

# Vista Valley Country Club

## Dinner

### Soup

**Soup du Jour ~7/9**

**Pozole ~7/9**

cabbage | radishes | onions | micro cilantro

### Greens

**Caesar ~7 \***

garlic croutons | parmesan | house caesar dressing

**Mixed Greens ~6 GF\***

cucumbers | grape tomatoes | carrots | shaved fennel  
organic broccoli sprouts | white balsamic

**House Pear Salad ~6 GF\***

butter leaf | blue cheese crumbles | candied walnuts | asian pears | sweet onion dressing

**Roasted Beet Salad ~10 GF\***

organic baby spinach | goat cheese | pomegranates | candied pistachios  
marbled beet vinaigrette

**Lump Crab Cake Asparagus Salad ~15**

mixed greens | sriracha aioli | grapefruit jewels | passionfruit vinaigrette | fig crostini

### Starters | Shared

**Moroccan Lamb Cutlets ~15 GF**

pomegranate | carrot tahini emulsion | micro thyme

**Jumbo Shrimp Cocktail ~17**

Olive skewer | cocktail sauce | celery hearts | bacon | cilantro | lemon wedge

**Hidden Bay Mussels & Clams ~14**

white wine | shallots | garlic | herb butter | garlic toast

**Steak & Frites ~15 GF**

steak fries | beef tenderloin | american cheese sauce | micro chives

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### Chef's Specialties

#### **Wagyu Meatloaf ~22**

buttermilk whipped potatoes | balsamic roasted Brussel sprouts | barbeque demi-glace

#### **Salmon Oscar ~28**

lump crab risotto cake | broiled asparagus | bacon béarnaise

#### **Regal Farms Chicken Schnitzel ~21**

three cheese tortellini | artichoke hearts | capers | blistered tomatoes  
cipollini mushroom gravy

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

sweet potato gnocchi | corn succotash | pancetta espagnole

#### **Cioppino ~26**

littleneck clams | local mussels | mexican white shrimp | seasonal white fish | saffron tomato broth  
garlic toast

#### **Stuffed Poblano ~19 \*\***

soy chorizo | tempeh | sweet potato | mushrooms | peas | quinoa | guajillo sauce

### Cal-a-Vie

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

spinach orzo | tomatoes confit

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

broiled asparagus | market fingerling potatoes | cilantro chimichurri

*Carlos Barba*

Chef De Cuisine

*Aaron Love*

Sous chef

\*Vegetarian \*\*Vegan GF Gluten Free