

Vista Valley Country Club

Dinner Menu Fall 2018

Soup

Roasted Butternut Squash ~ 9 * GF

crème fraiche | pomegranate

Salads

Caesar Salad ~ 7

romaine lettuce | tuscan kale | parmigiano reggiano | croutons | pickled anchovies
caesar dressing

Vista Valley Pear Salad ~ 7 * GF

butter lettuce | asian pears | bleu cheese crumbles | candied walnuts
sweet onion dressing

Mixed Greens ~ 6 ** GF

cucumber | pear tomatoes | shaved fennel | white balsamic

Roasted Carrot Salad ~ 8 GF

spinach | frisée | ricotta cheese | heirloom carrots | pecans | pumpkin dressing

Starters | Shared

Charcuterie ~ 13

salami | prosciutto | manchego cheese | fig jam | balsamic | crostini

Spicy Angry Prawns ~ 15 GF

chipotle dry rub | pine nuts | rice cake | butter | orange

Little Neck Clams & Spicy Chorizo ~ 14

clams | chorizo | white wine | garlic bread

Cal-a-Vie

4oz Halibut ~ 19

spinach orzo | tomato confit

3oz Filet Mignon ~ 21 GF

broiled asparagus | market fingerling potatoes
cilantro chimichurri

From the Grill

H.R. Center Cut Filet Mignon 6oz ~ 29 | 12oz ~ 36

Gold Canyon Pork Porterhouse 10oz ~ 28

New York Steak 12oz ~ 32

Prime Bone-In Ribeye 16oz ~ 38

Add-on Lobster Tail ~ 20

prepared to your desired temperature

all above items are Gluten Free

Sides

~Select Two~

Baked Potato | Whipped Potatoes | Bacon Brussels Sprouts

Sautéed Organic Beech Mushrooms | Steamed Butter Broccoli | Creamed Spinach

all sides except for Creamed Spinach are Gluten Free

Sauces

~Select One~

Béarnaise | Herb Chimichurri | Green Peppercorn | Port Wine Demi

Chef's Specialties

Braised Short Ribs ~ 30 GF

blue cheese mashed potatoes | mushrooms | red wine sauce

Prosciutto Crusted Salmon ~ 28 GF

beluga lentils | crab meat | asparagus | piquillo sauce

Seared Chicken Breast ~ 26

pea puree | curry carrot sauce | crispy pancetta

Pan Seared Sea Scallops ~ 32

mushroom & pea risotto | lobster sauce

Cioppino ~ 26 GF

clams | shrimp | salmon | calamari | fennel tomato broth

Farro 'Risotto' ~ 19

sundried tomato pesto | artichokes | spinach | carrots | asiago cheese | balsamic reduction

Executive Chef Saul Romero

* ~ Vegetarian ** ~ Vegan GF ~ Gluten Free