

VINE 18

Fri - Sat, 5-8 pm

○ Light Fare

BUFFALO CAULIFLOWER
Tossed in buffalo sauce and served with ranch

SHRIMP TEMPURA
Sweet chili and ponzu dipping sauce

EAGLE BURGER
½ lb. burger with your choice of American, Cheddar, Swiss or Pepper Jack cheese served with lettuce, tomato, onion and Beer Battered Fries
Add: Bacon \$2 / Mushroom \$2 /
Extra Patty \$4 / Avocado \$3

WINGS 6 for \$7
12 for \$12
Tossed in your choice of Buffalo, Thai Chili or BBQ with Ranch or Bleu Cheese

SOUP DE JOUR 8/10
Chef's house made soups

○ Salads

Add Chicken + \$4
Add Salmon + \$6
Add Shrimp \$8

COBB 16
Tossed romaine with gorgonzola dressing, bacon, chicken, hard boiled eggs, avocado, cherry tomatoes, topped with gorgonzola cheese

CAESAR
Romaine, classic anchovy Caesar dressing, shaved parmesan and garlic croutons

HOUSE SALAD
Cherry tomatoes, red onions, cucumber, citrus balsamic

○ Entrees

14 Choice of garlic mashed potato, salt roasted baked potato or saffron rice with seasonal vegetables
Add sauted shrimp to any entree \$8

15 **GRILLED PORTERHOUSE**
18 oz. / 40

14 **RIBEYE**
8 oz. / 36

STICKY PORK RIBS
Half / 27
Full / 36

FRIED DOUBLE DIPPED CHICKEN
24

○ Fish

CIOPPINO 28
Mussels, clams, crab and fresh seafood in a spicy tomato broth

SALMON EN PAILLOTE 26
Salmon wrapped in parchment, cooked in white wine, shallots, thyme, lemons, and confit garlic served with saffron rice and seasonal vegetables

16 **BASA STUFFED CRAB FILET** 24
Seared 6 oz. basa filet topped with crab stuffing, champagne bearnaise, served with saffron rice and seasonal vegetables

○ Sides

MASHED POTATO 2.5

SEASONAL VEGETABLES 2.5

LOADED BAKED POTATO 5

SAFRON RICE 4

18% Gratuity is added to all parties of 8 or more | Unfortunately split checks on large parties of 8 or more cannot be accommodated

Executive Chef | Albert Sandoval