

## BREAKFAST

Fresh Fruit & Yogurt \$11.00

Three Eggs (fried, scrambled or poached) \$13.50

Spinach, Mushroom, Tomato, Feta Omelet \$14.50 Smoked Salmon, Shiitake Mushroom, Scallion & Egg Scramble  
\$17.50

Eggs Benedict \$14.50

Eggs Sardou \$15.50

Lox Benedict \$19.95

Steak & Eggs Benedict \$21.95

Duck Sausage Quesadilla \$14.50

Veggie Burrito \$14.95

Breakfast Pasta \$14.50

Lox Platter \$20.95

Bottomless Mimosa's \$19.95 Bottomless Bloody Mary's \$21.95

(Management reserved the right to stop serving alcohol to any patron who appears to be intoxicated)

## LUNCH STARTERS

Soup of the Day cup.....\$5.00 bowl.....\$8.00

House Salad mixed greens, diced carrots and red cabbage with choice of dressing \$7.50

Caesar Salad romaine lettuce tossed in a mild anchovy dressing, topped with a homemade garlic crouton. \$8.00

Off Vine Salad mixed field greens, roasted pecans and bleu cheese tossed in a balsamic vinaigrette. \$9.00

Red & Gold Beet Salad served on a bed of greens with goat cheese and tossed in a sweet basil & roasted pistachio dressing.  
\$11.00

Buffalo Mozzarella with sliced tomato, roasted red bell pepper and fresh basil leaves drizzled with cold pressed extra virgin olive oil.  
\$11.00

Spinach & Arugula Salad with feta cheese, candied pears & pecans tossed with orange vinaigrette. \$11.00

Pan-Fried Herbed Veggies on a cheddar doily with a smoky BBQ dipping sauce. \$10.00 Spicy Fried Calamari \$12.00

## ENTRÉE SALADS

Spicy Chopped Blackened Chicken Salad with field greens, chopped tomato, olive oil, lemon juice & a dash of Tabasco. \$13.50

Chinese Chicken Salad bok choy, lettuce, red bell pepper, almonds, mandarin oranges, celery, crispy noodles & sesame dressing  
\$14.00

Cobb Salad chopped turkey, bacon, bleu cheese, hard boiled egg, avocado, chopped tomato & scallions, balsamic  
vinaigrette \$14.00

Curried Chicken Salad chicken, apples, celery, almonds, & dried currants, blended in a mango-chutney yogurt based dressing.  
\$14.00

Chicken Milanese Salad breaded cutlets on a bed of arugula, chopped Bermuda onion & diced tomato with a lemon dressing  
\$16.00

Pecan Encrusted Chicken Caesar Salad breast of chicken cut in strips and served over our traditional Caesar salad. \$16.00

Mango, Avocado & Chilled Shrimp Salad on a bed wild field greens and chopped red bell pepper with balsamic vinaigrette.  
\$16.50

Blackened Shrimp Caesar Salad grilled jumbo shrimp served over our traditional Caesar salad. \$17.50

Maple Leaf Farm Duck Breast & Spinach Salad sliced duck breast with wild mushrooms, pine-nuts & a wasabi mustard  
vinaigrette. \$18.00

Salmon Niçoise Salad with green beans, asparagus, red potatoes, sautéed Bermuda onions, olives & goat cheese on field greens  
\$23.00

Blackened Salmon Salad on a bed of wild field greens, roasted pecans and blue cheese tossed in a balsamic vinaigrette. \$23.00

## SANDWICHES served with a cup of soup and homemade chips

Grilled Cheese \$13.50

BLT \$14.00

Grilled Veggie & Goat Cheese \$15.50

Grilled Chicken Breast and

Pesto \$16.50

Black Forest Ham and Swiss \$16.50

Smoked Turkey and Brie \$16.50

Italian Deli \$17.50

Turkey Meatloaf \$17.50

Braised Beef Short Rib \$18.50

## ENTRÉES

Stuffed Red Bell Pepper quinoa, mushrooms, asparagus, apples, mandarin orange, topped with an orange and truffle oil dressing.  
\$17.00

Beluga Lentils with grilled zucchini, tomato and eggplant with a roasted bell red bell pepper coulis. \$18.50

Penne Pasta tossed with chopped tomato, fresh basil, diced garlic and extra virgin olive oil. \$13.50

Veggie Lasagna with mozzarella, ricotta and parmesan cheese covered in tomato sauce. \$17.50

Gnocchi in a light cream sauce with prosciutto and asparagus \$18.50

Stacked Chicken sautéed chicken topped with a tropical mango salsa. \$17.00

Chicken Picatta sautéed cutlets in a tangy, citrus-caper sauce. \$19.00

Chicken Marsala sautéed cutlets in a sweet Marsala wine and wild mushroom sauce. \$21.00

Stuffed Pork Chop with brie cheese, currants and fresh herbs. \$25.00

Flat Iron Steak with a green peppercorn sauce. \$28.00

Petit Filet Mignon with a Roquefort cabernet sauce. \$30.00

Seafood Sauté shrimp, calamari and salmon in a white wine herb butter sauce. \$23.00

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