



LUNCH

FLATBREADS

All flatbreads are served with your choice of Soup of the Day or Napa Salad

Shiitake mushrooms, sundried tomatoes, goat cheese, pesto sauce & fine herbs

\$13

Roasted chicken breast, double cream brie cheese, baby spinach & tomato-pesto sauce

\$15

Oven roasted vegetables, cremini mushrooms, tomato pesto sauce, crumbled goat cheese

\$14

SOUPS/SALADS

SOUP SELECTION

Created fresh daily, inspired by local ingredients

\$6

FRENCH ONION SOUP

Traditional three onion soup topped with herbed croutons, Swiss and Grana Padano cheeses

\$8

NAPA HOUSE SALAD

Mesclun greens, carrot & beet curls, pickled onions, cucumber, cherry tomato, mango vinaigrette

\$8

CAESAR SALAD

Crisp romaine, baked croutons, smoked bacon, shaved Grana Padano

\$9

SPINACH SALAD

Sliced strawberries, creamy goat cheese, candied walnuts, white balsamic dressing

\$10

ARUGULA AND PEAR

Wild arugula, sliced pears, Grana Padano cheese, candied walnuts, fresh lemon and mandarin orange kiwi vinaigrette

\$11

THE VINYARD COBB

Crisp romaine hearts, roasted turkey breast, tomato, bacon, egg, avocado, aged cheddar cheese, garlic croutons, white balsamic dressing

\$16

SESAME SALMON SALAD

Pan seared salmon, assorted greens, rice vinegar dressing, black & white sesame seeds, tomatoes, red onion, cucumber & crispy rice noodle garnish

\$17

*ADD A CHICKEN BREAST - 8, TWO JUMBO GARLIC SHRIMP SKEWERS - 9
OR 6OZ FRESH SALMON - 10*

VINYARD SANDWICHES

All sandwiches come with your choice of Soup of the Day, Napa Salad or Fresh Cut Fries Substitute sweet potato fries add - 2 OR French Onion Soup add - 2

CHICKEN AND STRAWBERRIES

Cranberry baguettine, double cream Brie, arugula

\$12

TACOS

Two flour tortillas filled with coleslaw, bruschetta, pea tendrils, truffle aioli

- Beef \$13
- Shrimp \$12
- Pulled Duck \$12

CALIFORNIA CHICKEN CLUB

Grilled chicken, hickory BBQ sauce, bacon, jalapeño jack cheese, avocado aioli, fresh sliced avocado, toasted sourdough bun

\$13

TURKEY WRAP

House roasted turkey breast, aged cheddar cheese, Boston Bibb lettuce, tomato, cranberry-mayo

\$13

CHICKEN CAESAR WRAP

Breast of chicken, smoked bacon, romaine, house made dressing, flour tortilla

\$13

CALIFORNIA BURGER

Avocado aioli, double cream Brie, sliced avocado, Bibb lettuce & tomato

\$14

STEAK SANDWICH

Sliced striploin on a toasted potato chive baguette, horseradish mayo, sautéed mushrooms and onions

\$17

ENTREES

QUINOA FILLED PORTOBELLOS

Mushroom caps topped with citrus drizzled quinoa, spinach & herbed goat cheese, roast cherry tomatoes & nice little salad

\$13

SCHNITZEL PARMESAN

Panko breaded pork loin, marinara sauce, pepper jack & parmesan cheeses, bowtie pasta Alfredo

\$15

WATERLOO COUNTY SCHNITZEL

Panko crusted pork loin, garlic mashed, seasonal vegetables

\$15

VEGETABLE CURRY

Onions, carrot, green bean, potato, yellow curry sauce served on a bed of rice, side fresh herbed cold vegetable salad

- Beef \$17
- Shrimp \$15
- Chicken \$15

PASTA

*All pastas come with your choice of Soup of the Day or Napa Salad Substitute
French Onion Soup add - 2*

CHICKEN BACON PENNONI

Penne pasta, chicken, bacon, onion, sweet bell pepper, mushrooms, Parmesan cheese, tossed in sauce

\$15

FOUR CHEESE BAKED LOBSTER MAC

Gruyère , 10 year old white cheddar, 5 year old cheddar, Grana Padano, lobster, spices, bechamel sauce

\$20

SEAFOOD LINGUINE

Shrimp, scallops, clams, squid, mussels, fish, Parmesan cheese, linguine pasta, lightly spiced tomato sauce

\$18

RAVIOLI

Cheese, basil and tomato stuffed ravioli, rose sauce, mushrooms, smoked bacon, onion, grilled garlic bread

\$15



DINNER

STARTERS

FRESH SHUCKED OYSTERS

½ dozen served with a cocktail sauce

\$17

FRESH P.E.I MUSSELS

Steamed mussels, white wine butter garlic broth, julienned vegetables

\$16

TORPEDO SHRIMP

Crispy fried with a sweet chili dipping sauce

\$13

CRAB AND SHRIMP CAKES

Two panko crusted sweet blue crab and shrimp cakes with remoulade sauce

\$13

GARLIC BREAD

Garlic butter, fresh parmesan cheese

\$7

- Add pepperjack and cheddar cheese \$4

BRUSHCHETTA

Marinated tomatoes, red onion, oregano, basil, herbed goat cheese

\$11

CALAMARI

Lightly fried calamari, pickled banana peppers, cherry tomatoes, crispy capers, poblano avocado dipping sauce

\$14

NAPA CAPRESE TOMATOES

Tomatoes, basil, buffalo mozzarella, red onion, balsamic glaze

\$11

TACOS

Two flour tortillas filled with coleslaw, bruschetta, pea tendrils, truffle aioli

- Beef \$13
- Shrimp \$12
- Pulled Duck \$12

BEEF CARPACCIO

Thin slices of beef, lemon, olive oil, black olives, bruschetta, balsamic reduction, pesto crostini

\$16

CHEESE TRAY

Premium assorted cheeses, prosciutto, pickled vegetables, cranberry crostini

\$21

Flatbreads

Shiitake mushrooms, sundried tomatoes, goat cheese, pesto sauce & fine herbs

\$13

Roasted chicken breast, double cream Brie cheese, baby spinach & tomato pesto sauce

\$15

Oven roasted vegetables, cremini mushrooms, tomato pesto sauce, crumbled goat cheese

\$14

SOUPS

DAILY SELECTION

Created fresh daily, inspired by local ingredients

\$6

FRENCH ONION SOUP

Traditional three onion soup topped with herbed croutons, Swiss and Grana Padano cheeses

\$8

SALADS

NAPA HOUSE SALAD

Mesclun greens, carrot & beet curls, pickled onions, cucumber, cherry tomato, mango vinaigrette

\$8

CAESAR SALAD

Crisp Romaine, baked croutons, smoked bacon, shaved Grana Padano

\$8

THE VINYARD COBB

Crisp Romaine hearts, roasted turkey breast, cherry tomato, bacon, egg, avocado, aged cheddar cheese, garlic croutons, white balsamic dressing

\$16

SPINACH SALAD

Sliced strawberries, goat cheese, candied walnuts, white balsamic dressing

\$10

ARUGULA AND PEAR

Wild arugula, sliced pears, Grana Padano cheese, candied walnuts, fresh lemon and mandarin orange kiwi vinaigrette

\$11

SESAME SALMON SALAD

Pan seared salmon, assorted greens, rice vinegar dressing, black & white sesame seeds, tomatoes, red onion, cucumber & crispy rice noodle garnish

\$17

*ADD A CHICKEN BREAST - 8, TWO JUMBO GARLIC SHRIMP SKEWERS - 9
OR 6OZ FRESH SALMON - 10*

VINYARD SIGNATURE ENTREES

WATERLOO COUNTY SCHNITZEL

Panko crusted pork loin, garlic mashed, mushroom demi-glaze seasonal vegetables

\$22

SMOKED BABY BACK RIBS

Loaded baked potato, Napa slaw, garlic breadrounds, applewood BBQ sauce

\$26

MAPLE GLAZED APPLEWOOD PORK TENDERLOIN

Apple compote, loaded baked potato, seasonal vegetables

\$24

4 CHEESE BAKED LOBSTER MAC

Gruyère, 10 year old white cheddar, 5 year old cheddar, grana padano, lobster, spices, béchamel sauce

\$31

CIOPPINO

San Francisco classic light stew with steamed shrimp, fish, squid, lobster, scallops, mussels and clams in a fresh tomato fennel broth, garlic toast

\$32

CALIFORNIA BURGER

Freshly made in house, Canadian Beef, Brie cheese, avocado aioli, fresh cut fries

\$14

FIRE GRILLED STEAKS

BEEF TENDERLOIN

AAA 8oz filet, seasonal vegetables, loaded baked potato

\$36

NEW YORK STRIPLOIN

AAA 10oz, seasonal vegetables, loaded baked potato

\$ 34

NEW YORK PEPPERCORN

AAA 10oz pressed in cracked black pepper, red wine demi glaze, garlic mashed potatoes, seasonal vegetables

\$38

STEAK ENHANCEMENTS

Blue Cheese or Crumbled Goat Cheese 4 / Sautéed Mushrooms

3 Grilled Garlic Shrimp Skewer 5 / Mushroom Demi Glace 4

ENTREES

CHICKEN AND BACON PENNONI

Penne pasta, chicken, bacon, onion, sweet bell pepper, mushrooms, Parmesan, tossed in béchamel sauce

\$18

BLACKENED RED SNAPPER

Cajun seasoned Red Snapper, rice pilaf, pesto aioli, seasonal vegetables

\$22

SEAFOOD LINGUINE

Shrimp, scallops, clams, squid, mussels, fish, Parmesan cheese, linguine pasta, lightly spiced tomato sauce

\$26

QUINOA FILLED PORTOBELLOS

Mushroom caps topped with citrus drizzled quinoa, spinach & herbed goat cheese, roast cherry tomatoes, napa house salad

\$13

QUINOA FILLED PORTOBELLOS

Mushroom caps topped with citrus drizzled quinoa, spinach & goat cheese, roast cherry tomato, balsamic reduction

\$17

SCHNITZEL PARMESAN

Panko breaded pork loin, marinara sauce, pepper jack & Parmesan cheeses, penne pasta, béchamel

\$22

ASIAN SALMON

Fresh Atlantic salmon Asian glazed, black & white sesame seeds, Shanghai stir-fried vegetables, rice pilaf

\$24

AUSTRALIAN RACK OF LAMB

Oven roasted half rack, honey hazelnut crust, blueberry demi glace, Quinoa pilaf, seasonal vegetables

\$41

CHICKEN VELOUTE

Skin on breast, garlic mashed potatoes, seasonal vegetables, mushroom veloute sauce

\$24

VEGETABLE CURRY

Onions, carrot, green beans, potato, yellow curry sauce, served on a bed of rice, fresh herbed cold vegetable salad

\$20

- Beef \$27
- Shrimp \$25
- Chicken \$25

RAVIOLI

Cheese, basil, and tomato stuffed ravioli, rosé sauce, mushroom, bacon, onion, grilled garlic bread