



## 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