

STARTERS

***STEAK TARTARE 15**

Beef tenderloin, garlic, parmesan emulsion,
celery and parsley salad, sherry vinegar,
crispy shallots, egg yolk, toasted challah

BAKED BUTTERSCOTCH BRIE FOR TWO 16

Kiln dried apricots, figs, cranberries and
golden raisin gastrique, warm butterscotch,
pecans, thyme, ciabatta crostini

***ALMOND CRUSTED CALAMARI 11**

Sweet thai chili sauce, smoked onion aioli,
garden herbs, charred lime

(GF) *PEEL & EAT SHRIMP

Florida pink gulf shrimp
half pound **9** full pound **17**
served with lemon & cocktail sauce

TONIGHT'S FRESH SOUP CREATION

cup **4** bowl **6**

SALADS

(GF) WALNUT SALAD 10

Local baby lettuces, pickled mustard, kale,
tart pears, raisins, cranberries, toasted walnuts,
apple cider vinaigrette

CAESAR SALAD 9

Crisp hearts of romaine lettuce, florida grape tomatoes,
crispy parmesan cheese, homemade garlic croutons,
creamy caesar dressing

(GF) POACHED BEETS AND GOAT CHEESE 12

Baby arugula and local baby lettuces, toasted pumpkin
seeds, prosciutto di parma, pickled red onion, crumbled
goat cheese, lemon vinaigrette

(GF) CLASSIC WEDGE 10

Iceberg wedge, grape tomatoes, cucumber, applewood
smoked bacon, bleu cheese crumbles, dressing choice

Salad Enhancements

grilled or blackened

chicken **6** *shrimp **8** *salmon **9**
258 calories 236 calories 262 calories

WHITES

CHARDONNAY

Quilt, Napa Valley	10	13	39
Frog's Leap, Napa Valley			41
J Lohr, Central Coast	8	11	31
St. Francis, Sonoma County	8	11	31
Duckhorn, Napa Valley			41

SAUVIGNON BLANC

Infamous Goose, New Zealand	7	10	27
St Supery, Napa Valley	9	12	35

PINOT GRIGIO

A-Z, Oregon	8	11	31
Piccini, Italy	8	11	31
Van Duzer, Willamette Valley			29

OTHER WHITES

Prosecco Split, Italy	9		
Seeker, Riesling, Germany	7	10	27
Cloud Chaser, Rose Split			10

REDS

MERLOT

Cline, Sonoma County	8	11	31
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PINOT NOIR

Belle Glos, Sonoma County	10	13	39
Meiomi, Monterey County	9	12	35

CABERNET

Bella Union, Napa Valley			70
J. Lohr, Paso Robles	8	11	31
Quilt, Napa Valley	10	13	39
Treana, Paso Robles	9	12	35
Auros, Napa Valley			45

OTHER REDS

Trivento, Malbec, Argentina	7	10	27
Banfi "ASKA" Bolgheri, Italy			45
Bell "The Scoundrel", California			35

HANDHELDS

***CHAR-GRILLED STEAKHOUSE BURGER 12**

Half-pound black angus chuck, toasted brioche, lettuce, tomato, onion, pickle spear

BUTTERMILK FRIED SHRIMP PO-BOY 13

Crispy shrimp, cajun remoulade, pickle chips, vine-ripened tomato, iceberg lettuce, perillo roll

GULF GROUPER SANDWICH 19

Lettuce, tomato, onion, pickle spear, tartar sauce
grilled, blackened or buttermilk battered fried (GF) grilled & no bun

CALIFORNIA VEGGIE BURGER 11

On toasted brioche with lettuce, tomato, onion, pickle spear

Handhelds include a choice of one side item

FROM LAND & SEA

***CHAR-GRILLED FILET OF BEEF 4oz 24 | 8oz 31**

Burgundy-beef reduction, crispy shallots

(GF) SIXTY SOUTH SALMON 23

Roasted root vegetable ragout

(GF) CRISPY HONEY-THYME CHICKEN 21

Half roasted chicken on the bone, brined in honey and thyme, tarragon poultry and champagne cream

(GF) GULF GROUPER 24

Lemon-butter emulsion

PICK TWO

Honey Glazed Carrots
Baked Russet Potato
Yukon Mashed Potatoes

Beer Battered Onion Rings
Sweet Potato Fries
French Fries

Steamed Broccoli
French Beans
Grilled Asparagus

Side House Salad add \$3
Side Caesar add \$3
Parmesan Risotto

VISTA SIGNATURES

(GF) BRAISED PORK CHEEKS 23

Tender heritage pork cheeks, burgundy braised, creamy mascarpone and parmesan polenta, roasted heirloom carrots, crispy pork skins, natural jus

GARLIC-BUTTER CHICKEN CAMPANELLE 23

Caramelized chicken thighs, crispy applewood smoked bacon, baby spinach, sun-dried tomatoes, parmesan, garlic-Chablis cream sauce