

# VISTA

## Beginnings

- Oysters Rockefeller** \$14.99  
Baked oysters topped with a spiced spinach florentine
- Oysters Bienville** \$14.99  
Baked oysters filled with a blend of cajun trinity béchamel sauce topped with parmesan crumbs
- NEW Mini Egg Rolls** \$5.99  
Mini egg rolls served with sweet and sour sauce
- Shrimp Cocktail** \$9.99  
Poached shrimp served with ginger bourbon cocktail and remoulade sauce
- Jumbo Lump Crab Cakes** \$11.99  
Our famous twin crab cakes served with shiitake mushrooms ragout and traditional remoulade sauce
- Crispy Fried Cheese** \$7.99  
Pepper jack cheese lightly breaded with panko crumbs served with fire roasted tomatillo salsa
- Onion Tumble Weed** \$6.99  
Vidalia onions fried crisp and served with Tabasco sour cream dipping sauce
- Fried Mushrooms** \$6.99  
Served with chipotle ranch and Tabasco sour cream dipping sauce
- Chicken Tenders** \$8.99  
Hand breaded breast of chicken lightly fried and served with honey mustard dipping sauce

## Soups

- Lobster Bisque** \$11.99  
Finished with brandied cream and Maine lobster accompanied with herb crostinis
- NEW Southwest Chicken Tortilla Soup** \$4.99  
Slow cooked pulled chicken and garden vegetables in a rich spiced broth topped off with crisp tortilla strips fresh avocado shredded cheese and sour cream side
- Chicken & Sausage Gumbo** \$6.99  
Our exclusive recipe made with venison sausage served up with Louisiana rice
- Seafood Gumbo** \$10.99  
Served with a side of Louisiana rice

## Desserts

- Southern Style Bread Pudding** \$5.99  
Southern Style Bread Pudding served with bourbon sauce
- Apple Crostada** \$7.99  
Granny Smith apples tossed with cinnamon sugar then baked in a pastry short crust served with house made vanilla bean ice cream and caramel sauce.
- Hot Fudge Chocolate Cake** \$7.99  
Warm chocolate cake filled with hot fudge sauce and finished with fresh whipped cream.
- Crème Bruleé** \$7.99  
A sweet vanilla bean custard with sugar served with fresh berries.
- Turtle Cheese Cake** \$7.99  
New York style cheese cake finished with carmel and chocolate fudge sauce, southern pecans and fresh whipped cream.
- Deep Dish Butter Pecan Pie** \$7.99  
Served warm with fresh whipped cream.
- Strawberry Shortcake** \$7.99  
A Vista original cake topped with whipped cream and served with fresh strawberries.
- Vista House Made Ice Cream** \$7.99  
Choose from today's featured flavor or Vanilla Bean.
- Trio Dessert Sampler** \$7.99  
A sampling of Vista favorites, strawberry shortcake, Hot Fudge Chocolate Cake and crème bruleé.

## Salads

- Vista House Salad** \$4.99  
House mixed greens tossed with sundried tomato and basil fetta cheese, croutons, carrots, grape tomatoes and roasted pine nuts. Dressed with balsamic vinaigrette.
- Sweet Apple Berry Salad** \$9.99  
Crisp mixed greens tossed with sun dried tomato, feta cheese, granny smith apples, raspberries, blackberries, toasted pecans then finished with sweet poppy seed vinaigrette.
- Fried Oyster & Bacon Salad** \$12.99  
A Vista favorite, butter lettuce tossed with chipotle ranch dressing, finished with diced bacon, avocados and oysters.
- Southwest Chicken Salad** \$12.99  
Hand breaded chicken tenders tossed with crisp greens, black beans, fire roasted corn, diced tomatoes, blended cheese and chipotle ranch, finished with crisp tortilla strips.
- Caesar Salad** \$5.99  
Crisp romaine hearts tossed with Romano Caesar dressing, house blend cheese and sun dried tomatoes.  
ADD CHICKEN ..... \$4.99    ADD SHRIMP ..... \$6.99    ADD SALMON ..... \$8.99

## Vista Grill House Specialties

- Chicken Pot Pie** \$14.99  
This is so good. Baked fresh daily, chicken, carrots, celery, mushrooms and onions in a creamy chicken sauce with puff pastry crust.
- General Tso Chicken** \$14.99  
Tempura battered chicken breast and mushrooms tossed in a sweet and slightly spicy Asian sauce, served with your choice of starch.
- Grilled Chicken Teriyaki** \$13.99  
Char grilled and served with your choice of starch and seasonal vegetable.
- Voo-doo Shrimp** \$22.99  
Sautéed shrimp, Picayune style, served with house made jalapeño corn bread and your choice of vegetable and starch.
- Steak & Shrimp** \$31.99  
Two beef tenderloin medallions, pan seared, finished with spinach cream sauce and sauteed shrimp, served with your choice of vegetable and starch.
- Memphis Smoked Pork Ribs**    **HALF RACK** ..... \$16.99    **FULL RACK** ..... \$22.99  
Seasoned with Memphis dust then hickory smoked. Sauce served on the side with your choice of starch and seasonal vegetable.

## NEW Taste of Italy

- Your choice of Pasta and Sauce
- |                        |                        |
|------------------------|------------------------|
| <b>Pasta Selection</b> | <b>Sauce Selection</b> |
| Fettuccine             | Alfredo                |
| Cheese Ravioli         | Rustic Marinara        |
| Rigatoni               | Cajun Spiced Alfredo   |
- Add on any of the following items to build your pasta dish the way you like it.
- ADD PRIMAVERA VEGETABLES ..... \$3.99
- ADD CHICKEN ..... \$4.99    ADD SHRIMP ..... \$6.99    ADD LUMP CRAB ..... \$8.99
- ADD LOBSTER ..... \$9.99    ADD BAKED PASTA ..... \$2.99

## Seafood Selections

- Blackened Tilapia** \$15.99  
Tender tilapia seasoned with our house made seasoning, finished with Louisiana crawfish etouffee, served with your choice of vegetable and starch.
- Southern Style Fried Shrimp** \$18.99  
Shrimp dipped in buttermilk, lightly floured and fried crisp. Served with twin sauces of ginger bourbon cocktail and remoulade along with your choice of vegetable and starch.
- Pacific Coast Salmon** \$19.99  
Grilled filet of salmon finished with lemon herb butter, served with your choice of vegetable and starch.
- Seafood Stuffed Tilapia** \$24.99  
Tender Tilapia filled with Maine Lobster and shrimp stuffing, served on a bed of crispy onion straw, finished with a lemon dill cream sauce, served with your choice of vegetable and starch.
- Seafood Platter** \$25.99  
Twin filet of southern fried white fish, three fried shrimp, three fried oysters and crawfish etouffee over Louisiana rice served with your choice of vegetable and starch.

## NEW Fresh Catch of the Day

\$ Market Price

## Steaks and Chops

The Vista proudly serves Sterling Silver® premium meats. All steaks and chops come with your selection of vegetable and starch.

- Filet Mignon** 8oz. \$29.99
- Rib Eye Steak** 14oz. \$24.99
- Chairman's Chop** 12oz. \$15.99  
Bone in center cut pork chop served with cinnamon apple chutney
- Roasted Prime Rib of Beef** 12oz. \$19.99    16oz. \$24.99  
Slow roasted with an herb crust for full flavor
- Sauteed Mushrooms & Onions** \$5.99

### Vegetable and Starch Selections

- Jumbo Asparagus
- Sweet Potato Waffle Fries
- Chef's Fresh Field Vegetables
- Sautéed Baby Spinach with Lemon and Garlic
- Sautéed Fresh Green Beans with Crisp Diced Bacon
- Sweet Potato Soufflé
- Steak Fries
- Wild Rice Pilaf
- Macaroni & Cheese
- Idaho Baked Potato
- Yukon Gold Mashed Potatoes
- Heirloom Potatoes Tossed with Rosemary Olive Oil

Any steaks cooked medium well and above will be butterflied