

VISTA

SALADS

TRADITIONAL GREEK SALAD - **NEW!**

Fresh salad mix tossed with tomatoes, cucumbers, red onions, feta cheese, imported Kalamata olives, and Salonika peppers in Greek dressing. **\$7.99**

VISTA HOUSE SALAD

House mixed greens tossed with sundried tomato and basil feta cheese, croutons, carrots, grape tomatoes and roasted pine nuts. Dressed with balsamic vinaigrette. **\$4.99**

FRIED OYSTER & BACON SALAD

A Vista favorite Butter lettuce tossed with jalapeno ranch dressing, finished with diced bacon, avocados and oysters. **\$12.99**

CAESAR SALAD

Crisp romaine hearts tossed with romano caesar dressing, house blend cheese and sun dried tomatoes. **\$6.99**

SPRING SALAD - **NEW!**

Hearts of honey gem lettuce finished with lemon parmesan dressing, toasted shaved almonds, dried cranberries, crispy prosciutto, and Granny Smith apple slices. **\$9.99**

ADD CHICKEN... \$4.99 ADD SHRIMP... \$6.99 ADD SALMON... \$8.99

VISTA GRILL HOUSE SPECIALTIES

CHICKEN POT PIE

This is so good. Baked fresh daily, chicken, carrots, celery, mushrooms and onions in a creamy chicken sauce with puff pastry crust. **\$15.99**

BBQ BREAST OF CHICKEN

Char grilled, glazed with house BBQ sauce then finished with fresh tomatoes, bacon green onions, and pepper jack cheese. Served with your choice of starch & vegetable. **\$15.99**

HERB ROASTED FRENCH CHICKEN BREAST - **NEW!**

Served with wild mushroom ragout with your choice of starch & seasonal vegetable. **\$19.99**

GRILLED CHICKEN TERIYAKI

Char grilled and served with your choice of starch & seasonal vegetable. **\$14.99**

CAJUN SPICED SALMON - **NEW!**

Grilled Cajun salmon filet finished with honey bourbon glaze with your choice of starch & seasonal vegetable. **\$22.99**

STEAK & SHRIMP

Two beef tenderloin medallions, pan seared, finished with spinach cream sauce and sautéed shrimp. Served with your choice of starch & seasonal vegetable. **\$33.99**

MEMPHIS SMOKED PORK RIBS

Seasoned with Memphis Dust then hickory smoked. Sauce served on the side with your choice of starch and seasonal vegetable. **HALF RACK \$17.99**
FULL RACK \$23.99

PASTAS

CHICKEN ALFREDO - **NEW!**

Sautéed breast of chicken served over a bed of creamy fettuccine alfredo. **\$13.99**

SHRIMP & CRAB FETTUCCINE - **NEW!**

Sautéed tender shrimp and lump crab meat tossed with creamy garlic alfredo sauce. **\$26.99**

CHICKEN & SAUSAGE RIGATONI - **NEW!**

Pan seared breast of chicken and smoked sausage tossed with sautéed bell peppers and onions finished with rustic marinara. **\$15.99**

SHRIMP SCAMPI - **NEW!**

Tender shrimp sautéed with olive oil garlic white wine & lemon tossed with fettuccine. **\$19.99**



SEAFOOD SELECTIONS

BLACKENED TILAPIA

Tender tilapia seasoned with our house made seasoning, finished with Louisiana crawfish étouffée, served with your choice of starch & seasonal vegetable.

\$16.99

SOUTHERN STYLE FRIED SHRIMP

Shrimp dipped in buttermilk, lightly floured and fried crisp. Served with twin sauces of ginger bourbon cocktail and remoulade along with your choice of starch & seasonal vegetable.

\$19.99

PACIFIC COAST SALMON

Grilled filet of salmon finished with lemon herb butter, served with your choice of starch & seasonal vegetable.

\$21.99

SEAFOOD STUFFED TILAPIA

Tender tilapia filled with crab and shrimp stuffing, served on a bed of crispy onion straws, finished with lemon dill cream sauce, served with your choice of starch & seasonal vegetable.

\$25.99

SEAFOOD PLATTER

Twin filet of southern fried white fish, three fried shrimp, three fried oysters, and crawfish étouffée over Louisiana rice served with your choice of starch & seasonal vegetable.

\$26.99



STEAKS & CHOPS

All steaks & chops come with your choice of starch & seasonal vegetable.
All steaks cooked medium well and above will be butterflied.

FILET MIGNON

8oz \$31.99

RIB EYE STEAK

14oz \$27.99

CHAIRMAN'S CHOP

Bone in center cut pork chop served with cinnamon apple chutney.

12oz \$16.99

ROASTED PRIME RIB OF BEEF

Slow roasted with an herb crust for full flavor.

12oz \$19.99

16oz \$24.99

SAUTÉED MUSHROOMS & ONIONS

\$5.99



RIB COMBOS

PORK RIBS & CHICKEN TENDERS - NEW!

Half rack of pork ribs and chicken tenders served with house BBQ sauce and your choice of starch & seasonal vegetable.

\$22.99

PORK RIBS & CHICKEN TERIYAKI - NEW!

Half rack of pork ribs and chicken breast teriyaki served with your choice of starch & seasonal vegetable.

\$25.99



VEGETABLE & STARCH SELECTIONS

JUMBO ASPARAGUS

STEAK FRIES

SWEET POTATO WAFFLE FRIES

SWEET POTATO SOUFFLÉ

CHEF'S FRESH FIELD VEGETABLES

SAUTÉED BABY SPINACH WITH LEMON & GARLIC

SAUTEED GREEN BEANS - NEW!

MACARONI & CHEESE

IDAHO BAKED POTATO

YUKON GOLD MASHED POTATOES

HEIRLOOM POTATOES WITH

ROSEMARY OLIVE OIL

There may be a risk associated with consuming raw shellfish as is the case with other raw protein products. If you suffer from chronic illness of the liver, stomach or blood, or have other immune disorders, you should eat these products fully cooked.