

VINEYARD MENU

A FRESH NEW FUSION OF CALIFORNIA COOL
AND MEDITERRANEAN INSPIRED TASTE

APPETIZERS

SERRANO HAM WRAPPED DATES
Manchego cheese and membrillo

GRILLED PRAWN & ARUGULA SALAD
Pickled peppers, shaved fennel, sliced pears,
crumbled feta cheese with lemon-oregano
vinaigrette, basil oil

MEDITERRANEAN WEDGE
Iceberg lettuce, crispy pancetta, Gorgonzola,
sun-dried tomato vinaigrette

ANTIPASTI SALAD
Mixed field greens, kalamata olives, provolone
cheese, dried salami with red wine dressing

CHARCUTERIE PLATE
Chef selection of cured meats served with
flatbread crisps, fruit compote, cornichons,
and whole grain mustard

SIGNATURES

ROASTED & STUFFED ZUCCHINI
Fresh ricotta, seasoned bread crumbs,
Parmigiano-Reggiano cheese, fra diavolo sauce

ROASTED BEET SALAD
Quinoa, Hass avocado, wild arugula with
citrus-Caesar vinaigrette

ENTRÉES

CARAMELIZED SCALLOPS
Green beans, piquillo peppers, toasted almonds,
romesco sauce

HERB-CRUSTED CHICKEN BREAST
Roasted squash, Provençal tomatoes, lemon
essence

PAN-SEARED ATLANTIC SALMON
Grilled vegetable couscous, balsamic vinegar

FISHERMAN'S STEW
San Marzano tomatoes, mussels, clams, prawns,
garlic toast

CLASSICS

APPETIZERS

ROASTED CHICKEN
Noodle soup slow cooked
chicken broth with rosemary,
thyme and vegetables

ARUGULA SALAD
Teardrop tomatoes, shaved
Parmesan and vinaigrette

ENTRÉES

GRILLED CHICKEN BREAST
Roasted new potatoes, sautéed
seasonal vegetables, natural
Jus

OVEN ROASTED SALMON
Grilled vegetable cous cous,
warm herbed lemon dressing

GRILLED BEEF RIBEYE*
Yukon gold potatoes, root
vegetables, red wine sauce

FLATBREAD

FENNEL SAUSAGE
Roasted peppers, smoked mozzarella cheese

BIANCA
Ricotta, fresh mozzarella cheese, roasted garlic,
portobello mushrooms

FIG & PROSCIUTTO*
Caramelized onions, balsamic, fontina cheese

SIGNATURES

MARGHERITA
Buffalo mozzarella cheese, tomato, fresh basil

GRILLED VEGETABLE
Olive tapenade, artichoke hearts, pesto,
goat cheese

PENNE PASTA "PRIMAVERA"
Mixed roasted mushrooms, grilled vegetables,
Marsala-mushroom cream sauce

SIGNATURES

ROASTED RACK OF LAMB*
Creamy Orzo, blistered tomatoes, homemade basil
pesto, toasted pistachios

ROASTED BEEF TENDERLOIN*
Grilled asparagus and fork crushed potatoes with a
Cabernet wine jus

PENNE PASTA PRIMAVERA
Lightly grilled vegetables, olive
oil, garlic and soft herbs

GARDEN HARVEST
Snow peas, roasted peppers,
asparagus, carrots, green
beans, roasted shallot dressing

Express and kids menu available upon request. Gluten-free, lactose-free, and vegetarian options available. Ask your waiter.
*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness,
especially if you have certain medical conditions.

DINNER 11