

Vining's Bistro

SUMMER MENU

STARTERS

(ALL APPETIZERS CAN BE ORDERED IN ENTRÉE PORTIONS)

Soup du jour	daily
Spiced olives	6.50
Fire Roasted Pepper Antipasto – fire roasted then stuffed with smoked mozzarella and Pistachio pesto with soppressata, greens, spiced olives, aged balsamic vinegar and Extra virgin olive oil	10.50
Thai Chicken lettuce wraps – with spicy sesame dressing	10.00
Bistro Mussels (when available) steamed in white wine with garlic & parsley Or with Thai curry broth	12.00
Clam Roast – littleneck clams, sausage and fennel in an aromatic tomato broth	12.00
Angel Hair with olive oil, garlic, roasted tomatoes & pine nuts and Reggiano parmesan	9.50
Rao's "Anna and Frankie's" Meatballs – with fresh San Marzano tomato sauce aged parmesan	9.50
Grilled Spiced Shrimp with gazpacho salsa and avocado crema	12.00
Royal Thai Crab Cakes served with picante-chile cucumber vinaigrette	13.50
Warm Lobster Taco with salsa fresca and lime crème fraiche	15.50
Bistro Salad of Assorted Field Greens	7.50
	Smaller version 5.00
Or with New Zealand blue Cheese and kalamata olives	10.00
Salad of Mixed Field Greens with Gorgonzola Bruschetta, spiced walnuts, Asian pears And sundried cranberry vinaigrette	11.00
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	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 allergies or food born illness
Split Salad add \$1.00

ENTREES

Spit Roasted Chicken of the Day	Priced daily
Catch of the Day	Priced daily
Chicken Breast Milanese - breaded in foccacia crumbs and sautéed in extra olive oil; on arugula, orzo and roasted corn salad, tomato-preserved lemon salsa and shaved sharp provolone	19.50
Linguine and Clams – Chatham little neck clams with olive oil, pancetta, garlic, Parsley and a pinch of pepper tossed with linguine Fini	21.00
Skillet Roasted Portuguese Style Chatham Schrod – lightly marinated in lime-cilantro-garlic and peppers, roasted with aromatic vegetables and chorizo; with rice and vegetables	24.00
Bangkok Clay Pot - shrimp, scallops, littlenecks and fish simmered in a aromatic Thai Curried coconut broth with Asian vegetable; served in a clay pot with jasmine rice	25.50
or Vegetarian Style	22.50
Pan Seared Cape Sea Scallops with apple bacon, mixed mushrooms and Balsamic caramelized onion confit; roasted potatoes and veg	27.00
Grilled Wolf Neck Farms Rib Eye Steak – porcini dry rubbed with grilled Portobello mushroom and cabernet-truffle emulsion with house potato and grilled vegetables	30.50
Sonoran Pork Trio – adobo rubbed spit roasted pork loin, grilled jalapeno Sausage, chorizo-roasted corn quesadilla and jicama slaw	19.50

20% GRATUITY ON PARTIES OF 6 OR MORE
Five Dollar Split Plate Charge

7/22/2010