Vines BY THE H

STARTERS

SOUP 13
Chef's daily creation.

TUNA CARPACCIO 18 (A,G,S,C)
Paper-thin slices of sushi-grade tuna dressed with extra virgin olive oil, red onions, lemon juice, and briny capers, served with grilled bread.

SEA BASS CEVICHE 21 (A,G,S,N,C)
Pearl-white sea bass marinated in fresh lime with red onions, cucumber, cilantro, and garlic-bread crumble, accompanied by a zesty jalapeño sauce.

CRISPY CALAMARI 22 (D,A,G,S,N,P)
Served with tartar and harissa sauces.

BLUE CRAB FINGERS 25 (D,A,G,S,N)
A Southern Creole–inspired dish made with delicate blue crab claw meat, served with lemon-butter sauce, teardrop peppers, and scallions.

OYSTERS 2 each piece (AL,A,S, SF,P)
Imported daily, served with mignonette and green-apple sauces and grilled bread.

LAMB LOLLIPOPS 29 (D,E,A,N,P,C)
Marinated and seared to perfection, served with potato salad, pickled cucumbers, and gremolata.

CAULIFLOWER STEAK 18 (D,E,A,N,P, C)
A thick slice of turmeric-marinated cauliflower, served with mint sour-cream sauce and finished with lemon and Parmesan zest.

BURGER SLIDERS 18 (D,E,A,G,N,P,C)
Premium beef sliders topped with cheddar, caramelized onions, mustard sauce, lettuce, and tomato.

BEEF SKEWERS 22 (D,E,A,S,G,N,P)
Tender grilled beef with gremolata, creamy potatoes, and roasted-hazelnut beef jus.

SHRIMP SKEWERS 21 (D,E,A,S,SF,N,P)
Citrus-marinated, grilled shrimp served with a zesty sauce and pickled cucumbers.

FLATBREADS

MARGHERITA 12 (D,A,G,N,P)
Fresh mozzarella, basil, and extra virgin olive oil.

VEGGIE 13 (D,A,G,P, M)
Tomato sauce, spinach, mushrooms, red onions, zucchini, and peppers.

PHILLY CHEESE STEAK 16 (D,A,G,N,SO,P)
Tender beef, red and green peppers, onions, mozzarella, and a touch of barbecue sauce.

HONEY MUSTARD CHICKEN 15 (D,A,G,N,P)
Marinated chicken breast with sweet, tangy mustard sauce, caramelized onions, green peppers, and mozzarella.

CHEESE PLATTER 25 (D,G)
A curated selection of fine cheeses from creamy Brie and Gruyère to sweet Emmental and bold Danish Blue, served with house-made cherry jam, figs, and grapes.

SALADS

GREEK SALAD 16 (D,A,N,P,C)
A Mediterranean classic with cucumbers, tomatoes, red onions, peppers, Kalamata olives, feta cheese, oregano, and lemon dressing.

CAESAR SALAD 14 (D,E,A,SO,G,S,P,C)
Crisp romaine lettuce and house-made croutons.
Add: Chicken +12 | Shrimp (3 pcs) +12 | Salmon +21

BURATTA 16 (D,NU, P,C)
Creamy, locally produced burrata with heirloom cherry tomatoes, celery pesto, and roasted figs.

Nuts (N) Sesame (SS) Gluten (G) Shellfish (SH) Seafood (S) Allium (A) Dairy (D) Egg (E) Soy (SO) Alcohol (AL) Mushroom (M)* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
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HOME MADE PASTA

LINGUINI BOLOGNESE 32 (D,A,G,AL,N)
Ribbon pasta tossed with rich Bolognese, roasted peanuts, and Parmesan zest.

TUSCAN SHRIMP RIGATONI 34 (D,NU,G,SF,S,N,P)
Rigatoni with shrimp, spinach, and creamy celery velouté.

PREMIUM SIGNATURE CUTS

FILET MIGNON 8 oz 57
NEW YORK STRIP 14 oz 61
RIBEYE 14 oz 68
TOMAHAWK 32 oz 155

FROM THE GRILL

SALMON 38 (D,A,S,N,M,P,C)
Charred wild mushrooms, cauliflower purée, and natural jus.

CHILEAN SEA BASS 45 (D,A,S,P)
Kissed with gremolata and served with a classic velouté, black mussels, and confit potatoes.

ROASTED CHICKEN BREAST 28 (D,AL,A,P)
Served with green beans, sautéed sweet potatoes, and white-wine butter sauce.

BEEF BURGER 19 (D,E,A,G,N,C)
White cheddar, pickled cucumbers, caramelized onions, spicy truffle sauce, served with French fries.

SIDES

ASPARAGUS with HOLLANDAISE 14
GREEN BEANS 14
WHIPPED POTATOES 14
FRENCH FRIES 13
PARMESAN TRUFFLE FRIES 16

SAUCES

AU POIVRE 6
PEPPERCORN 6
HOLLANDAISE 6
BEARNAISE 6

DESSERT

CRÈME BRÛLÉE 14 (D,E,G)
With caramelized bananas.

VINES CHOCOLATE CAKE 14 (D,E,G)
Served à la mode with French vanilla ice cream and house-made cherry sauce.

WHITE CHOCOLATE CAKE BANANA BREAD PUDDING 14 (DE,G,AL)
Served with bourbon crème anglaise.

COOKIES & MILK 14 (D,E,G)
Warm chocolate-chip cookies with ice-cold milk.

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CHAMPAGNE & SPARKLING WINE

Bin L1: Veuve Clicquot, 'La Grande Dame'	$350
Bin 001: Perrier Jouet Grand Brut, Epernay	$100
Bin 002: Moet & Chandon Imperial But, Epernay	$120
Bin 003: Drappier, Brut Nature	$120
Bin 004: Schramsberg 'Blanc de Blanc', CA	$90
Bin 005: Iron Horse 'Wedding Cuvee', CA	$90

SAUVIGNON BLANC

Bin 201: Spy Valley, Marlborough, NZ	$75
Bin 202: Merry Edwards, Russian River Valley	$65
Bin 203: Robert Mondavi, Napa	$50
Bin 204: Silverado, Napa	$50
Bin 205: Baby Blue, Napa	$50

ALTERNATIVES WHITES

Bin 301: Belle Glos, Napa, White Blend	$50
Bin 302: Spy Glass, Marlborough NZ Sauvignon Blanc	$70
Bin 303: Donna Sophia, Pecorino	$50
Bin 304: Conundrum, California	$45
Bin 305: Thacher, Paso Robles, Chenin Blanc	$50
Bin 306: The Prisoner, California	$60
Bin 307: Harvey & Hariett, Napa	$75
Bin 308: Lakewood Reserve, Finger Lakes, NY Riesling	$40
Bin 309: Hillick and Hobbs, Finger Lakes, NY Riesling	$50

MERITAGE / MERLOT

Bin 501: Textbook, Napa	$52
Bin 502: Swanson, Napa	$52
Bin 503: Northstar, Columbia Valley WA	$70
Bin 504: BV "Tapestry', Napa	$85
Bin 505: Caymus 'Conundrum', Napa	$45
Bin 506: Caymus Red Schooner 'Transit', Napa	$50

CHARDONNAY

Bin		
Bin 101: Kistler, Sonoma Mountain, Sonoma		$100
Bin 102: Kendall Jackson, Grand Reserve, Napa		$50
Bin 103: Cakebread Cellars, Napa		$90
Bin 104: Paul Hobbs, Crossbarn, Napa		$70
Bin 105: Caymus, Mer Soleil, Santa Lucia Highlands		$45
Bin 106: Pampa (AR)		$45
Bin 107: Chalone, Napa		$55
Bin 108: Ferrari Carano, Sonoma		$50
Bin 109: Beringer Private Reserve		$60
Bin 110: Belle Glos, Glasir Holt		$50

CABERNET SAUVIGNON

Bin 401	Beringer, Knights Valley	Napa	$60
Bin 402	Beringer, Private Reserve Napa		$150
Bin 403	Beaulieu Vineyards, Rutherford Reserve Napa		$110
Bin 404	Caymus, California Napa		$120
Bin 405	Mount Veeder Napa		$100
Bin 406	Cliff Lede, Stags Leap District		$150
Bin 407	Chateau Montelena Napa		$150
Bin 408	Beaulieu Vineyards, 'Georges de La Tour'		$250
Bin 409	Frank Family, Rutherford Reserve		$160
Bin 410	Caymus 'California' Napa		$120
Bin 411	Sebastiani 'Cherry Block'		$200
Bin 412	Turnbull Cellars Napa		$90
Bin 413	Turnbull Cellars 'Black Label', Oakville Napa		$180
Bin 414	Far Niente, Post and Beam	Napa	$75
Bin 415	Patrimony Napa		$120
Bin 416	Hewitt Cellars, Rutherford	Napa	$100
Bin 417	Robert Mondavi, Oakville	Napa	$120
Bin 418	Double Diamond	Napa	$150

ZINFANDEL

Bin 601: Ridge "Lytton Springs", Sonoma	$90
Bin 602: Sebastiani "Old Vines', Sonoma	$50
Bin 603: Cline 'Old Vines', Lodi	$45
Bin 604: Grgich Hills	$90

SYRAH

Bin 701: Caymus-Suisan, Suisan Valley	$60
Bin 702: Shafer 'Relentless'	$80

Vines

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