

# VISTA VALLEY MENU

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## Starters

**SOUP OF THE DAY** cup 7 / bowl 9

**OYSTERS BY THE HALF DOZEN** lemon, horseradish, cocktail sauce 13

**CRISPY BRUSSELS SPROUTS & CAULIFLOWER** bacon, parmesan, balsamic glaze 11

**TRUFFLE PARMESAN FRIES** truffle oil, shaved parmesan, fresh herbs 8

**SHISHITO PEPPERS** crispy pork belly, ginger, soy, garlic 9

**DR. PEPPER GLAZED PORK RIBS** chives, crispy garlic 12

**KOREAN FRIED CHICKEN WINGS** chili pepper paste, scallions, sesame seeds 12

**STEAMED CLAMS** white wine, garlic, herbs 9

## Garden

*add grilled chicken 4 / grilled shrimp 6 / salmon 8*

**GF VVCC PEAR SALAD** butter lettuce, asian pears, bleu cheese, candied walnuts, sweet onion dressing  
*Appetizer 7 / Entrée 10*

**CAESAR SALAD** chopped romaine, herbed croutons, shaved parmesan, anchovy  
*Appetizer 6 / Entrée 9*

**BABY ICEBERG WEDGE** candied bacon, shaved red onion, cherry tomatoes, blue cheese 10

**COBB SALAD** turkey, ham, tomato, avocado, bleu cheese crumbles, bleu cheese dressing 15

**AHI POKE BOWL** ahi, mango, edamame, avocado, cucumbers 16

## Burgers & Sandwiches

*served with french fries, onion rings add 2 , truffle fries add 2*

**FRENCH DIP** roasted beef, provolone cheese, horseradish cream, au jus, toasted hoagie roll 16

**FRIED CHICKEN SANDWICH** tomato bacon jam, butter pickles, slaw 15

**CALIFORNIA LOBSTER ROLL** Maine lobster salad, bibb lettuce, tomato, avocado 16

**VVCC CHEESEBURGER** cheddar, PLOT, brioche bun 15

*Add bacon \$1*

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## Chef's Specialties

**FILET TACO PLATE** chips, bacon, caramelized onion, poblano pepper, cheese, flour tortillas 16

**FISH N CHIPS** northern cod, tartar sauce, fries 17

**BABY BACK RIBS** house made bbq, fries, coleslaw 16

## Cal-a-Vie Specialties

COMING SOON

## After 4pm

**HAMACHI TARTARE** avocado, nori, sweet onion, honey chipotle aioli, pine nuts 12

**CHEESE & CHARCUTERIE BOARD FOR 2** see server for chef's daily selections 18



**CENTER CUT FILET** shallot red wine compound butter, duck fat potatoes, asparagus 28

**NORTHERN HALIBUT** clams, heirloom tomatoes, fennel, pernod 30

**PAN ROASTED SCOTTISH SALMON** dill spaetzle, fava beans, fresh peas, salsa verde 27

**SMOKED 16OZ RIBEYE** charred leeks, marble potatoes, mushrooms 40

**BROWN BUTTER BASTED SCALLOPS** potato gnocchi, fresh peas, pea vines 34

**BRICK SEARED HALF CHICKEN** spring onion vinaigrette, farro risotto, baby squash 26

**BUCATINI** applewood bacon, clam, egg, spinach, parmesan 19

## Desserts

**MARSHMALLOW BAR** milk chocolate, cake crumbs, toasted marshmallows 9

**STRAWBERRY PANNA COTTA** vanilla, macerated strawberries, peanuts 9

**CARROT CAKE** candied walnuts, coconut, salted caramel 9

**CHOCOLATE CAKE** white and dark chocolate, chocolate sauce 9