

Vista Valley Country Club

Dinner Menu Winter 2019

Soup

Creamy Potato Leek ~ 9 * GF

crispy leeks

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

Wedge Salad ~ 8 GF

iceberg lettuce | gorgonzola cheese | bacon | red onion | toasted almonds
creamy dressing

Starters | Shared

Charcuterie ~ 13

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

Scampi Prawns ~ 15

prawns | white wine | herb butter | shallots | lemon | cheesy bread

Little Neck Clams & Spicy Chorizo ~ 14

clams | chorizo | white wine | garlic bread

Buffalo Style Cauliflower ~ 12 *

blue cheese dip | kohlrabi-apple slaw

Cal-a-Vie

4oz Halibut ~ 19

spinach orzo | tomatoes confit

3oz Filet Mignon ~ 21 GF

broiled asparagus | market fingerling potatoes
cilantro chimichurri

From the Grill

Harris Ranch Center Cut Filet Mignon 6oz ~ 29 | 12oz ~ 36

Grilled Kurobuta Porkchop 10oz ~ 28

Harris Ranch New York Steak 12oz ~ 32

Prime Bone-In Ribeye 16oz ~ 38

Add-on Lobster Tail ~ 20

*prepared to your desired temperature
choice of two sides and a sauce*

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

Meatloaf ~ 18

mashed potatoes & gravy | broccoli

Short Ribs Rigatoni ~ 22

braised short ribs | rigatoni | tomato | garlic | parmesan cheese

Prosciutto Crusted Salmon ~ 28 GF

beluga lentils | crab meat | asparagus | piquillo sauce

Chicken Galantine ~ 26

sausage | spinach | gruyere cheese | mashed potatoes | red wine sauce

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