

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