

Vista Valley Country Club

Lunch Menu Fall 2018

Soup du Jour ~ 6/8

Salad Corner

Caesar Salad ~ 10 *

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

Vista Valley Pear Salad ~ 10 *

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

Quinoa Tabbouleh Salad ~ 12 * GF

quinoa | hummus | cucumber | tomato | green onion | feta cheese | avocado
parsley | olives | pita bread | pine nuts

Fall Salad ~ 12 *

spinach | endive | pecans | blackberries | grapes | goat cheese | farro | sherry vinaigrette

add the following to the above salads: grilled chicken ~ 4 | blackened shrimp ~ 6

Cobb Salad ~ 14 GF

smoked turkey breast | ham | bacon | tomato | egg | avocado | bleu cheese crumbles
blue cheese dressing

Steak Salad ~ 16 GF

new york steak | roasted beets | marble potato | balsamic onions | bleu cheese crumbles
grain mustard dressing

Pumpkin Crusted Salmon Salad ~ 16 GF

butternut squash | baby kale | shaved brussels sprouts | yogurt avocado dressing

Cal-a-Vie

Pan Seared 3oz Beef Tenderloin ~ 19 GF

roasted red potatoes | roasted romanesco
tomato sauce

Seared 4oz Local Baja Halibut ~ 19 GF

wilted spinach | blistered cherry tomatoes
red pepper vinaigrette | chive oil

Chef's Selections

Seafood Pappardelle ~ 28

shrimp | clams | crab | lobster cream

Tuna Poke Bowl ~ 16

ahi | avocado | cucumber | edamame | carrot | sticky rice | seaweed salad | daikon sprouts
spicy mayo | eel sauce | sesame dusted wonton bowl

Blackened Fish Tacos ~ 15 GF

blackened snapper | cabbage | pickled red onion | cilantro lime dressing | avocado
roasted salsa

Chicken Piccata ~ 13

saffron risotto | caponata | parmesan cheese

Vista Omelet ~ 14 GF

avocado | roasted mushrooms | smoked gouda | spinach salad | blackberry dressing

Chicken Quesadilla ~ 13

achiote chicken | flour tortilla | cheddar jack cheese | sour cream | guacamole | roasted salsa

Sandwiches & Such

includes choice of: french fries | cottage cheese | coleslaw | onion rings

Grilled Angus Cheeseburger ~ 14

tomato | lettuce | red onion | cheddar cheese | monterey cheese | bacon | pickles

Crispy Chicken Sandwich ~ 14

slaw | creamy avocado dressing | pretzel bun

French Dip ~ 14

tender prime rib | swiss cheese | au jus | deli roll

Smoked Turkey Club ~ 14

smoked turkey | ham | bacon | lettuce | tomato | cheddar cheese | avocado mayo
toasted sourdough

Mushroom Quinoa Burger ~ 14 *

tomato aioli | lettuce | caramelized onions | brioche bun

Flatbreads

Prosciutto & Figs ~ 13

prosciutto | fig jam | calabrian chiles | gouda cheese

Margherita ~ 9

marinara sauce | mozzarella cheese | basil

Executive Chef Saul Romero

* ~ Vegetarian ** ~ Vegan GF ~ Gluten Free