

## STARTERS & SOUPS

**SOUTHWESTERN GUACAMOLE 8.99**

Made to order, crispy tortilla chips

**NEW ORLEANS BBQ SHRIMP 9.99**

A New Orleans classic, grilled french bread

**SMOKY GRILLED JUMBO WINGS (6) 7.99 (12) 13.99**

House smoked, grilled to order, choice of medium, hot or soy glazed

**RHODE ISLAND CALAMARI 9.99**

Lightly fried with banana peppers and caper aioli

**STEAK LETTUCE WRAPS\* 9.99**

Soy glazed tenderloin steak with carrots, cucumbers, roasted peanuts, radish sprouts, soy and wasabi aiolis on crispy romaine lettuce

**CHARCUTIERE BOARD 12.99**

Chef Choice: Two meats, three cheeses & local honey

**FRIED GREEN TOMATOES 6.99**

Crispy fried, herb goat cheese, sherry aioli

**MARYLAND JUMBO LUMP CRABCAKES\* 11.99**

Two baked jumbo lump crabcakes, arugula, spicy remoulade

**DANISH BLUE CHEESE CHIPS 7.99**

Housemade potato chips, bacon, pico de gallo, green onion, warm Danish blue cheese sauce

## FLATBREADS

Add: Caesar, Vine, Wedge 3.99

**CLASSIC MARGHERITA 9.99**

**PEPPERONI SAUSAGE MOZZARELLA MARINARA 10.99**

**ROASTED VEGETABLE 10.99**

**BARBEQUED CHICKEN & WHITE CHEDDAR 10.99**

## SALADS

Chicken 5 Shrimp 6 Salmon\* 8 Crabcake\* 11 Steak\* 11

**VINE SALAD 7.99**

Mixed greens, cucumber, grape tomatoes, goat cheese, toasted almonds, white balsamic vinaigrette

**TRADITIONAL CAESAR 6.99**

Crisp romaine hearts, shaved parmesan, rustic garlic croutons

**KALE, SPINACH & QUINOA SALAD 12.99**

Fresh orange and grapefruit segments, raisins, feta and almonds citrus vinaigrette

**BBQ CHOPPED CHICKEN SALAD 12.99**

Mixed greens, romaine hearts, jalapeno bbq, grilled corn, black beans, pico de gallo, white cheddar, bbq sauce, fried tortilla.

**SPINACH, WATERMELON & MINT SALAD 12.99**

Seedless watermelon, spinach, mint, red onion, chopped candied walnuts, apple cider vinaigrette

**COBB SALAD 12.99**

Chopped romaine, grilled chicken breast, diced tomato, avocado, bacon, chopped egg, white balsamic vinaigrette

**WEDGE 7.99**

Iceberg lettuce, Danish blue cheese, bacon, roasted grape tomatoes, roasted red onion, creamy garlic dressing

**CAPRESE SALAD 11.99**

Vine ripe heirloom tomatoes, fresh mozzarella, avocado, fresh basil, mixed greens, white balsamic vinaigrette, balsamic glaze

**BLACKENED SHRIMP CHOPPED SALAD 14.99**

Mixed greens, romaine hearts, bacon, pico de gallo, Danish blue cheese, avocado, red peppers, egg, roasted jalapeño buttermilk dressing

## BURGERS & SANDWICHES

Choice of: chips, hand cut seasoned fries, sweet potato fries or napa slaw

Add: Caesar, Vine, Wedge 3.99

**CHOP HOUSE BURGER\* 11.99**

Fresh ground Certified Angus Beef, shredded iceberg, vine ripened tomato, red onion, garlic aioli, kaiser roll with your choice of cheese  
SouthWest Style with Bacon & BBQ Sauce Add 1.50

**PRIME RIB FRENCH DIP\* 15.99**

Thinly shaved, piled high prime rib, caramelized onions, Swiss cheese, horseradish mayo, onion roll

**TURKEY BURGER 9.99**

Ground turkey, shredded lettuce, vine ripened tomato, red onion, havarti cheese, garlic aioli, whole wheat bun

## PRIME RIB WEEKENDS

(Friday - Saturday)

**ROTISSERIE USDA CHOICE PRIME RIB\***

Served with Au Jus, loaded baked potato, asparagus and horseradish

**12oz 27.99 16oz 29.99**

AVAILABLE AFTER 4PM ONLY

Limited Availability Nightly

## ENTREES

Add: Caesar, Vine, Wedge 3.99

**ALL NATURAL ROASTED CHICKEN 17.99**

Half herb-rubbed roasted chicken, haricot verts, garlic smashed potatoes, natural jus

**STUFFED PEPPERS 15.99**

Red peppers, quinoa, roasted tomato, kale, spinach, basil, fresh mozzarella arugula, balsamic vinaigrette, grilled zucchini and yellow squash

**SLOW COOKED RIBS Full Rack 25.99 Half Rack 18.99**

Fall-off-the-bone ribs, housemade BBQ sauce, napa slaw, hand cut mesquite seasoned fries

**SIMPLY GRILLED SALMON\* 24.99**

Fresh Salmon, rosemary garlic jus, grilled zucchini and yellow squash, angel hair pasta tossed with tomato, asiago cheese and fresh basil

**APPLE BOURBON PORK CHOP\* 21.99**

Grilled apple brined pork chop, apple bacon bourbon compote, spaghetti squash, garlic smashed potatoes

**NEW ORLEANS CAJUN JAMBALAYA 18.99**

Andouille sausage, chicken, shrimp, spicy cajun sauce, tomatoes, onion, peppers, saffron rice

**MARYLAND JUMBO LUMP CRABCAKES\* 26.99**

Baked jumbo lump crab, spicy remoulade, served with napa slaw and hand cut mesquite seasoned fries

**GRILLED LEMON CHICKEN BREAST 20.99**

Lemon rosemary marinated airline chicken breast, tri color quinoa and summer vegetable medley, citrus vinaigrette

**8oz HAND CUT FILET\* 30.99**

Grilled beef filet mignon, loaded baked potato, grilled asparagus

**14oz HAND CUT GRILLED RIBEYE\* 31.99**

Seasoned with our house rub, loaded baked potato, grilled asparagus

**BEER BATTERED FISH AND CHIPS 16.99**

Fried North Atlantic cod fillet, house made beer batter, hand cut mesquite fries, Asian slaw

**TENDERLOIN MEDALLIONS AND SHRIMP\* 30.99**

Grilled tenderloin medallions, mashed cauliflower, baby shrimp, mushrooms, garlic herb butter, broccoli gratin, fried leeks

## SIDES 3.99

**HAND CUT MESQUITE SEASONED FRIES**

**SWEET POTATO FRIES**

**PARMESAN TRUFFLE FRIES (+.50)**

**HARICOT VERTS**

**CREAMY SKILLET MAC & CHEESE (+2.00)**

**CAULIFLOWER, BRUSSELS SPROUT, ONION HASH**

**SAUTEED SPINACH**

**MASHED CAULIFLOWER**

**SPAGHETTI SQUASH**

**BROCCOLI GRATIN**

**LOADED SMASHED POTATOES (+1.00)**

**GARLIC SMASHED POTATOES**

**GRILLED ASPARAGUS**

**NAPA SLAW**

## DESSERTS

**KEY LIME PIE 6.99**

**DOUBLE DECKER ORANGE CHEESE CAKE 7.99**

**SUGAR BISCUIT STRAWBERRY SHORT CAKE 7.99**

**COCONUT CAKE 9.99**

**ALMOND BRITTLE CUP (Ice Cream & Fresh Berries) 6.99**

**CHEF'S FRESH BAKED COOKIES (each) 1.00**

Vine American Kitchen proudly supports and serves locally grown and wild caught products when in season or available

\* Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illnesses

 GLUTEN FREE PREPARATION AVAILABLE UPON REQUEST

# WINE LIST

**UNCORKED THURSDAYS: 50% OFF ANY OF THESE BOTTLES OF WINE**

## SPARKLING WINE

DOMAINE STE. MICHELLE BLANC DE NOIRS, Washington **G. 10 B. 38**  
LAMARCA PROSECCO, Italy **Split. 13**  
DOMAINE CHANDON BRUT, Napa Valley **Split. 21 B. 51**

## SAUVIGNON BLANC

CROSSINGS, New Zealand **G. 9 B. 31**  
KIM CRAWFORD, New Zealand **G. 10 B. 38**  
ROUND POND RUTHERFORD, Napa Valley **G. 12 B. 46**  
CAKEBREAD, Napa Valley **65**

## RIESLING

WENTE "RIVERBANK", California **G. 8 B. 30**  
AUGUST KESSELER "R", Germany **G. 8 B. 30**  
ST. M, Germany **G. 9 B. 33**  
CHATEAU STE. MICHELLE "EROICA", Washington **B. 48**

## CHARDONNAY

WILLIAM HILL, Central Coast **G. 8 B. 28**  
WENTE "MORNING FOG", California **31**  
SIMI, Sonoma Valley **G. 9 B. 33**  
JOEL GOTT, Monterey **37**  
LAGUNA, Russian River Valley **G. 10 B. 39**  
CHATEAU STE. MICHELLE INDIAN WELLS, Washington **B. 42**  
HAHN SLH, Santa Lucia **44**  
FRANK FAMILY, Napa Valley **51**  
EN ROUTE by FAR NIENTE, Napa Valley **59**  
FREEMARK ABBEY, Napa Valley **G. 15 B. 60**  
PATZ & HALL, Sonoma Coast **61**

## PINOT GRIS & PINOT GRIGIO

ACROBAT, PINOT GRIS, Oregon **29**  
ALOIS LAGEDER, PINOT GRIGIO, Italy **G. 9 B. 31**  
ERATH, PINOT GRIS, Willamette Valley **G. 9 B. 34**  
PONZI, PINOT GRIS, Oregon **G.10 B.38**  
GRADIS'CIUTTA PINOT GRIGIO, Italy **48**  
SANTA MARGHERITA, PINOT GRIGIO, Italy **G. 14 B. 55**

## MORE WHITE WINE

14 HANDS, MOSCATO D'ASTI, Washington **G. 8 B. 29**  
SOKOL BLOSSER EVOLUTION, Oregon **G. 9 B. 34**  
BARRYMORE ROSE OF PINOT NOIR, California **G. 10 B. 38**  
ADELSHEIM, ROSE, Willamette Valley **G. 12 B. 46**  
CAYMUS CONUNDRUM, Napa Valley **G. 13 B. 51**

## CABERNET SAUVIGNON

TRIVENTO RESERVE, Argentina **29**  
LOUIS MARTINI, Sonoma Valley **G. 8 B. 30**  
SEVEN FALLS, Washington **33**  
COLUMBIA CREST "H3", Columbia Valley **B. 34**  
BILTMORE ESTATE, North Carolina **B. 34**  
AVALON, Napa Valley **G. 10 B. 38**  
GHOST PINES, Napa Valley **G. 12 B. 46**  
BERINGER KNIGHTS VALLEY, Napa Valley **47**  
JUSTIN, Paso Robles **51**  
NAPA CELLARS, Napa Valley **52**  
DUCKHORN DECOY, California **G. 13 B. 50**

## MERLOT

14 HANDS, Washington **G. 9 B. 30**  
WILD HORSE, Paso Robles **33**  
CANOE RIDGE ESTATE, Washington **G. 10 B. 38**  
NORTHSTAR, Columbia Valley **65**

## PINOT NOIR

MIRASSOU, California **G. 8 B. 28**  
LA CREMA, Monterey **36**  
BELLE GLOS "MEIOMI", Sonoma Coast **G. 10 B. 38**  
ELOUAN, Oregon **G. 11 B. 42**  
ERATH, Willamette Valley **44**  
KING ESTATE, Willamette Valley **63**  
SIDURI, Russian River Valley **74**

## ZINFANDEL

7 DEADLY ZINS, California **G. 9 B. 33**  
GIRARD OLD VINE, Napa Valley **55**

## MORE RED WINE

ALAMOS, MALBEC, Argentina **G. 8 B. 30**  
SPELLBOUND, PETITE SIRAH, California **31**  
HOGUE "GENESIS" MERITAGE, Washington **33**  
WHITEHALL LANE TRE LEONI, Napa Valley **52**  
STAGS LEAP "HANDS OF TIME", Napa Valley **69**  
CAIN CUVÉE, Napa Valley **70**

**RESERVE LIST AVAILABLE UPON REQUEST**