

THE VISTA GRILLE

CONTEMPORARY AMERICAN STEAKHOUSE

OUR STEAKS ARE 100% USDA PRIME BEEF FROM THE MIDWESTERN STOCKYARDS AND THE FRESHEST AND SUSTAINABLY SOURCED LOCAL AND AMERICAN SEAFOOD. THE VISTA GRILLE OFFERS UNCOMPROMISING QUALITY IN STEAKS, CHOPS AND SEAFOOD WITH A TIME-HONORED TRADITION OF EXCELLENCE AND VALUE.

APPETIZERS

STEAMED MUSSELS

COCONUT-PINEAPPLE BROTH, CORIANDER,
GARLIC SERVED WITH FOCACCIA TOAST 15

FRIED GREEN TOMATOES

AVOCADO RANCH/TOMATO-CUCUMBER SALSA
BACON LARDONS - GOAT CHEESE CRUMBLES 12

PAN FRIED LUMP CRAB CAKES

GRAIN MUSTARD SAUCE - TROPICAL FRUIT SALSA
16

MEXICAN SHRIMP COCKTAIL

SPICY TOMATO CITRUS SAUCE - AVOCADO -
GUACAMOLE - TORTILLA STRIPS 18

PORK POT STICKERS

ASIAN SLAW - GARLIC-CHILI DIPPING SAUCE 14

DUCK STEAMER BUNS

GINGER SLAW - GREEN ONION - HOISIN SAUCE 14

VISTA GRILLE HAND-CUT STEAKHOUSE SELECTIONS

STEAKS AND CHOPS SERVED WITH HOUSE OR CAESAR SALAD OR SOUP

8 OZ. PETIT CENTER CUT FILET MIGNON 38

16 OZ. USDA PRIME CENTER CUT NY STRIP 45

16 OZ. USDA PRIME RIBEYE STEAK 36

"PAUL PRUDHOMMES" GRILL-BLACKENED RIBEYE

WHISKEY- PEPPERCORN BUTTER
ÉTOUFFÉE OF MUSHROOM & ONION 38

STEAKHOUSE ACCOMPANIMENTS 5

(SERVES 2-3)

STEAMED ASPARAGUS - SAUTÉED SPINACH
CREAMED SPINACH - GARLIC BROCCOLINI
SAUTÉED FIELD MUSHROOMS AND ONIONS
SALT CRUSTED BAKED RUSSET POTATO
OLIVE OIL & BUTTERMILK MASHED POTATOES
BAKED SWEET POTATO

STEAKHOUSE SAUCES 2

BÉARNAISE SAUCE - HOLLANDAISE -
CABERNET-SHALLOT DEMI-GLACE BRANDY -
GREEN PEPPERCORN CREAM

SALADS

CLASSIC CAESAR SALAD

SHAVED REGGIANO - HERBED CROUTONS
CAESAR DRESSING 8

BABY ICEBERG

PECAN BACON - TOMATO - CUCUMBER
SCALLION - BLUE CHEESE 10

HEIRLOOM TOMATOES, FRESH MOZZARELLA

RED ONION - CINNAMON BASIL OIL
25 YR. BALSAMIC 10

APPLE BLEU

ARTISAN GREENS - APPLES - DRIED CRANBERRIES
BASIL - BLEU CHEESE CRUMBLE - TOASTED ALMONDS
POPPY SEED DRESSING 8

SOUPS

CUP 5 BOWL 7

FARM TO TABLE VEGETABLE SOUP

SOUP OF THE DAY

CHEFS SELECTIONS

SEARED GEORGES BANK "DIVER" SCALLOPS

SWEET CORN NAGE - WILD MUSHROOM HASH
CHIVE OIL 40

PAN ROASTED SCOTTISH SALMON

CHARRED GRAPE TOMATOES, FINGERLING POTATOES
BROCCOLINI, HERB "SALSA VERDE" 30

FULL POUND MAINE LOBSTER TAIL

BROILED OR CRISPY FRIED IN THIN BATTER
DRAWN BUTTER OR CHINESE HONEY MUSTARD
OLIVE OIL-BUTTERMILK MASH
STEAMED ASPARAGUS 59

LOCAL "DAY BOAT" BLACK GROUPER

BASIL VEGETABLES, ROSEMARY HASH BROWN
TARRAGON-LOBSTER PEPPERADE SAUCE 34

PAN ROASTED CHICKEN PICCATA

ANGEL HAIR PASTA - MUSHROOMS
LEMON CAPER SAUCE 24

LOBSTER CARBONARA

LINGUINI - BACON - PECORINO ROMANO
32

BARRAMUNDI FILET

SAUTÉED WITH BABY BOK CHOY - SUGAR SNAP PEAS
SHIITAKE - PONZU SAUCE - JASMINE RICE 28

KENT SPECHT
EXECUTIVE CHEF

BLEU - COLD RED CENTER
RARE - COOL RED CENTER
MEDIUM RARE - WARM RED CENTER
MEDIUM - PINK TO RED CENTER
MEDIUM WELL - LIGHT PINK CENTER
WELL - NOT RECOMMENDED