

A decorative green vine graphic with leaves and small berries, positioned vertically to the right of the word 'The' in the main title.

The Vine

Bar & Bistro

Victoria Gardens

Fresh From The Vine...

CRESSWIND™

AT VICTORIA GARDENS

Great Beginnings...

Wing Basket

8 crispy chicken wings tossed in your favorite sauce: Mild, Med, Hot, Asian or Garlic. Served with Bleu Cheese and Celery.

8.99

Chicken Tender Basket

3 chicken tenders fried golden brown, with your choice of dressing or BBQ sauce. Served with fries.

6.99

New!

Key to My Heart

Parmesan egg battered artichoke hearts, sauteed and finished with lemon juice, white wine and capers.

7.99

Take a Spin

A spin on a classic dip... Creamy Parmesan and Mozzarella cheese mixed with spinach and artichokes. Served warm with tortilla chips.

6.99

So Stuffed

5 button mushrooms, stuffed with our creamy spinach and artichoke filling, topped with melted Mozzarella cheese.

6.99

Fruit & Cheese

Havarti, Gouda and Fontina cheese cubes served with seasonal fruit.

7.99

Bruchetta

A blend of fresh tomato and basil, served on toasty garlic bread slices, baked with Mozzarella cheese until golden brown.

7.99

Shrimp Cocktail

Five perfectly seasoned shrimp, cooked until succulent. Served with homemade cocktail sauce.

6.99

Quesadillas

Cheese

Melted Cheddar Jack cheese pressed between two grilled flour tortillas.

6.99

Chicken

Our toasty Cheese Quesadilla with grilled or blackened chicken, grilled onions and roasted red peppers.

9.99

Veggie

Our yummy Cheese Quesadilla with mushrooms, onions, peppers, broccoli, squash and tomatoes.

8.99

Shrimp

Grilled shrimp, onions, peppers and diced tomatoes, in a grilled tortilla with melted Cheddar Jack cheese.

10.99

All quesadillas served with chunky salsa and sour cream.

Fine Salads

THE VINE HOUSE SALAD

Fresh Garden greens, tomatoes, dried cranberries, candied walnuts and bleu cheese crumbles.

Add Ons:

Chicken 3 ~ Shrimp 5 ~ Salmon or Mahi 7
8.99



SUMMER SALMON BERRY

Grilled or blackened Atlantic Salmon on a bed of mixed greens, arugula, spinach and cucumbers, topped with fresh Plant City strawberries and toasted almonds. Served with a Strawberry Vinigrette dressing.

12.99



THE ENERGIZER

Sliced grilled chicken, fresh made Albacore Tuna salad and a boiled egg, served on a bed of mixed greens with a side of fresh fruit and candied walnuts.

11.99

CAESAR SALAD

Crisp romaine lettuce tossed in Caesar dressing, fresh parmesan cheese, topped with homemade croutons.

Add Ons:

Chicken 3 ~ Shrimp 5 ~ Salmon or Mahi 7
7.99

Burgers and More...

All sandwiches and burgers served with choice of one regular side.
Upgrade to a specialty side for \$1.99

ADD ONS:

BACON 1.50 ~ CHEESE .75 ~ GRILLED ONIONS OR MUSHROOMS .50

BISTRO BURGER

100% Natural Angus Beef, grilled to order, topped with lettuce, tomatoes and onion.

Served on a toasted kaiser roll with a pickle spear.

6.99



HAPPY JACK BURGER

Our Bistro Burger topped with Pepper Jack Cheese, grilled onions and fried jalapenos.

Served on a toasted kaiser roll with a pickle spear.

8.99

GRILLED CHICKEN

Juicy chicken breast topped with lettuce, tomato and onion.

Served on a toasted kaiser roll.

7.99

REGULAR SIDES – 1.99

Side Salad ~ Side Caesar Salad ~ Coleslaw ~ Vegetable of the Day
Steamed Rice ~ French Fries ~ Mashed Potatoes ~ Pasta of the Day
Soup of the Day

SPECIALTY SIDES – 2.99

Baked Potato ~ Sweet Potato Fries ~ Onion Rings ~ Fresh Fruit

The Comfort Zone...

Entrees

Seafood and Chicken entrees are served with bread & butter and your choice of 2 sides.

From the Sea...

Your fish...your style!
Choose from Grilled, Blackened or Picatta style.

Shrimp

12.99

Salmon

13.99



Mahi Mahi

13.99



Broiled Seafood Platter

Flaky Flounder, Scallops and Shrimp,
broiled to perfection in white wine,
lemon juice and butter

14.99

From the Farm ...

Picatta

Sauteed chicken
breast with lemon,
white wine and
caper berries.

11.99



Pomodora

Parmesan egg-battered chicken
breast, sauteed until golden
brown and topped with our
creamy artichoke and spinach
dip, finished with fresh diced
tomato and basil. Delish!

12.99



Marsala

Sauteed chicken
breast with
mushroom and onions
in a marsala wine
sauce.

11.99

Here's the Beef...

Stacked Meatloaf

Our famous meatloaf layered with
mashed potatoes and gravy.
Topped with fried onion strips and
served with side of veggies.

11.99

Perogies & Kielbasa

Sauteed cabbage and onions tossed with
slices of smoked kielbasa.
Served with potato and cheese filled perogies.

11.99

Liver & Onions

Served with Bread & Butter and 2 sides.

Tender beef liver, sauteed and
smothered in onions and gravy.

10.99

Pasta Bowl

Big ol' Bowl of Pasta with
sauce of the day.

7.99

Add: Chicken 3 - Shrimp 5 ~Mahi or Salmon 7

Meatloaf, Perogies and Pasta served with bread & butter.

Divine Desserts

How Sweet it is....

CHEF RENEE'S FAMOUS CHEESECAKE

Fresh and creamy! A melt in your mouth cheesecake recipe, topped with a variety of special toppings. Ask your server for our Flavor of the Day!



4.99

MELTDOWN CAKE

Rick, dark chocolate cake, smothered in a warm, chocolate Ganache.

3.99

BULLS-EYE PIE

Peanut butter mousse and chocolate mousse layered in an Oreo Cookie crust, with a creamy, homemade whipped topping. Bulls-Eye!

4.99

STRAPPLE

Apples, brown sugar and cinnamon, baked fresh in a buttery puff pastry.

3.99



TIKI BAR KEY LIME PIE

Homemade in a graham cracker crust with fresh squeezed lime from the beautiful Florida Keys.

2.99



Wine Menu

Whites



Chardonnay, Kenwood

Sonoma County, California 5 / 21

Reisling, Snoqualmie

Columbia Valley, Washington 5 / 18

Moscato, Yellow Tail

Southeastern Australia 3.75 / 15

Sauvignon Blanc, Nobilo

Marlborough, New Zealand 5 / 18

Reisling, Blüefeld

Mosel, Germany 5 / 18

Reds

Merlot, Kenwood

Sonoma County, California 6 / 21

Pinot Noir, Mark West

Appellation California 5 / 18

Zinfandel, Kenwood

Sonoma County, California 6 / 21

Carmenère, Lapostolle

Rapel Valley, Chile 5 / 18



House Wines

Glass / 1/2 Carafe / Full Carafe

3.75 / 7.50 / 15

Chardonnay, CK Mondavi

Pinot Grigio, CK Mondavi

Reisling, Stone Cellars

White Zinfandel, Sutter Home

Cabernet, CK Mondavi

Merlot, CK Mondavi

Pinot Noir, Sycamore Lane

Chianti, Straccali



Champagne by the Glass

5

