

## Specialty Sandwiches

### Grilled Chicken Club Sandwich

Vine Ripe Tomatoes, Crispy Bacon & Bibb Lettuce, Mild Herbed Mayo, Crispy Fries  
11

### Sliced Filet Mignon Sandwich

Lettuce, Tomato & Horseradish Sauce, Sweet Potato Fries  
15

### Grilled Scottish Salmon Sandwich

Low Fat Dijon, Sweet Potato Fries  
13

### Bistro Burger

Caramelized Onions & Bleu Cheese, Crispy Fries  
15

### Vine Burger

Cheddar & Bacon, Crispy Fries  
15

## Entrée Salads

### Filet mignon Baby Arugula Salad

Filet Mignon Tips, Goat Cheese, Roasted Peppers & Toasted Pistachios, Scallion Lime Vinaigrette  
18

### Pulled Chicken Bruschetta Salad

Chopped Chicken Breast, Arugula, Olives & Fresh Bufala Mozzarella, Balsamic Vinaigrette  
14

### Vine Panzanella Salad with Broiled Shrimp

Mixed Greens, Capers, Red Onion, Chopped Tomato & Soft Bread with Herbed Goat Cheese Mousse, Vinaigrette  
17

### Roasted Chicken Caesar

Shavings of Reggiano Parmesan & Polenta Croutons  
14

### Boston Bibb Salad with Poached Chicken

Julienne Mango, Sliced Strawberries & Translucent Red Onion, Champagne Vinaigrette  
16

### Baby Spinach Salad with Grilled Calamari

Poached Pears Shaved Parmesan, Sun-Dried Tomato Honey Dijon Vinaigrette  
16

## Appetizers

### Deutsch Salad

Mixed Greens & Crumbled Gorgonzola Cheese, Champagne Vinaigrette  
7.5

### Classic Caesar Salad

Polenta Croutons & Shaved Parmesan  
7.5

### Fried Calamari

Served with Lime Mouseline & Spicy Marinara  
11

### Fresh Burrata Mozzarella

Sliced Plum Tomato, Shaved Red Onion & Basil Chiffonade, Herbed Red Wine Vinaigrette  
13

### Colossal Crab Meat Cocktail

Served with Two Dipping Sauces  
17

## Entrées

### Gondola

Four Cheese & Spinach Ravioli, Tomato Basil Sauce  
13

### Orrechiette Pasta Pesto

with Grilled Chicken, Basil & Pine Nut Pesto Sauce  
18

### Chicken Scarpariello

Chicken Breast, Fennel Sausage, Hot Cherry Peppers & Diced Potatoes, Madeira Wine  
13

### Pollo D' Angelo

Pan Roasted Chicken Breast, Champagne Tarragon Cranberry Sauce, Asparagus  
13

### Sesame Seared Ahi Tuna

Soba Noodle & Spring Vegetable Salad, Wasabi Sauce on Side  
19

### Blackened Tilapia

over Sweet Potato & Crab Meat Mash, Barbecue Buerre Blanc Sauce  
17

### Pan Seared Scottish Salmon

Citrus Risotto & Jumbo Green Grass Asparagus, Fresh Tarragon Sauce  
19

### Bucatini Pasta Pomodoro

Sautéed Prosciutto & Onion, Fresh Plum Tomato & Basil  
16

## 2 Course Luncheon

20.12

(Please choose 1 item each from 2 headings below)

Please Note: No Substitutions

## Appetizer - Choice of

### Zuppa Del Giorno

Soup Of The Day

### Seasonal Organic Greens

Champagne Vinaigrette

## Entrée - Choice of

### Rigatoni Bolognese

Vegetable & Meat Ragu, Vodka Pink Sauce

### Chicken Parmesan

Served with Angel Hair Pasta, Fresh Tomato & Basil

### Tilapia Almondine

Almond Crusted with Sautéed Broccoli Rabe & Rosemary Scented Roasted Potatoes, Citrus Beurre Blanc

## Dessert - Choice of

### Chocolate Gelato

### Chef's Biscotti

## Wines By The Glass

### White

Saint-Hilaire Brut  
8.5

Buehler Vineyards, White Zinfandel  
7

Fetzer Sauvignon Blanc, CA  
7.5

Bella Sera Pinot Grigio, Italy  
8

Glass Mtn. Chardonnay, Napa Valley  
8

Petit Chapeau, White Burgundy, France  
11

Sonoma Cutrer Chardonnay  
Russian River Ranches  
13

William Hill Chardonnay  
9

### Red

Ruffino Chianti, Italy  
8

Glass Mtn., Napa Valley  
Cabernet or Merlot  
8

Briscoe Malbec  
10

Castle Rock, Pinot Noir, CA  
10

Stag's Leap Hawk Crest Cabernet  
11

Domain Arnoux "Bourgogne"  
Pinot Noir, France  
12

Robert Mondavi Cabernet, Napa Valley  
16

\*\*As a courtesy to other guests,  
cell phone use permitted in bar area only\*\*