

## **ENTREE SALADS**

### **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**

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

### **GRAPEVINE 12/17**

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

### **MOZZARELLA CAPRESE 14**

*fresh mozzarella, roasted peppers, red onion and fresh sliced tomatoes, served with balsamic dressing and drizzled with balsamic glaze*

*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*

### **TEXAS BURGER 15**

*8-ounce angus burger, bbq sauce, onion ring, cheddar cheese*

### **SHRIMP VENICE 18**

*breaded gulf shrimp with fresh basil, bruschetta, melted mozzarella cheese in a garlic toast*

## **PIZZA AND WINGS**

### **BAR PIE 10**

*toppings-\$1.50 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*

## APPETIZERS

### **FRIED CALAMARI 15**

*served with our marinara sauce*

### **JUMBO SHRIMP COCKTAIL 17**

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

### **PAN SEARED SASHIMI TUNA 16**

*tuna encrusted with peppercorns served with maki seaweed salad, ginger, wasabi and teriyaki sauce*

### **BREADED EGGPLANT MELT 13**

*breaded eggplant topped with melted fresh mozzarella, bruschetta and balsamic glaze*

### **FILET MIGNON TIPS TACOS 12**

*2 filet mignon tip tacos with lettuce, pico and homemade salsa verde on the side*

### **MUSSELS YOUR WAY 14**

*fresh mussels served the way you like best marinara, provençal, or fra diavolo*

### **STEAMED LITTLENECK CLAMS 15**

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

### **CRISPY BRUSSELS SPROUT 12**

*bacon, parmesan, sweet chili sauce*

### **DRUNKEN EGGPLANT ROLLATINI 14**

*eggplant rolled with ricotta cheese topped with vodka sauce and mozzarella cheese*

### **COCONUT SHRIMP 16**

*coconut breaded gulf shrimp with melba sauce*

### **BAKED CLAMS CASINO 13**

### **FIRECRACKER CHICKEN POPPERS 10**

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

### **BAVARIAN PRETZEL STICKS 11**

*served with beer cheese and spicy mustard*

## SOUPS

### **SOUP DU JOUR**

Cup 4 Bowl 5.5

### **NEW ENGLAND CLAM CHOWDER**

Cup 6 Bowl 7.5

### **MANHATTAN CLAM CHOWDER**

Cup 5 Bowl 6.5

### **BAKED FRENCH ONION**

Crock 6.5

## **SURF**

### **CRAB STUFFED FLOUNDER 36**

*flounder stuffed with crab imperial topped with special sauce and baked, served with rice pilaf*

### **SEAFOOD BROIL 37**

*jumbo gulf shrimp, sea scallops, basa filet, stuffed mushrooms, clams casino  
broiled in a light lemon and white wine sauce, served with rice pilaf*

### **MARYLAND STYLE CRAB CAKES 34**

*fried and served with special sauce and rice pilaf*

### **PISTACHIO CRUSTED SALMON 29**

*served with garlic parmesan potato wedges and finished with balsamic glaze*

### **LARGE GULF SHRIMP 26**

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

### **SHRIMP AND SCALLOP RISOTTO 32**

*sauteed gulf shrimp and sea scallops with a creamy risotto*

### **LINGUINE WITH CLAM SAUCE 23**

*shucked and chopped clams tossed with garlic and basil choice of red, white or fra diavolo sauce*

### **SCALLOP PICCATA 33**

*large local sea scallops sauteed in white wine, butter, caper sauce over asparagus*

### **SALMON ANNERITO 29**

*blackened atlantic salmon over garlic and butter zucchini noodles*

## **TURF**

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

### **RIBEYE 32**

*grilled 12oz ribeye finished with grapevine seasoning blend and maître d' butter*

### **TOURNADO 46**

*8oz filet topped with sauteed jumbo crab meat and bearnaise sauce*

### **GRILLED FILET MIGNON 34**

*8oz filet finished with grapevine seasoning blend and maître d' butter*

### **PRIME RIB**

**12 oz 32 16 oz 37**

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

### **GRILLED PORK CHOP 23**

*finished with grapevine seasoning blend and maître d' butter*

## **UPGRADE SIDES**

**FETTUCCINE ALFREDO \$7**

**GARLIC SAUTEED SPINACH \$4**

**PASTA WITH OIL & GARLIC \$5**

*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**

*chicken breast sautéed mushrooms finished with marsala wine demi glace over linguine*

### **PARMESAN 21**

*chicken breast breaded and fried, tomato sauce and melted mozzarella cheese, served with linguine*

### **FRANCAISE 21**

*chicken breast lightly battered with egg and served in a white wine lemon sauce served with linguine*

### **CHICKEN VERONA 21**

*grilled chicken, artichokes, spinach, tomatoes tossed with garlic parmesan cream sauce over linguine*

### **CHICKEN BRUSCHETTA 22**

*grilled chicken topped with bruschetta, fresh mozzarella, demi glaze over garlic mashed potato*

### **ST. THOMAS 30**

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

## **PASTA**

*(gluten free penne pasta available upon request)*

### **TORTELLINI PUTTANESCA 19**

*tortellini, capers, kalamata olives, diced tomatoes, garlic, chili flakes, parsley*

### **CHICKEN GNOCCHI 23**

*breaded chicken cutlet over creamy tomato sauce tossed with gnocchi and spinach*

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

*vodka sauce tossed with pecorino romano cheese*

### **EGGPLANT PARMESAN 18**

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

### **PENNE BOLOGNESE 20**

*veal, beef and pork mixed with carrot, onion and tomato sauce over penne*

### **CHICKEN ALFREDO 24**

*grilled chicken, peas, sun-dried tomatoes tossed in alfredo sauce over fettuccine*

### **PENNE RAPINI 22**

*broccoli rabe, sun-dried tomatoes, ground sausage and penne tossed in a white wine garlic sauce*

## **PROTEIN ADDITIONS**

*4 JUMBO GULF SHRIMP \$14     GRILLED CHICKEN \$8     4oz ATLANTIC SALMON \$12*

*4 SEA SCALLOPS \$20     4oz CRAB MEAT \$18*