

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

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

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

Wild Arugula

Prosciutto, Fresh Apple, Toasted Walnuts, Feta, South Coast Winery Olive 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 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

Roasted Garlic, Onions, Mascarpone, Parmesan Cheese 26

Shrimp Penne Pasta

Seasonal Garden Vegetables, Parmesan Cheese, Parsley, Pesto 28

Pan Roasted Chicken Breast

Yukon Potato Puree, Baby Carrots, Pea Tendrils, Natural Jus 28

Seared Atlantic Salmon

Parsnip Puree, Golden Cauliflower, Spinach, Crispy Leeks 36

Seared Mediterranean Sea Bass

Roasted Butternut, Braised Leeks, Toasted Pine Nut, Brown Butter 38

Seared Day Boat Scallops

Potato Corn Puree, Marinated Fennel Salad, Citrus Crunch, Wild Rocket 39

Rosemary Lamb Rack

Grilled Peppers and Eggplant, Herb Dust, Mint Demi 55

Berkshire Pork Chop

Gruyere Delmonico Potatoes, Green Bean Almandine, House-made Chardonnay Apple Sauce 38

Braised Short Rib

Aged Cheddar Polenta, Warm Tomato Compote, Natural Jus 38

Filet Mignon

7-ounce Filet, Yukon Potato Puree, Roasted Wild Mushrooms, Asparagus, Port Wine Reduction 54

Angus Prime Rib

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

Bone-In Rib Eye

20 oz. Rib Eye, Roasted Brussel Sprouts, Pommes Frites 64

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 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.