cobb Salad- \$10.95

Boars Head ham and turkey, pancetta, avocado, egg, shredded cheddar and Monterey jack cheese, tomatoes, red onion and cucumber on romaine and iceberg lettuce with a creamy blue cheese dressing.

Greek Salad- \$8.95

Fresh bed of romaine lettuce topped with feta cheese, diced tomatoes, cucumbers, red onions and peppercini peppers and mixed greek olives with a red wine vinaigrette.

Dinner

Additional options available from 4:00pm to 10:00pm

Seafood

Black Tie Scallops- \$20.95

Pan seared diver scallops served with a dollop of mascarpone on a pancetta crisp.

Tuna Tartar- \$15.95

Sushi grade ahi tuna tossed with a ponzu-sesame marinade and slivered cucumbers served atop a wasabi dusted sesame cracker and siracha.

Lobster & Asparagus Risotto- \$14.95

Lobster claw and asparagus pan fried in brown butter and folded into a white wine- parmesan risotto and drizzled with truffle oil.

Smoked Salmon Plank- \$15.50

Fresh filet of salmon slow smoked on a cedar plank, served warm with Boursin cheese, balsamic reduction and sesame cracker.

Flights/Platters

Pasta Flight- \$10.95

A trio of fettuccini alfredo, capellini pasta tossed with crisp pancetta, garlic, extra virgin olive oil, and spaghetti with a pomodoro meat sauce

Antipasta Platter- \$15.95

Selection of fresh mozzarella cheese, heirloom tomatoes, prosciutto, genoa salami, hot capricola, and an assortment of olives, marinated artichokes and roasted red and yellow bell peppers.

Pastas

Spaghetti alla Pomodoro with Meat- \$9.95

Spaghetti pasta tossed with pomodoro sauce with black angus beef.

Capellini Aglio Olio with Pancetta- \$8.50

Angel hair pasta tossed with rendered pancetta and sautéed garlic

Fettuccini Alfredo- \$9.95

Creamy Alfredo sauce tossed with fettuccini pasta.

Eating uncooked or undercooked proteins may cause health issues with certain individuals

Add grilled chicken \$3 Add Shrimp \$4

Burgers

Black Angus Burger- \$9.95

Thick, juicy ½ lb hand crafted burger seasoned with the chef's own blend of herbs and spices.

Buffalo Burger- \$13.95

Range raised and hormone free ½ lb Buffalo burger, lightly seasoned to allow natural flavor to shine.

Kobe Burger- \$13.95

American Kobe beef ½ lb burger seasoned with a light tamari glaze.

Bella Burger- \$7.95

Thick portabella mushroom cap stuffed with Feta cheese and grilled, then finished with a drizzle of balsamic reduction.

Premium toppings- \$1.25 each

Maytag Blue Cheese, Applewood smoked bacon, Grilled onions, Sautéed Mushrooms.

All burgers include the choice of: Sharp cheddar, Swiss, Provolone or American cheese. served with your choice of creamy pesto pasta salad, side salad, slinky chips, or shoestring potato fries.

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Beef

Beef Carpaccio - \$13.95

Peppercorn and hibiscus crusted smoked tenderloin with a lemon grass vinaigrette and caper tapenade served with toast points.

Roasted Tenderloin of Beef- \$19.95

Sliced grilled tenderloin of beef with melted Societe Roquefort cheese, in a pool of a cabernet demi-glace then dotted with white truffle oil.

Prime Bone-In Ribeye- \$29.95

Prime Grade Bone-In 20 oz Ribeye steak, Dry Aged For 21 days, and served with Demi- Glace

Vegetables

Rosemary Roasted Fingerling Potatoes- \$5.95

Crispy roasted golden fingerling potatoes with olive oil and rosemary.

Roasted Vegetable Mélange- \$8.95

Assortment of grilled zucchini, yellow squash, portabella mushrooms, marinated artichoke hearts and fire roasted red and yellow bell peppers.

Cheddar Potato Au Gratin- \$5.95

Thin sliced potatoes layered with a cheddar cheese cream and baked until golden brown.

Green Bean Almondine- \$4.95

Crisp French green beans sautéed in an almond brown butter sauce.

Please see other menu board for All Day Dining, Desserts, Kids Menu and Brunch options