

SALADS & STARTERS

Mixed Green Salad

with carrots, red cabbage & tomato in a balsamic vinaigrette \$4.00

Caesar Salad

Romaine lettuce, garlic croutons & parmesan cheese
with a mild anchovy dressing \$5.00

Off Vine Salad

Mixed field greens, roasted pecans & bleu cheese tossed with
balsamic vinaigrette \$5.25

Wild Mushroom Salad

On limestone lettuce & Belgian endive with a citrus vinaigrette \$6.50

Buffalo Mozzarella

With sliced tomato, roasted red bell pepper, and fresh basil, drizzled
with cold pressed extra virgin olive oil \$6.25

Red & Gold Beet Salad

Layered with goat cheese, served on a bed of greens
with a sweet basil & roasted pistachio dressing \$6.25

Spinach & Arugula Salad

With feta cheese, candied pear & pecans
tossed with an orange vinaigrette \$6.25

Chicken Milanese Salad

Lightly breaded cutlets on a bed of spicy arugula & chopped
Bermuda onion and lemon dressing \$10.00

Soup of the Day \$4.00

Pan-fried Herbed Veggies

On a cheddar doily with smoky barbeque sauce \$5.50

Spicy Fried Calamari

With red & white dipping sauces \$6.75

Grilled Eggplant

With marinated red & yellow peppers
on a cool tomato vinaigrette \$5.75

Two Grilled Duck Sausages

Spiked with cilantro & served with honey mustard dipping sauce \$6.75

\$5.00 split charge on all entrees

\$20 corkage/2 bottle maximum

No substitutions tonight folks! ☺

**OFF VINE'S POINT OF SALE SYSTEM
ALLOWS UP TO FOUR FORMS OF PAYMENT PER TABLE**

THANK YOU FOR UNDERSTANDING

ENTREES

PASTA

Angel Hair Pasta

Tossed with fresh tomato, garlic, basil & olive oil \$7.75

Wild Mushroom Ravioli

Tossed with spinach & tomato in a light cream sauce \$12.00

Penne with Turkey Sausage

Eggplant, red bell peppers & onions in a spicy marinara sauce \$12.50

Chicken & Linguini

Mushrooms, artichoke hearts & sundried tomatoes in a white wine
cream sauce \$12.50

Pasta Special of the Day \$14.00

POULTRY

Chicken Picatta

Sautéed cutlets in a citrus and caper sauce and served with mashed
potatoes and sautéed veggies. \$11.50

Pecan Encrusted Chicken

Sautéed cutlets topped with a chilled pear rosemary sauce, served
with mashed potatoes and sautéed veggies. \$12.00

Chicken Marsala

Sautéed cutlets with mushrooms & Marsala wine, mashed potatoes
and sautéed veggies \$12.50

Blackened Free Range Turkey Breast

With a jalapeno cranberry relish, mashed potatoes and sautéed
veggies. \$13.50

FROM THE SEA

Salmon Nicoise Salad

Served on a bed of greens with asparagus, green beans, sautéed
onions, potatoes, olives and goat cheese with a balsamic vinaigrette
\$15.50

Sautéed Salmon

With a raspberry Cabernet sauce, whipped carrot puree & sautéed
veggies. \$15.50

FROM THE LAND

Short Ribs

Slow cooked in red wine and fresh herbs and
served with mashed potatoes & sautéed veggies \$14.00

Flat Iron Steak

Marinated in a red wine sauce & served with grilled asparagus and
mashed potatoes \$15.50

8 Oz Petit Filet Mignon

With a cabernet sauce, mashed potatoes & veggies. \$21.00