

APPETIZERS

VINEYARD HOUSE GREEN SALAD

Choice of dressing 4

SOUP OF THE DAY

Cup 3 Bowl 4

WEDGE SALAD

Iceberg lettuce, drizzled with ranch dressing, bacon and blue cheese 5

CRAB AND SHRIMP CAKES

Served with avocado puree, roasted red pepper sauce 11

GROWN-UP FRIED MOZZARELLA

Fried fresh mozzarella with roasted garlic, rosemary and red wine reduction 7

MOM'S MEATBALLS

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

SAMPLER PLATTER

Crispy artichoke hearts, fried calamari, potato skins, beef skewers, bruschetta 17

SANDWICHES

HOT ITALIAN BEEF

Tender slow cooked beef with spicy house pickles, grilled peppers, onions and melted provolone cheese on a toasted french roll. 12

VALLEY RAISIN GROWERS'

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

48 HOUR PASTRAMI

House cured pastrami with whole grain mustard, pepperoncini, Provolone cheese, lettuce, tomato, onion, served on rye 14

ANDOUILLE CRISTO

Southern style smoky sausage, bacon, melted Swiss and pepper jack cheeses with raspberry sauce on a toasted ciabatta roll 12

FRIED CHICKEN SANDWICH

Buttermilk marinated, crispy fried chicken breast, house made pickles, ripe tomato and spicy honey-mustard cole slaw, open faced, on grilled pullman bread 12

SANTA FE CHICKEN

Naturally raised grilled chicken breast, roasted red pepper, chipotle aioli and pepper jack cheese on ciabatta 11

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

VINEYARD BURGER

Half pound, Harris Ranch naturally raised Choice beef with beer fries 13 add cheese 13.50 add bacon and cheese 15

BIG SALADS

GRILLED STEAK SALAD

USDA Prime sirloin with grilled scallions, locally sourced petite lettuces, shaved cabbage and carrots tossed in a fresh coriander-chile pesto, drizzled with peanut satay sauce 20 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

AUTUMN CHICKEN SALAD

Natural grilled chicken breast tossed with romain lettuce, walnuts, dried cranberries, apples and red onions drizzled with our Autumn Spice Vinaigrette and sprinkled with Gruyere cheese 16

SUPERFOOD SALAD

Nutrient-packed with spinach, local hearty greens, blueberries, cranberries, avocado, sprinkled with toasted almonds and lentils tossed with pomegranate-ginger vinaigrette 17

MAIN COURSES

PUMPKIN RAVIOLI

House made pasta stuffed with roasted pumpkin, ricotta and Parmesan cheeses in our autumn spiced cream sauce. 18

PEKING DUCK STIR FRY

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

CHICKEN CARBONARA

Naturally raised grilled chicken breast, cured pork and fettuccine pasta tossed in a toasted black pepper Parmesan cream sauce, topped with a "perfect" egg 17

PENNE AND MEATBALLS

Mom's Italian beef meatballs tossed with penne pasta and our red wine pomodoro 15

HOUSE MADE MEAT RAVIOLI

Hand made ravioli stuffed with local beef, chicken and spinach, topped with house made meat sauce 16

THE VINEYARD'S SIGNATURE LASAGNA

Made here with hand-rolled from-scratch pasta, sausage, beef, ricotta and mozzarella topped with our red wine meat sauce 16

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 22 GF

SIRLOIN STEAK

8oz USDA Prime Harris Ranch Top Sirloin, served with fries and Parmesan toast 20

RIB EYE STEAK

14oz Harris Ranch choice rib eye steak served with a crisp wedge of iceberg lettuce with blue cheese dressing 26 GF

FRESH FISH

Today's Fresh Fish. Market price.

DESSERTS

CHOCOLATE MOUSSE WITH RASPBERRY SAUCE

CRÈME BRULEE

HOUSE MADE GELATO OR SORBET OF THE DAY

HOUSE MADE CHEESECAKE

OUR ORIGINAL FAMOUS BAKED APPLE WITH ICE CREAM AND CARAMEL SAUCE

TIRAMISU

Water served on request GF= Gluten Free