

Vintner's

BAR & GRILL

Soup of the Day

Cup \$5 Bowl \$8

Salads

Vintners Chicken Salad * Apples, Raisins, Grapes, Walnuts, Non-Fat Curry Greek Yogurt, Baby Greens, Pita Bread. Half \$12 Full \$15

Pad Thai Chicken Salad * Napa Cabbage, Shaved Carrots, Bean Sprouts, Fresh Basil & Mint Leaves, Snap Peas, Sweet Thai Dressing, Crispy Rice Noodles, Chopped Peanuts. Half \$13 Full \$16

Ahi Tuna Salad * Spicy Mustard Sesame and Panko Crust, Baby Greens, Cucumber Wasabi Dressing, Candied Cashews, Pickled Ginger, Soy Glaze. \$21

Caesar Salad * Romaine, Home Made Croutons, Creamy Caesar Dressing, Parmesan Cheese \$11 add Grilled Chicken \$15, add Grilled Shrimp \$17, add Grilled Salmon \$17

Grilled Shrimp Cobb Salad – Bacon, Tomato, Hard Boiled Egg, Bleu Cheese, Green Goddess Dressing. Half \$14 Full \$17

Sandwiches

Comes with choice of House Made French Fries, Onion Rings, Cup of Fruit, Cole Slaw, Side Salad, Cup of Soup

Philly Sandwich 🍔 – Shaved Prime Rib, Sautéed Peppers and Onions, Jack Cheese, French Roll \$14

Bacon BBQ Ranch Crispy Chicken Sandwich - Cheddar Cheese, Lettuce, Tomato, and Pickles \$14

Cheddar Onion Burger – Lots of Fresh Grated Cheddar Cheese & Thick Cut Grilled Onions \$12

California Burger – Sliced Avocado, Bacon and Swiss Cheese \$14

Turkey, Bacon & Guacamole Club – 3 Pieces of Sourdough Toast, Shaved Turkey, Bacon, Swiss Cheese, Guacamole, Lettuce & Tomato \$13

Grilled Vegetable Sandwich * Garlic Herb Cheese Spread, Grilled Zucchini & Red Onions, Roasted Red Peppers, Baby Mixed Greens, Grilled Ciabata Bread \$12

Linguica Sandwich - Whole Grain Mustard, Portugese Smoke Cured Style Sausage, Sautéed Pepper & Onions, French Roll \$13

'Rami Rueben- Black Pepper Smoked Pastrami, Sauerkraut, Thousand Island, Swiss Cheese, Rye Bread \$15

French Dip Beef Sandwich 🍔 – Shaved Prime Rib, Swiss Cheese, Au Jus, French Roll \$14

Entrée's

Baja Style Grilled Fish Tacos – Red Snapper, Shredded Cabbage, Chili de Arbol, Salsa, Crema, Rice & Salad \$14

Chipotle Chicken & Shrimp Pasta * Linguini Noodles, Light Chipotle Lime Butter Sauce, Cherry Tomatoes, Julienned Vegetables \$16 Vegetarian \$13

Grilled Chicken Breast - Lightly Marinated in Soy Sauce, Cilantro Rice, Sweet Chili Glazed Vegetables Stir Fry \$15

Spinach & Mushroom Omelet * Swiss Cheese, Avocado, Cherry Tomatoes and Salad \$11

Char Broiled Salmon – Rice Pilaf, Mango Salsa, Fresh Vegetables, and Lemon Buerre Blanc Sauce \$19

Parties of Six or more will have 18% Gratuity will be added to the Bill

\$3.00 Charge for Split Plates

* Vegetarian Option Available 🍔 Certified Angus Beef