

VINE 18

○ Appetizers

BUFFALO FRIED CAULIFLOWER 12
With house made Bleu Cheese Dressing

JALAPEÑO ARTICHOKE DIP 12
With Crostinis

TUNA POKE 17
With pickled ginger, daikon radish, togarashi, wasabi aioli and seaweed salad

CHILLED PRAWN COCKTAIL 17
With spicy cocktail sauce

CHELADA MUSSELS 18
With garlic, andouille, habanero, tomato and crusty bread

ONION RING TOWER 12
A beer battered onion ring tower, with tabasco aioli and buttermilk ranch

FRIED CALAMARI 16
Flash fried with queen olives, lemon wheels, capers and fresh herbs served with cocktail sauce and tabasco aioli.

○ Vegetables

Additional Vegetable is \$7.50

CREAMED SPINACH
With garlic, shallots, parmesan and cream

STEAMED BROCCOLI
With olive oil, garlic, shallots and red pepper flakes

GRILLED ASPARAGUS
With parmesan and lemon oil

BRUSSELS
With garlic and bacon

CHEF'S GARDEN VEGETABLES
With olive oil, garlic, shallots and lemon

MUSHROOMS
In brown butter and brandy with garlic, shallots, thyme, butter and veal stock

○ Salads

Add Chicken + \$4

TOSSED GREEN SALAD 6
Mixed greens, cucumbers, tomatoes, carrots, garlic croutons and your choice of house made dressings

HEARTS OF PALM 12
Artichoke hearts, cucumber, avocado, cherry tomatoes and feta cheese tossed with fresh arugula and a lemon and olive oil vinaigrette

KALE OR TRADITIONAL CAESAR SALAD 12
With white anchovy dressing, shaved parmesan and bacon sourdough croutons

THE ICEBERG WEDGE 12
With thick center cut bacon, fresh herbs and Bleu cheese dressing

CHOPPED SALAD 12
With roasted vegetables, quinoa, butter lettuce, roasted beets, toasted almonds and tossed with a maple vinegar dressing

○ Chili and Chowders

Sour dough bowl to any soup for \$2

BRISKET CHILI Bowl 10 | Cup 8
*Topped with diced green onion, shredded cheddar cheese
 Add Sour Dough Bowl + \$2.00*

CLAM CHOWDER Bowl 10 | Cup 8
**Friday's Only*

SOUP OF THE DAY Bowl 10 | Cup 8
Ask your server for the Soup of the Day

VINE 18

○ Beef

Select one spud/grain and one vegetable

PRIME RIB

8 oz. / 24 12 oz. / 32 16 oz. / 40

NY STRIP

16 oz. / 37

RIBEYE

16 oz. / 40

FILET

8 oz. / 44 10 oz. / 52

PORTER BRAISED SHORT RIB

8 oz. / 35

○ Pork

Select one spud/grain and one vegetable

DOUBLE CUT BONE-IN CHOP

16 oz. / 32

BABY BACK RIBS

Half / 27 Full / 36

○ Fish

FISH AND CHIPS

With fresh cod beer battered and fried served with house cut steak fries, malt vinegar and tartar sauce

CIOPPINO

Fresh bay seafood simmered in a spicy tomato broth and served with crusty bread

PASTA VONGOLE

With garlic, WIT Beer, olive oil, chile flake

FRESH CATCH SELECTION

Ask your server for the Fresh Catch Selection

○ Fowl

CHICKEN BREAST

24

Hand tenderized, pan fried topped with a lemon caper pan sauce. Select one spud and one vegetable.

GOAT CHEESE STUFFED CHICKEN BREAST

26

Served over soft polenta and topped with a spicy tomato sauce | Select one vegetable

○ Sauce

All sauces are \$2.50 | Beef and Pork only

AU POIVRE COGNAC CREAM

HOLLANDAISE

With egg, butter, tabasco, mustard, lemon and cayenne

MUSHROOM DEMI-GLACE

With shallots, thyme, red wine, mushrooms and veal stock

HORSERADISH CRÈME

With freshly grated horseradish, crème fraiche and lemon

JOE'S STEAK SAUCE

With tomato, garlic, assorted spices and Worcestershire

○ Spuds / Grains

Additional Spud is \$5

16

BAKED

With seasonings and served with butter, sour cream and chives

24

GARLIC MASHED POTATOES

With garlic confit, cream and butter

24

GRATIN

With gruyere, cream and nutmeg

MKT

STEAK FRIES

Tossed in parmesan and garlic

DIRTY RICE

with scallions, garlic, parmesan and cayenne