

THE VISTA GRILLE

OUR STEAKS ARE 100% USDA PRIME BEEF FROM THE MIDWESTERN STOCKYARDS AND THE FRESHEST AND SUSTAINABLY SOURCED LOCAL AND AMERICAN SEAFOOD.

APPETIZERS

NOLA STYLE BBQ SHRIMP

WHITE WINE, BUTTER, GARLIC AND SPICES 15

FRIED GREEN TOMATOES

AVOCADO, RANCH/TOMATO, CUCUMBER SALSA,
BACON LARDONS, GOAT CHEESE CRUMBLES 16

LUMP CRAB CAKES

GRAIN MUSTARD SAUCE MARKET PRICE

SOUPS

CUP 5 BOWL 7

OUR DAILY CHICKEN NOODLE SOUP

SOUP OF THE DAY

VISTA GRILLE HAND-CUT STEAKS AND SEAFOOD

SERVED WITH HOUSE OR CAESAR SALAD OR SOUP

8 OZ. PETIT CENTER CUT FILET MIGNON
MARKET PRICE

14 OZ. USDA PRIME CENTER CUT NY STRIP
MARKET PRICE

16 OZ. USDA PRIME RIBEYE STEAK
MARKET PRICE

8 OZ. FLORIDA GROUPER 32

8 OZ. SCOTTISH SALMON 26

ALL ITEMS ABOVE INCLUDE CHEF'S VEGETABLES, A
LOADED BAKED POTATO AND CHIMICHURRI SAUCE
ON THE SIDE

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

SALADS

CAESAR SALAD

SHAVED REGGIANO, HERBED CROUTONS, CAESAR
DRESSING 10

CHOPPED SHRIMP SALAD

POACHED GULF SHRIMP, AVOCADO, TOMATO,
CUCUMBER, ASPARAGUS, DILL 15

VINE RIPE TOMATO BURRATA

BASIL CORTO CALIFORNIA OLIVE OIL, 12YR.
BALSAMIC 14

PLANT CITY SALAD

ARUGULA, STRAWBERRIES, BLUEBERRIES, GOAT
CHEESE, ORANGES, CANDIED PECANS, HONEY
LEMON DRESSING 13

CHEFS SELECTIONS

KEY WEST SHRIMP AND GRITS

CREAMY CHEDDAR GRITS, HOUSE SMOKED
SAUSAGE 28 *GF*

HERITAGE CHESHIRE PORK CHOP

SWEET TEA BRINED, MAPLE SMOKED CHOP,
ANDOUILLE DIRTY RICE, COLLARDS BOURBON
GLAZE 36 *GF*

ASK YOUR SERVER ABOUT CHEF'S SPECIALS

KENT SPECHT
EXECUTIVE CHEF