

**THIRST QUENCHERS**

lemonade, ice tea, arnold palmer	3
dr. pepper, pepsi, diet pepsi, root beer, sierra mist	3
voss sparkling, evian still water	4

**INTROS and GREENS**

<b>Roasted Chicken Tortilla Soup</b> avocado and pico de gallo	6.5
<b>Tuna Tartare</b> sweet chili sauce, chives	11.5
<b>Crispy Fried Pot Stickers</b> chicken, ponzu dressing	9
<b>Heirloom Tomato Bruschetta</b> burrata cheese, micro basil, aged balsamic vinegar	8
<b>Vines Salad</b> candied pecans, teardrop tomatoes, freshly crumbled blue cheese	7.5
<b>Caesar Salad</b> chopped romaine lettuce, traditional dressing, fresh parmesan, white anchovy and a warm garlic crouton	9
<b>Vines Original Caesar Salad Parmesan Bowl</b> chopped romaine lettuce, classic dressing, served in a crispy parmesan bowl	11.5
<b>Vines Crab Cake Salad</b> lump crab cake, pan seared with organic mixed greens, white balsamic vinaigrette	15.5
<b>Traditional Cobb Salad</b> grilled chicken, smoked bacon, egg, avocado, blue cheese and tomatoes, tossed with lemon-dijon dressing	13
<b>Santa Fe Salad</b> chopped chicken, sweet corn, tomatoes, onion, feta, bacon, egg, chipotle ranch dressing	14
<b>Vines Original Asian Chicken Salad</b> asian greens, daikon sprouts, peppers, carrots, mandarin oranges, homemade sesame soy dressing, crispy won ton strips	14

At your request we will be happy to deliver a breadbasket to your table.

18% gratuity will be added to parties of six or more.

It is our pleasure to assist you with any of your dietary requirements or other special requests that will make your dining experience memorable.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

**STANDARDS**

<b>Chicken al Pastor Quesadilla</b> corn and flour tortillas filled with pulled chicken, oaxaca cheese and roasted tomato salsa. served with sour cream	11
<b>English-Style Club Sandwich</b> shaved turkey, smoked bacon, fried egg and dijon spread	13
<b>Chicken Sandwich</b> grilled chicken on ciabatta, sliced tomato, crisp lettuce and herb spread. served with cucumber salad	13
<b>Angus Burger</b> eight ounce grilled burger, crisp lettuce, sliced tomato and red onion garnishes. french fries and herb mustard dip	13
<b>Top It with Bacon</b>	14



### ARTISAN SANDWICHES

Served with your choice of: cucumber & tomato salad, seasonal fruit, french fries or tortilla soup

- Chicken Avocado Panini** 13  
grilled chicken breast, mozzarella, avocado, honey mustard, multi grain bread
- The Untraditional Reuben** 13  
corned beef, cabbage slaw, thousand island dressing, swiss cheese, old world rye bread
- Chicken Pretzel Sandwich** 13  
blackened chicken breast, tomato, pepper jack cheese, chipotle ranch, pretzel bread hoagie roll
- Meatball Slider Trio** 13  
aldieri family recipe, italian style, provolone cheese
- Turkey Melt BLT** 13  
shaved turkey, smoked bacon, lettuce, tomato, swiss cheese, hoagie panini
- Tuna Tostada** 16.5  
blackened rare tuna, napa cabbage slaw, avocado, on a crisp corn tostada with ponzu dressing,

### SEASONAL PLATES

- Pasta and Greens** 14  
garganelli pasta, squash, zucchini, artichoke and spinach tossed with extra virgin olive oil
- Panzanella** 12  
warm crispy cibatta, roasted tomato, onion, arugula, burrata cheese, balsamic glaze

### PROTEIN TOPPERS

ADD THESE TOPPERS TO YOUR GREENS OR SEASONAL PLATE

- Grilled Chicken** 3
- Jumbo Shrimp** 5
- Salmon** 5
- Crab Cake** 5
- Blackened Tuna** 6

### DECADENT DESSERTS

- Lemon Tart** 8  
creamy lemon filled in a buttery shortbread crust
- Pavlova Raspberry and Cream** 8  
meringue cup filled with white chocolate mousse, fresh raspberries
- Tahitian Vanilla Crème Brûlée** 8  
"burnt cream", fine tahitian vanilla beans, smooth creamy custard, topped with caramelized sugar, fresh berries
- Whoopie Pie Duo with Vanilla Gelato** 8  
mini red velvet pie filled with cream, vanilla bean gelato
- Florentine Art** 9  
almond sugar shell crust, white chocolate mousse, seasonal berries, raspberry coulis
- Warm Chocolate Molten Cake** 9  
intensely rich chocolate cake, chocolate sauce center, served with honey ice cream
- Classic Cheesecake** 8  
house-made and traditionally luscious, served with berries dipped in grand marnier
- Mango Passion-Fruit Sorbet** 8  
fresh fruit, house-made
- Dark Chocolate Pudding with Banana Brûlée** 9  
dark chocolate custard topped with caramelized sugar banana