

## 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 WATERMELON SALAD 12**

Ft. Myers watermelon, heirloom grape tomatoes, feta cheese, sweet pickled onion, cucumbers, baby lettuces, blueberries, white balsamic vinaigrette

### **GF GORGONZOLA AND WALNUT SALAD 10**

Local baby lettuces, pickled mustard, arugula, crisp apples, raisins, cranberries, toasted walnuts, gorgonzola cheese, 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	8	11	31
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	8	11	31
Cloud Chaser Rose, Split	10		

## REDS

### **MERLOT**

Cline, Sonoma County	8	11	31
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### **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	8	11	31
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, 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) BONELESS BEEF SHORT RIB 23**

6oz creekstone farms short rib, root beer braised, natural braising  
jus, chef suggested sides - parmesan risotto & heirloom carrots

### **(GF) GULF GROUPER 27**

Grilled, blackened or buttermilk fried,  
lemon-butter emulsion

## PICK TWO

Honey Glazed Heirloom Carrots

Beer Battered Onion Rings

Steamed Broccoli

Side House Salad add \$3

Gold Buttery Mashed Potatoes

Sweet Potato Fries

Sauteed Broccolini

Side Caesar add \$3

Baked Russet Potato

French Fries

Grilled Asparagus

Parmesan Risotto

## VISTA SIGNATURES

### **CAVATAPPI BOLOGNESE 19**

Prime beef, veal, and pork, crushed sweet tomatoes, garden basil, stewed garlic and onions, extra virgin olive oil,  
parmesan cheese, cheesy garlic bread

### **CHICKEN PARMESAN 22**

Herb and parmesan breaded all-natural hormone free chicken, fresh mozzarella and provolone baked,  
spaghetti marinara, sauteed broccolini

\*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.