

STARTERS

MARGARITA CEVICHE 13

Local black grouper and snapper, citrus juices, tequila, cilantro, spring onions, tomato, avocado, crispy tortilla chips

BAKED BUTTERSCOTCH BRIE FOR TWO 16

Kiln dried apricots, figs, cranberries and golden raisin gastrique, warm butterscotch, pecans, thyme, ciabatta crostini

***ALMOND CRUSTED CALAMARI 11**

Sweet thai chili sauce, smoked onion aioli, garden herbs, charred lime

GF *PEEL & EAT SHRIMP

Florida pink gulf shrimp
half pound **9** full pound **17**
served with lemon & cocktail sauce

TONIGHT'S FRESH SOUP CREATION

cup **4** bowl **6**

SALADS

GF SPRING ASPARAGUS 12

Chilled asparagus spears, baby arugula, toasted pistachios, pickled red onions, bread crumbs, pecorino romano, lemon vinaigrette

GF WALNUT SALAD 10

Local baby lettuces, pickled mustard, kale, tart pears, raisins, cranberries, toasted walnuts, apple cider vinaigrette

CAESAR SALAD 9

Crisp hearts of romaine lettuce, florida grape tomatoes, crispy parmesan cheese, homemade garlic croutons, creamy caesar dressing

GF CLASSIC WEDGE 10

Iceberg wedge, grape tomatoes, cucumber, applewood smoked bacon, bleu cheese crumbles, dressing choice

SALADS ENHANCEMENTS

grilled or blackened

chicken **6** *shrimp **8** *salmon **10**

WHITES

CHARDONNAY

| | 6oz | 9oz | Bottle |
|----------------------------|-----|-----|--------|
| J Lohr, Central Coast | 8 | 11 | 31 |
| St. Francis, Sonoma County | 8 | 11 | 31 |
| La Crema, Monterey | 9 | 12 | 35 |

SAUVIGNON BLANC

| | | | |
|-------------------------------|---|----|----|
| Infamous Goose, New Zealand | 7 | 10 | 27 |
| Rutherford Ranch, Napa Valley | 9 | 12 | 35 |

PINOT GRIGIO

| | | | |
|------------------------------|---|----|----|
| A-Z, Oregon | 8 | 11 | 31 |
| Candoni, Italy | 8 | 11 | 31 |
| Van Duzer, Willamette Valley | | | 29 |

OTHER WHITES

| | | | |
|---------------------------|---|----|----|
| Prosecco Split, Italy | 9 | | |
| Seeker, Riesling, Germany | 7 | 10 | 27 |
| Gooseneck, Rose, Spain | 7 | 10 | 27 |

REDS

MERLOT

| | | | |
|----------------------|---|----|----|
| Cline, Sonoma County | 8 | 11 | 31 |
|----------------------|---|----|----|

PINOT NOIR

| | | | |
|-------------------------|----|----|----|
| Belle Glos, California | 10 | 13 | 39 |
| Meiomi, Monterey County | 9 | 12 | 35 |

CABERNET

| | | | |
|--------------------------|----|----|----|
| Bella Union, Napa Valley | | | 70 |
| J. Lohr, Paso Robles | 8 | 11 | 31 |
| Earthquake, Lodi | 9 | 12 | 35 |
| Quilt, Napa Valley | 10 | 13 | 39 |

OTHER REDS

| | | | |
|-----------------------------------|---|----|----|
| Trivento, Malbec, Argentina | 7 | 10 | 27 |
| Penfolds, Max's Shiraz, Australia | | | 39 |
| Bell "The Scoundrel", California | | | 35 |



HANDHELDS

SNAPPER SANDWICH 19

Lettuce, tomato, onion, pickle spear, tartar sauce, fresh lemon, toasted brioche bun
grilled, blackened, or buttermilk fried

CHAR-GRILLED STEAKHOUSE BURGER 12

Half-pound black Angus chuck, toasted brioche, lettuce, tomato, onion, pickle spear

BUTTERMILK FRIED SHRIMP PO-BOY 13

Crispy shrimp, cajun remoulade, pickle chips, vine-ripened tomato, iceberg lettuce, perillo roll

CALIFORNIA VEGGIE BURGER 11

On toasted brioche with lettuce, tomato, onion, pickle spear

Handhelds include a choice of one side item

HAND-TOSSED PIZZAS

HOMEMADE DOUGH, ARTISAN INGREDIENTS

PIZZA MARGHERITA 16

Mozzarella, plum tomatoes, basil, cracked black pepper

QUATTRO FORMAGGI PIZZA 15

Shredded mozzarella, provolone, fontina, parmesan

CUSTOMIZE YOUR PIZZA 14

Pepperoni, sausage, ground beef, ham, bacon, onions,
peppers, spinach, mushrooms, tomatoes, black olives,
banana peppers, basil, pineapple, jalapenos, extra cheese

ADDITIONAL TOPPINGS \$1 EACH

(GF) VEGETARIAN CAULIFLOWER CRUST 12

choice of additional toppings \$1 each

CHEF'S FLATBREAD CREATION mkt price

Nightly presentation

LAND & SEA

***CHAR-GRILLED FILET OF BEEF 4oz 24 | 8oz 31**

Burgundy-beef reduction, crispy shallots

(GF) TRIPLE TAIL 24

Grilled, blackened, or buttermilk fried,
creamed sweet corn, leeks, tomatoes

(GF) CRISPY HONEY-THYME CHICKEN 21

Half roasted chicken on the bone, brined in honey and thyme,
tarragon poultry and champagne cream

(GF) GULF GROUPER 27

Grilled, blackened, or buttermilk fried,
lemon-butter emulsion

PICK TWO

Honey Glazed Heirloom Carrots
Maple-Orange Sweet Potato Mash
Baked Russet Potato

Beer Battered Onion Rings
Sweet Potato Fries
French Fries

Steamed Broccoli
French Beans
Grilled Asparagus

Side House Salad add \$3
Side Caesar add \$3
Parmesan Risotto

VISTA SIGNATURES

CHICKEN TAGLIATELLE AGLIO E OLIO 23

Tagliatelle pasta, all-natural chicken, lemon, parsley, red pepper flakes, garlic, tomatoes,
extra virgin olive oil, parmesan

VEAL MILANESE 25

Domestic veal loin cutlets, salad of baby arugula, parmesan, red onion, and lemon-basil vinaigrette,
marinated tomato salad, garden herbs, olive oil, crispy capers, lemon-caper butter emulsion

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a medical condition.