



beginnings

Bruschetta

Roma Tomatoes, Buffalo Mozzarella,
Roasted Garlic and Shallots, Balsamic
Glaze on Parmesan Toast

11

Jumbo Shrimp Cocktail

Jumbo Shrimp, served with our
specialty Cocktail Sauce,
Lemon and Lime Wedges

15

soup & salads

Tortilla Soup

Cup - **5**

Bowl - **7**

Beet & Goat Cheese Salad

Red and Golden Beets, Mixed Greens,
Candied Pecans, Balsamic Glaze
and Olive Oil

12

Wedge Salad

Gorgonzola, Tomato, Bermuda Onion,
Bacon Bits, Iceberg Lettuce,
Bleu Cheese Dressing

12

Chicken or Shrimp Caesar Salad

Grilled, served on top of
Romaine Lettuce, Garlic Croutons
and Parmesan Shavings

17/19

entrees

Romantic Dinner for Two

Choice of Caesar or Fresh Green Salads and one Bottle of Vista Point Wine
Lobster Tails & grilled Filet Mignons served with Fresh Vegetables and Risotto
Choice of Desserts

169

New Zealand Double Lamb Chops

Served with Mint Jelly

32

8oz. Cold Water Lobster Tail

Grilled, served with Drawn Butter,
Seasonal Vegetable, Blackened
Lemon and Risotto

34

Fresh Atlantic Salmon

Wild Caught Salmon, Pan Seared,
served with Risotto and Seasonal Vegetable

26

Full Rack of Baby Back Ribs

Cola Braised, Mesquite Smoked
topped with BBQ Sauce

33

Pan Seared Jumbo Sea Scallops

Wild New England Jumbo Sea Scallops,
Blackened, served with Risotto and
Seasonal Vegetables

30

Pork Osso Bucco with Crimini Sauce

Slow cooked, fall-off-the-bone
tender Pork Shank

29

**14oz. Dry Aged Herb Rubbed
Prime Rib**

Black Angus Prime Rib Cooked to Order

38

Grilled Filet Mignon

8oz. Center Cut Angus Beef Filet,
Grilled to Perfection.

38

dessert ~ Chef's Platter ~ 10

Executive Chef - Sergio Perez

*These items may be served or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.