

THE *Vineyard Rose*
RESTAURANT

DINNER

Openers

4x Golden Bear Charcuterie for Two

Chef's Choice of Assorted Dry Meats, Import and Domestic Cheese, Dried Fruit and Nuts 38

Calamari Fries

Lemon, Caper Aioli 18

Roasted Cauliflower & Tempura Asparagus

Romesco Sauce, Lemon Oil, Parsley 14

Chilled Shrimp Cocktail (GF)

Cocktail Sauce, Lemon, Citrus Gel 21

Lobster Mac and Cheese

Lobster Meat, White Cheddar, Gruyere, Parmesan, Parsley 18

Spinach and Artichoke Dip

Boursin, Artichoke Hearts, Baby Spinach, Grilled Garlic Baguette 16

Soup

Clam Chowder

Clams, Sweet Estate Corn, Bacon, Potatoes 12

Soup du Jour

Chef's Special Soup of the Day 9

Entrée Salads

The Vineyard Rose Salad (GF)

Field Greens, Cucumbers, Roasted Grapes, Dried Cranberries, Local Chevre, Candied Pecans,
White Balsamic Vinaigrette 15

Burrata and Prosciutto (GF)

Roasted Roma, Frisee, Toasted Almonds, Lemon Oil, Aged Balsamic 16

South Coast Caesar Salad

Hearts of Romaine, Egg, Parmesan Cheese, Olive Croutons 12

Iceberg Wedge

Crumbled Blue Cheese, Applewood Smoked Bacon, Pickled Red Onion, Heirloom Cherry Tomato, Chives,
Blue Cheese Dressing 14

A charge of \$3.00 will be applied to any split menu items. A 18% service charge will be applied for parties of 7 or more.

We are unable to split checks for large parties over 7 guests.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

THE *Vineyard Rose*
RESTAURANT

Entrées

Wild Mushroom Risotto (GF)

Roasted Garlic, Onions, Mascarpone, Parmesan Cheese 26

Shrimp Penne Pasta

Seasonal Garden Vegetables, Parmesan Cheese, Parsley, Pesto 28

Sea Bass Barigoule

Confit Potato, Grilled Petite Artichoke, Carrot, Mushroom Veloute 38

Pan Roasted Salmon (GF)

Pommes Puree, Cauliflower, Crisp Fennel, Radish, Citrus Oil 36

House Brined Pork Loin

Corn Bread Chorizo, Celery root, Demi, Dried Apricot Preserve 34

New Zealand Lamb Rack

16-ounce Lamb Rack, Soft Polenta, Ratatouille, Mint, Charred Onion Jus 58

Roasted Peri Peri Chicken Breast (GF)

Sweet Potato Rosti, Wilted Spinach, Reduction 26

Seared Day Boat Scallops

Butternut Squash Ravioli, Maple Black Pepper Bacon, Asparagus, Frisee,
Brown Butter Sauce 39

Prime Steak and Frites

10-ounce Sliced Grilled Prime Sirloin Steak, Rosemary Pomme Frites, Chimichurri 42

Grilled Filet Mignon (GF)

7-ounce Filet, Fingerling Potato Confit, King Oyster Mushroom, Brussels, Red Wine Reduction 56

Angus Prime Rib

Herb Roasted Pee Wee Potatoes, Vineyard Vegetable, Au Jus, Creamy Horseradish 48

Side Orders:

Wild Mushrooms 9
Roasted Brussels Sprouts 8
Yukon Potato Puree 8
Sautéed Spinach 7
Sautéed Asparagus 10
French Fries 6

Beverages:

Iced Tea or Tropical Tea 3.5
Soft Drinks or Lemonade 3
Assorted Juices 5
Lavazza Coffee 3.5
Hot Chocolate 3.5
Hot Tea 3.5

A charge of \$3.00 will be applied to any split menu items. A 18% service charge will be applied for parties of 7 or more.

We are unable to split checks for large parties over 7 guests.

NOTICE: Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.