

## ENTREE SALADS

### **EGGPLANT CAPRESE 15**

*breaded fried eggplant, fresh mozzarella, sliced tomatoes, roasted peppers, red onion, basil, balsamic glaze, olive oil*

### **CAESAR 11**

*romaine lettuce with parmesan cheese, tossed with homemade croutons and Caesar dressing*

### **ANTIPASTO 13/20**

*assorted meats and cheeses with romaine, iceberg, tomatoes, cucumbers, onions and balsamic vinaigrette*

### **WEDGE 11**

*iceberg lettuce, walnuts, blue cheese crumbles, cucumber, tomatoes, caramelized onions*

### **GRAPEVINE 12/17**

*grilled chicken and bacon over greens with tomatoes, cucumber, olives and artichoke hearts*

### **BUFFALO CHICKEN SALAD 13**

*fried chicken tossed with buffalo sauce, mixed greens, blue cheese crumbles, cherry tomatoes, cucumbers, celery, choice of dressing*

### **BRUSCHETTA SALAD 13**

*penne, fresh mozzarella, bruschetta, grilled chicken, mixed greens*

*add 4 gulf shrimp \$14, grilled chicken \$8, 4oz salmon \$12 4 sea scallops \$20*

## SANDWICHES

*served with french fries*

### **THE VINE PRIME 23**

*8 ounce slow roasted prime rib on open faced garlic toast topped with frizzled onions and served with au jus and horseradish sauce*

### **CLUCKEN RUSSIAN 15**

*crispy chicken, bacon, cheddar, lettuce, tomato and Russian dressing on a roll*

### **TURKEY or CORNED BEEF REUBEN 15**

*coleslaw, russian dressing and swiss cheese on grilled rye*

### **GRAPEVINE BURGER 14**

*8-ounce angus burger, lettuce, tomato, red onion, choice of american, swiss, or provolone  
add bacon \$2.00*

### **DANNY BURGER 15**

*8-ounce angus burger, sauteed mushrooms, frizzled onions, swiss cheese*

### **B & B BURGER 15**

*8-ounce angus burger with crumbled bacon, melted blue cheese, side of spicy pickled peppers*

### **COWBOY BURGER 15**

*8-ounce angus burger with bbq sauce, melted cheddar and onion rings*

### **CHICKEN PARMESAN SUB 11.50**

*fried chicken cutlet with tomato sauce, melted mozzarella and parmesan cheese*

### **CHEESESTEAK 11.50**

*chicken add \$1 add fried onions, peppers, mushrooms .50 each*

## APPETIZERS

### **FRIED CALAMARI 15**

*seasoned flour dusted, served with our marinara sauce*

### **JUMBO SHRIMP COCKTAIL 17**

*five gulf shrimp served with fresh lemon and homemade cocktail sauce*

### **EGGPLANT MELT 14**

*breaded, deep fried eggplant topped with bruschetta, fresh mozzarella, parmesan and balsamic glaze*

### **SHRIMP TACOS 12**

*3 seasoned shrimp tacos with homemade coleslaw in a fried wonton shell*

### **MUSSELS YOUR WAY 14**

*fresh steamed pei mussels offered: marinara, provencal, or fra diavolo*

### **STEAMED LITTLENECK CLAMS 15**

*twelve littleneck clams steamed in white wine, garlic butter sauce*

### **CRISPY BRUSSELS SPROUTS 12**

*deep fried and tossed with bacon, parmesan, sweet chili sauce*

### **ESCARGOT 13**

*six shelled snails broiled in garlic herb buter, served with parmesan onion crostini*

### **BAKED CLAMS CASINO 14**

*six baked clams on the half shell topped with bell pepper, onions and crisp bacon*

### **FIRECRACKER CHICKEN POPPERS 12**

*mozzarella and chicken stuffed jalapeno wrapped with bacon, served with a honey soy glaze*

### **GRILLED SEA SCALLOPS 17**

*char grilled large sea scallops served over hollandaise sauce with asparagus*

## SOUPS

### **SOUP DU JOUR**

Cup 4 Bowl 6

### **NEW ENGLAND CLAM CHOWDER**

Cup 6 Bowl 8

### **MANHATTAN CLAM CHOWDER**

Cup 5 Bowl 7

### **BAKED FRENCH ONION**

Crock 8

## PIZZA AND WINGS

### **BAR PIE 10**

*toppings-\$2 each sausage, pepperoni, mushrooms, peppers, onion, olives, ham, pineapple, broccoli, spinach, meatball*

### **SPECIALTY BAR PIE 14**

*chicken parm, buffalo chicken, margherita, cheesesteak, bruschetta, veggie, white pie*

### **CHICKEN WINGS 6 - \$7.50 12 - \$15.00**

*buffalo, bbq, thai chili, garlic parmesan, mango habanero, general tso's*

## SURF

### **SEA SCALLOPS 36**

*6 fresh local large scallops broiled in butter with white wine and lemon, served with rice pilaf*

### **SALMON PESTO 26**

*broiled fillet served with a fresh basil parmesan cream sauce, served with rice pilaf*

### **SESAME TUNA 24**

*sesame seed encrusted ahi steak, served rare with seaweed salad, pickled ginger, wasabi, teriyaki sauce and a side of rice pilaf*

### **CRAB CASSEROLE 34**

*claw and lump crabmeat broiled in butter, white wine and lemon, served with rice pilaf*

### **JUMBO GULF SHRIMP 26**

*choice of broiled, parmesan, scampi, marinara or fra diavolo, served with linguine*

### **SEAFOOD DEL MARE 33**

*jumbo gulf shrimp, large sea scallops, littleneck clams & pei mussels in marinara sauce, served over creamy risotto*

### **SEAFOOD BROIL 37**

*jumbo gulf shrimp, large sea scallops, basa fish fillet, crab stuffed mushrooms, clams casino served with rice pilaf*

### **CRAB AND SCALLOP RISOTTO 38**

*creamy risotto topped with 3 sauteed large sea scallops, claw and lump crabmeat, asparagus and sun dried tomatoes*

## TURF

*served with baked potato, butter and chive sour cream*

### **PRIME RIB 12 oz 33 16 oz 39**

*slow roasted ribeye served with au jus and horseradish cream*

### **FILET MIGNON 38**

*seasoned char grilled 8oz beef tenderloin steak topped with maître d' butter*

**OSCAR** – 4oz crabmeat, asparagus and hollandaise sauce add \$18

**MARSALA** – sauteed mushroom, sweet marsala wine, demi glaze add \$4

**AU POIVRE** – black peppercorn brandy sauce add \$6

### **GRILLED PORK CHOP 26**

*grilled 14oz double cut bone in loin topped with maître d' butter*

**DIANE** – sauteed mushrooms, fresh parsley, dijon mustard sauce add \$4

**MURPHY** – sauteed potato, onions and bell pepper in a white wine lemon sauce add \$4

## UPGRADE SIDES

FETTUCCHINE ALFREDO \$7

ONION RNGS \$7

PASTA WITH OIL & GARLIC \$5

GARLIC SAUTEED SPINACH or BROCCOLI \$4

LOADED POTATO \$6

*With our compliments, your dinner this evening will include a choice of salad,  
soup of the day or Manhattan clam chowder Side Caesar \$2.00 extra, Dipping Oil \$4.95*

## **CHICKEN**

### **MARSALA 21**

*sautéed boneless breast and fresh mushrooms in a sweet marsala wine demi glaze over linguine*

### **PARMESAN 21**

*italian seasoned bread crumb coated fried boneless breast with tomato sauce,  
melted mozzarella and parmesan cheese, served with linguine*

### **FRANCAISE 21**

*egg batter dipped sauteed boneless breast in a white wine lemon butter sauce, served with linguine*

### **VERONA 21**

*grilled boneless breast of chicken with sauteed artichoke hearts, spinach, tomatoes,  
tossed with garlic parmesan cream sauce over linguine*

### **ST. THOMAS 30**

*boneless chicken breast sautéed with fresh spinach, gulf shrimp and sea scallops  
finished with a touch of hollandaise sauce, served over linguine*

## **PASTA**

*(gluten free penne pasta available upon request)*

### **CHICKEN GNOCCHI 23**

*breaded, deep fried chicken breast over potato pasta dumplings, tossed with sauteed spinach  
and blush tomato cream sauce*

### **PENNE WITH VODKA SAUCE 16**

*vodka sauce tossed with parmesan cheese*

### **CAPELLINI PRIMA 18**

*garlic, mushrooms, asparagus, spinach, broccoli and sun dried tomatoes sauteed in olive oil  
with vegetable broth, served over angel hair*

### **EGGPLANT PARMESAN 18**

*fried eggplant layered with tomato sauce, parmesan and mozzarella, served with linguine*

### **CAVATELLI ALFREDO 18**

*ricotta cheese pasta twists tossed in alfredo sauce with broccoli*

### **EGGPLANT ROLLATINI 19**

*baked fried sliced eggplant rolls filled with seasoned ricotta cheese  
topped with tomato sauce and melted mozzarella, served over angel hair  
add vodka sauce 3*

## **PROTEIN ADDITIONS**

<i>GRILLED, BREADED or BLACKENED CHICKEN \$8</i>	<i>4oz ATLANTIC SALMON \$12</i>
<i>4 SEA SCALLOPS \$20</i>	<i>4oz CRAB MEAT \$17</i>
	<i>4 JUMBO GULF SHRIMP \$14</i>