

VINTNER'S

BAR AND GRILL

SALADS

CAESAR SALAD

Romaine, House Made Croutons, Creamy Caesar Dressing, Parmesan Cheese

Add Grilled Chicken, Add Grilled Shrimp, Grilled Salmon

AHI TUNA SALAD

Spicy Mustard Sesame and Panko Crust, Baby Greens, Cucumber Wasabi Dressing, Candied Cashews, Pickled Ginger, Soy Glaze

GRILLED SHRIMP COBB SALAD

Bacon, Tomato, Hard Boiled Egg, Bleu Cheese, Green Goddess Dressing

PAD THAI CHICKEN SALAD

Napa Cabbage, Shaved Carrots, Bean Sprouts, Fresh Basil & Mint Leaves, Snap Peas, Sweet Thai Dressing, Crispy Rice Noodles, Chopped Peanuts

BABY WEDGE

Bacon Pieces, Glacier Blue Cheese, Diced Tomato, Baby Iceberg Lettuce, Ancient Grains, Buttermilk Ranch

ENTRÉES

BAJA STYLE GRILLED FISH TACOS

Red Snapper, Shredded Cabbage, Chili De Arbol, Salsa, crema, Rice & Salad

CHIPOTLE CHICKEN & SHRIMP PASTA

Linguini Noodles, Light Chipotle Lime Butter Sauce, Cherry Tomatoes, Julienned Vegetables

GRILLED SALMON

Rice Pilaf, Mango Salsa, Fresh Vegetables, and Lemon Beurre Blanc Sauce

GRILLED CHICKEN BREAST

Lightly Marinated in Soy Sauce, Cilantro Rice, Sweet Chili Glazed Stir Fry Vegetables

FLAT IRON STEAK

Grilled Certified Flat Iron Steak With Roasted Potatoes and Veggies

SANDWICHES

COMES WITH CHOICE OF HOUSE MADE FRENCH FRIES, ONION RINGS, CUP OF FRUIT, SIDE SALAD, OR A CUP OF SOUP

GRILLED VEGETABLE WRAP

Balsamic Reduction Dressing, Red Onions, Roasted Red Peppers, Baby Mixed Greens, Sprouts, Fresh Tomatoes, in a Sun Dried Tomato Wrap Add Cheese Add Chicken

TURKEY BACON GUACAMOLE CLUB

3 Pieces Of Sourdough Toast, Shaved Turkey, Bacon, Swiss Cheese, Guacamole, lettuce and Tomato

FRENCH DIP BEEF SANDWICH

Shaved Prime Rib, Swiss Cheese, Au Jus, French Roll

GRILLED CHICKEN SANDWICH

Grilled Chicken Breast, Bruschetta with Parmesan and Balsamic Reduction on a Brioche Bun

RAD BURGER

Local Certified Angus Beef Patty, Brie Cheese, 1000 Island Dressing, Arugula, Caramelized Onions, Brioche Bun

PORK BELLY TACOS

Crisp Pork Belly, Napa Cabbage Slaw on Caramelized Onion, Naan Bread, and Cusabi Dressing

ANCIENT GRAIN RISOTTO

Petite Vegetables, Poached Egg, 5 Grain Blend, Parmesan Cheese, Arugula
*Vegetarian Option

CHORIZO FLAT BREAD

Spicy Chorizo With Pepper Pesto and Goat Cheese

SPINACH AND MUSHROOM OMELET

Swiss Cheese, Avocado, Cherry Tomatoes, and Spinach *Vegetarian Option

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STARTERS

WILD RICE CRAB CAKES (3) Pan Fried, Lemon Beurre Blanc, Mango Salsa

CRISPY CALAMARI Panko Crust, Zucchini & Peppers, Cilantro Sweet Chili Dip

STUFFED ARTICHOKE HEARTS Baked Artichoke Hearts Stuffed With Spicy Feta Spread Over Basil Pesto

TRADITIONAL SHRIMP COCKTAIL Horseradish Cocktail Sauce, Lemon Wedges

CAESAR Romaine, House Made Croutons, Creamy Caesar Dressing, Parmesan Cheese

BRUSCHETTA Slow Roasted Tomatoes, Artichoke Hearts, Kalamata Olives, Queen Olives, Black Olives, Red Pepper, Canola Oil, Garlic, Oregano, Salt, on Rosemary Flatbread

MAC N CHEESE 3 Cheese Blend, Lemon Parsley Bread Crumbs

SIMPLY GRILLED

With Seasonal Mixed Vegetables and Your Choice Of Mashed Potatoes, Roasted New Potatoes, or Rice Pilaf

8 OZ TOP SIRLOIN

Served with Pinot Demi Glace

12 OZ RIB EYE

Certified Angus Beef

8 OZ FILET MIGNON

Served with Brandy Peppercorn Sauce

CHAR GRILLED SALMON

with Lemon Dill Beurre Blanc

ENTRÉES

PAD THAI CHICKEN SALAD

Napa Cabbage, Shaved Carrots, Bean Sprouts, Basil & Mint Leaves, Snap Peas, Sweet Thai Dressing, Crispy Rice Noodles & Chopped Peanuts

PALISADE CHICKEN PASTA

Campanelle Pasta, Basil Pesto, Calabrese Peppers, Zucchini, Marinated Tomato, Green Olives, Grilled Chicken Breast

FLAT IRON STEAK

Grilled Certified Angus Beef Flat Iron Steak with Potato Gnocchi, Petite Vegetables, Truffle Cream, Watercress

GRILLED ASIAN SEA BASS

Poblano Roasted Corn, Marinated Tomatoes, Croutons, Southern Pesto, Basil Cucumber

BUTTERMILK FRIED CHICKEN

Hand Breaded Butterfly Chicken Breast, Mashed Potatoes, Seasonal Vegetables, White Country Style Gravy, Warm Biscuits

CHIPOTLE CHICKEN & SHRIMP PASTA

Linguini Noodles, Very light Chipotle Lime Butter Sauce, Cherry Tomatoes, Julienned Vegetables
[Vegetarian Option](#)

AHI TUNA SALAD

Spicy Mustard Sesame and Panko Crust, Baby Greens, Cucumber Wasabi Dressing, Candied Cashews, Pickled Ginger Soy Glaze

GRILLED VEGETABLE WRAP

Balsamic Reduction Dressing, Red Onions, Roasted Red Peppers, Baby Mixed Greens, Sprouts, Fresh Tomatoes, in a Sun Dried Tomato Wrap [Add Cheese](#) [Add Chicken](#)

SPINACH & RICOTTA RAVIOLI

With Garlic Bread, Tossed in your choice of House Made Sauce
Fresh Basil Marinara - Gorgonzola Cream

SLOW ROASTED HERB CRUSTED PRIME RIB

Caramelized Onion Mashed Potatoes, Seasonal Vegetables, Au Jus & Creamed Horseradish
10 oz House Cut - 14 oz King Cut