



## Restaurant Week:

### **The Vineyard Signature Caesar**

Crunchy romaine lightly tossed in creamy caesar dressing topped with pecorino cheese and accompanied by croutons and pecorino rosemary crisp.

### **Deconstructed Strawberry fields**

Arugula tossed in a sweet strawberry rose wine vinaigrette with imported gorgonzola, candied almonds, fresh strawberries, and mandarin oranges finished with warm gorgonzola on toasted bread.

### **Apple Walnut**

Spring greens tossed in a creamy herb blue gorgonzola dressing with crisp apples, peppered bacon and chopped walnuts.

## Restaurant Week:

### **Smoked Salmon**

Creamy horseradish spread topped with smoked salmon, thinly sliced red onions, baby capers, and dill served chilled.

### **Lamb Sausage**

House made lamb sausage spiced with middle eastern flavor over smooth cumin hummus topped with feta cheese finished with a blend of fresh herbs.

### **Cajun 2.5**

Andouille sausage, cajun chicken topped with bell peppers, okra, red onions, and gouda cheese finished with house made chipotle aioli.

### **Olive Tapenade**

House made black olive tapenade topped with chicken, roasted red peppers and a blend of provolone and mozzarella finished with pesto creme drizzle.

## Evening Menu Salads

### **Spanish Romesco**

Spring greens drizzled with smoked paprika vinaigrette over romesco a roasted red pepper spread made with almonds, garlic and olive oil accompanied by manchego cheese, olives, spanish chorizo finished with shaved almonds.

### **Roasted Beet**

Spring greens tossed with goat cheese, shallots, and a tangy lemon vinaigrette served over roasted gold and red beets finished with chopped pecans.

### **Kale Panzanella**

Crisp kale tossed with fennel, tuscan white beans, fresh basil, croutons, pecorino cheese, and sherry vinaigrette finished with pine nuts.

## Flatbreads

All flatbreads are available in vegetarian

### **Mushroom Harvest**

Roasted butternut squash and ricotta puree topped with wild mushrooms, caramelized onions, and gruyere cheese finished with a sweet honey drizzle.

### **Curry Chicken**

Pulled chicken braised in karachi curry topped with red onion, bell peppers finished with fresh tomatoes, cilantro, and pickled mango chutney.

### **Prosciutto & Fig**

Sweet fig preserves topped with savory prosciutto, thinly sliced red onion, and fontinella cheese finished with a rich balsamic drizzle.

### **Korean BBQ**

House made korean barbeque pulled pork topped with crispy peppered bacon, fresh apples, and fontinella cheese finished with a sweet & spicy sriracha honey.



## Evening Menu

### *Restaurant Week: Small Plates      Light Bodied*

#### **Spanish Hummus**

House made hummus spiced with smoked paprika, olive oil, and paquillo peppers served with olives, almonds and grilled naan bread.

#### **BBQ Chicken Skewers**

Grilled chicken marinated in a south american barbeque sauce served with a pan fried black bean cake, and pickled red onions finished with cilantro.

#### **Pacific Tuna**

Ahi tuna rubbed with chili ginger lime spices served over wasabi cream, and sriracha sauce accompanied by tropical sticky rice full of pineapple, and mango.

#### **Sprout Bruschetta**

Rough chopped brussel sprouts roasted with garlic, shallots, red pepper flakes, lemon, oregano, basil and olive oil then finished with bread crumbs, parmesan cheese & roasted garlic aioli. Served on warm bread.

#### **Meatballs En Croute**

Hand made classic Italian meatballs with garlic, basil, oregano, and mozzarella wrapped in puff pastry served over a rustic tomato sauce.

### *Medium Bodied—*

#### **Duck Duck Shrooms**

Pan seared herb duck breast served over wild balsamic mushrooms and a buttery celeriac puree finished with balsamic honey drizzle.

#### **Shrimp & Grits**

White cheddar Georgia stone milled grits topped with cajun tasso ham cream sauce, grilled shrimp finished with caramelized shallots, and green onions.

#### **Baked Brie**

Brie wrapped in flaky puff pastry and served on a yogurt-berry coulis with toasted almonds and balsamic reduction.

#### **Wild Mushroom Tart**

Wild mushrooms with garlic, shallots, herbs provence, and gruyere cheese over creamy ricotta on a flaky puff pastry finished with a hint of balsamic reduction.

### *Full Bodied—*

#### **Steakhouse Filet**

Hand cut beef tenderloin seasoned and grilled covered in our house made herb butter served over grilled asparagus and a creamy rosemary cauliflower puree.

#### **Wild Boar & Gnocchi**

Wild boar marinated in red wine and spices, braised until perfectly tender served on a bed of house made gnocchi and turnip greens finished with pecorino cheese and fresh parsley.

#### **Salmon Wellington**

Wild alaskan salmon topped with dill cream cheese mixed with fresh capers and red onion, wrapped in a crisp pastry accompanied by a dill crème fraiche and finished with a lemon caper butter.

#### **GaUCHO Lamb**

Hand cut bone-in New Zealand lamb chops grilled served over roasted carrots, and humtia a blend of bell pepper, garlic, creamed corn, and fresh herbs finished with house made chimichurri sauce.