

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

BRANDY SHRIMP

PROSCIUTTO, RED PEPPERS, GARLIC,
DIJON, TARRAGON 15

BANG BANG CHICKEN 14

MAPLE SMOKED PORK BELLY

CORN PUREE, BOURBON BBQ GLAZE 13

VEGAN SUMMER ROLL

PEANUT-GINGER SAUCE 7

FRIED GREEN TOMATOES

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

SALADS

CAESAR SALAD

SHAVED REGGIANO - HERBED CROUTONS
CAESAR DRESSING 10

THE WEDGE

ICEBERG LETTUCE, BLUE CHEESE,
SCALLIONS, TOMATO, BACON,
CROUTONS, BLUE CHEESE DRESSING 13

VINE RIPE TOMATO BURRATA

BASIL CORTO CALIFORNIA OLIVE OIL, 12
YR. BALSAMIC 14

SOUPS

CUP 6 BOWL 8

OUR DAILY CHICKEN NOODLE SOUP

SOUP OF THE DAY

VISTA GRILLE HAND-CUT STEAKHOUSE SELECTIONS

SERVED WITH HOUSE OR CAESAR SALAD OR SOUP

8 OZ. PETIT CENTER CUT FILET MIGNON
46

14 OZ. USDA PRIME CENTER CUT NY STRIP
56

14 OZ. USDA PRIME RIBEYE STEAK
60

8 OZ. FLORIDA GROUPER 34

8 OZ. SCOTTISH SALMON 28

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

CHEFS SELECTIONS

PAN ROASTED CHICKEN

SPANISH SPICE BRINED HALF CHICKEN,
MASHED POTATOES, PARSLEY MINT
SAUCE 28

BUTTERNUT SQUASH RAVIOLI

SAGE-BROWN BUTTER SAUCE, ALMOND
BISCOTTI 24

VEGAN CAULIFLOWER STEAK

CHIMICHURRI, GRAPE TOMATO
CHUTNEY, SEASONAL VEGETABLES 21

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

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

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

KENT SPECHT
EXECUTIVE CHEF