

Vining's Bistro

STARTERS

All appetizers are available in entrée portions

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| Soup du jour | daily |
| Spiced Olives | 6.50 |
| Fire Roasted Pepper Antipasto – fire roasted then stuffed with smoked mozzarella and Pistachio pesto and soppressata, greens, spiced olives, aged balsamic vinegar and Extra virgin olive oil | 10.50 |
| Bruschetta –grilled garlic foccacia with Vermont goat cheese, roasted tomatoes and A small arugula salad | 7.75 |
| Steamed Chatham Littleneck Clams with fennel and sausage | 10.00 |
| Bistro Mussels (when available) steamed in white wine with garlic & herbs Or in a Thai curry broth | 10.00 11.00 |
| Angel Hair with olive oil, garlic, roasted tomatoes & pine nuts and Reggiano parmesan | 9.50 |
| Mexican Hat Dance – grilled Gulf shrimp on top of a guacamole tostada with chipotle aioli Black bean mojo and mango coulis | 12.00 |
| Royal Thai Crab Cakes served with picante-chile cucumber vinaigrette | 13.00 |
| Warm Lobster Taco with salsa fresca and lime crème fraiche | 15.00 |
| Bistro Salad of Assorted Field Greens | 7.50 |
| | Smaller version 5.00 |
| Or with Great Hill Blue Cheese and kalamata olives | 9.50 |
| Salad of Mixed Field Greens with Gorgonzola Bruschetta, spiced walnuts, Asian pears And sundried cranberry vinaigrette | 10.00 |
| Caesar Style Salad * with Romaine Hearts | 9.00 |
| Smaller version | 6.50 |
| With Grilled Chicken | 16.50 |
| With Grilled Shrimp | 21.00 |
| With Grilled Scallops | 25.00 |
| Side of House Potato or Rice | 5.00 |
| Grilled Asparagus with roasted almonds and Reggiano Parmesan | 6.50 |

- *Consumer Warning – items depicted with an * may have raw or undercooked ingredients that could affect*
- *those with severe allergies and/or food born illness*

ENTREES

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| Spit Roasted Chicken of the Day | Priced daily |
| Catch of the Day | Priced daily |
| Linguine and Clams – Chatham little neck clams with olive oil, pancetta, garlic, Parsley and a pinch of pepper tossed with linguine Fini | 18.75 |
| Chicken Breast Milanese - breaded in Foccacia Crumbs and sautéed in extra Virgin olive oil; on arugula, orzo and roasted corn salad, tomato preserved lemon salsa and shaved sharp aged provolone | 19.50 |
| Skillet Roasted Portuguese Style Chatham Schrod – lightly marinated in lime-cilantro-garlic and peppers, roasted with aromatic vegetables and chorizo; with rice and vegetables | 22.75 |
| Bangkok Clay Pot - shrimp, scallops, littlenecks and fish simmered in an aromatic Thai Green Curry coconut broth with Asian vegetable; served in a clay pot with jasmine rice | 24.75 |
| or Vegetarian Style | 22.50 |
| Porco ala Alentejana – Isla Madeira pork and clams with garlic sauce and roasted potatoes | 18.75 |
| Pan Seared Cape Sea Scallops with apple bacon, mixed mushrooms and Balsamic caramelized onion confit; roasted potatoes and veg | 25.75 |
| Grilled Wolf Neck Farms Rib Eye Steak – porcini dry rubbed with grilled Portobello mushroom and cabernet-truffle emulsion with house potato and grilled vegetables | 28.75 |
| Trio of Caribbean Pork – spit roasted Jerk pork loin, baby back ribs with guava BBQ glaze, chourizo-roasted sweet corn quesadilla | 22.00 |

20% GRATUITY ON PARTIES OF 6 OR MORE
\$5.00 PLATE CHARGE ON SHARED ENTREES

7/8/2009