

# Vista Valley Country Club

## Dinner

### Soup

**Soup du Jour ~7/9**

**White Bean & Vegetable Minestrone ~7/9**

fried leeks | bacon

### Green

**Caesar ~7**

garlic croutons | parmesan | house caesar dressing

**Mixed Green ~9**

candied marcona almonds | feta | mandarins | apples | cranberries | orange poppy seed dressing

**House Pear Salad ~7**

butter leaf | candied walnuts | asian pears | sweet onion dressing

**Panzanella Salad ~10**

thin sliced prosciutto | dried stone fruits | toasted ciabatta bread | almonds | heirloom tomatoes  
italian dressing | balsamic reduction | shaved parmesan | micro basil

### Starters | Shared

**California Heirloom Tomato & Fresh Mozzarella ~10**

fresh basil | shaved red onion | balsamic glaze | grilled sourdough

**Shrimp Stack ~14**

white shrimp | sticky rice | avocado | mango salsa | sweet chili | nori

**White Truffle Fries ~9**

parmigiano-reggiano | parsley

**House-Made Guacamole ~7**

fresh cut tortilla chips | salsa fresca

**Avocado Crab Tempura Roll ~15**

king crab | hass avocado | soy sauce | ginger | micro wasabi

**Buttermilk Fried Chicken & Waffle ~14**

maple bacon bourbon cream | golden brown waffle

**Tenderloin Bites ~15**

au jus | sautéed mushrooms | grilled sourdough

**Artisan Cheese Board ~14**

Chef selection domestic cheese | dried fruits | whole grain mustard | pickled veggies  
seasonal chutney | crackers

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### Chef's Specialties

#### **Maple Farms Duck Breast- 31**

raspberry bbq sauce | roasted red potatoes | duck fat yellow beans

#### **King Salmon Steak-26**

avocado greek salsa | cous-cous | cranberries | golden raisins | pine nuts | cilantro

#### **Seared Scallops ~32**

potato bacon bell pepper corn hash | roasted romanesco | poblano cream sauce

#### **Frutti Di Mare ~29**

spaghetti noodles | bay scallops | clams | mussels | mexican white shrimp | tomato fennel broth

#### **Local Halibut ~30**

trumpet & spring pea risotto | white wine braised fennel | guinness butter sauce

#### **Braised Harris Ranch Beef Short Ribs ~28**

pappas gratin | mexican street corn | cherry & saba reduction | jalapeno gremolata

#### **\*Enchilada Stuffed Portobello ~17**

corn | black beans | oaxaca cheese | green enchilada sauce

#### **\*Tempura Veggies ~12**

seasonal veggies lightly battered & fried | sweet chili | yuzu ponzu

#### **\*\*Buddha Bowl ~16**

quinoa | crispy spiced chickpeas | tomato wedges | avocado | mixed greens | red bell pepper sauce

### Cal-a-Vie

#### **4oz Halibut ~19**

quinoa | yellow beans | avocado greek salsa

#### **3oz Filet ~21**

Patty pan squash | red potato medallions | balsamic glaze

*Carlos Barba*

Chef De Cuisine

\*Vegetarian \*\*Vegan