



APPETIZERS

Soup of the Day

Made fresh daily Cup 3 Bowl 4

Vineyard House Green Salad

Choice of dressing 4

Wedge Salad

Iceberg lettuce, drenched with house made ranch dressing, bacon and blue cheese 5

Crab and Shrimp Cakes

Served with avocado puree, roasted red pepper sauce 11

Sampler Platter

Crispy artichoke hearts, fried calamari, loaded potato skins, beef skewers and basil pesto bruschetta 18

Grown-up Fried Mozzarella

Crispy fried fresh mozzarella with roasted garlic, rosemary and raspberry-red wine reduction 7

Mom's Meatballs

Four slow cooked beef meatballs in our house red wine tomato sauce with garlic rubbed toasties 11

SANDWICHES

Served until 3pm. All sandwiches served with fries.

Grilled Italian Turkey Pesto

Smoked turkey topped with melted Provolone cheese and basil pesto aioli on Parmesan crusted sourdough 11

California Clubhouse

Turkey, bacon, avocado, lettuce and tomato on toasted sourdough 12

Santa Fe Chicken

Grilled naturally-raised chicken breast, roasted red pepper, chipotle aioli with pepper jack cheese on ciabatta 11

Valley Raisin Growers'

Grilled ham, Swiss and Cheddar cheese on triple-stacked raisin bread 10

48 Hour Pastrami

House-cured pastrami with homemade whole grain mustard, pepperoncini, Provolone cheese, lettuce, tomato, onion, served on rye 13

Heirloom BLT

Locally grown heirloom tomatoes with apple wood smoked pork jowl bacon Romain lettuce served open faced on our house made ciabatta bread 10

CHEF'S PIATINI

Fish Tacos

Grilled fish topped with fresh strawberry ginger salsa in a blistered corn tortilla 15 GF

Sausage Flatbread

Made with local wheat flour topped with house made Italian sausage, fresh greens, blistered tomatoes, fresh herbs and a rich duck egg 18

Peking Duck Stir Fry

Seared orange-ginger glazed White Peking duck breast tossed with onions, peppers, garlic and pan-fried noodles 18

Sriracha Maple Fried Chicken

Crispy fried naturally-raised chicken breast drizzled with sweet and spicy sriracha maple dressing over beer battered fries 18

PASTA

The Vineyard's Signature Lasagna

Made here with hand-rolled from-scratch pasta, sausage, beef, ricotta and mozzarella cheeses, with meat sauce 18

House Made Meat Ravioli

Handmade ravioli stuffed with beef, chicken and spinach, topped with house made meat sauce 17

Chicken Carbonara

Grilled chicken breast, cured pork and pasta tossed in a toasted black pepper Parmesan cream sauce, topped with a "perfect" egg 19

Shrimp Scampi

Pan seared prawns over a roasted garlic, white wine sauce, with mushrooms, tomato and basil served with house made pappardelle pasta 23

Maltagliati with Sausage and Peppers

Homemade pasta with our house made Italian pork sausage and local peppers, onions and tomatoes 18

Summer Pasta

Chilled penne pasta, tossed with fresh mozzarella, basil, walnuts, spinach, strawberries and garlic. Drizzled with balsamic and local olive oil 15

Sausage Cheese Plate

A selection of our artisanal house made sausages with locally made cheeses. Served with house pickles and whole grain mustard

20

VINEYARD TRADITIONS

Steak Salad

Harris Ranch USDA Prime sirloin grilled served over Central Valley stone fruit, mixed local greens, onions and bleu cheese 18

Valley Chicken Salad

Naturally raised chicken breast with local baby lettuces, dried figs, caramelized onions, toasted local almonds, arugula tossed with honey-thyme mustard 16 GF

Citrus Salmon Salad

Fresh pan-seared salmon over local greens tossed with cabbage, carrots and San Joaquin Valley citrus segments in a sweet and tangy Asian vinaigrette 18

The Vineyard Burger

1/2 lb Harris Ranch Natural Choice beef with beer fries and a house Chernobyl pickle 13
add cheese 13.50 • add bacon and cheese 15

Today's Fresh Fish

Ask server for details

Grilled Chicken Breast

Naturally raised chicken breast topped with roasted red pepper romesco sauce served with roasted garlic potatoes and fresh local vegetables 22

Braised Lamb Shank

Slow-cooked with local red wine, carrots, onion, tomato with Italian herbs and spices served over creamy polenta and fresh local seasonal vegetables 25 GF

Rib Eye Steak

14 oz. Harris Ranch Natural USDA Choice beef, topped with smoked brown butter served with local vegetables and crushed potatoes 29 GF

Lobster Risotto

Broiled Atlantic lobster tail served over lobster-infused risotto with drawn butter and local vegetables 34 GF