

PURE GOLD VINE SPRING DINNER MENU

TAPPAS

Hot Dip 12/15

Choice of: Hot Artichoke Dip or Hot Crab Dip.

Sausage Stuffed Mushrooms 16

Roasted Italian Sausage & Button Mushrooms garnished with Garlic Chili Sauce and Pickled Mustard Seed

Spicy Green Lip Mussels 17

Spicy Chorizo sauteed in Pepperoni and Jalapenos served with a French Baguette.

Fried Calamari Fritti 14

Calamari Rings and Tentacles are dusted in Tempura Flour, & fried to a golden brown. Served with Lemon Aioli.

Seafood Crudot 20

Beet-Cured Salmon rides atop Sticky Rice, Saffron-Pickled Daikon and Sesame Seeds, garnished with Wasabi Tobiko and White Ponzu.

SALAD

Caesar Classico 14

Romaine Lettuce, Croutons, Parmigiano Reggiano, and dressed in Chef Sandoval's Caesar.

Strawberry Spinach & Feta Salad 22 (Veg)

Spring Mix, Spinach, Fresh Strawberries, Feta Cheese, Pickled Onion, Cucumber, Avocado, dressed in a White Balsamic Vinaigrette.

Cobb Salad 20

Spring Mix, Tomato, Cucumber, Bacon, Hardboiled Egg, Bleu Cheese Crumble, Asparagus, Avocado, dressed in a Bleu Cheese Dressing.

Shrimp & Mango Salad 26

Spring Mix, Cucumber, Tomato, Garbanzo Beans, Diced Mango, Roasted Shrimp, dressed in a Citrus Dressing.

Pure Gold Vine Garden 12 (Veg)

Spring Mix, Cucumber, Tomato, Carrots, topped with Dried Cranberries and Croutons, dressed in a White Balsamic Vinaigrette.

THE KAIJU SANDWICH COLLECTION

Codzilla Kaiju Sandwich 18

Grilled Bun, Hibiscus Jalapeno Aioli, Coleslaw, Golden-Fried Beer-Battered Cod, Crispy Onion Strings. Served with French Fries

Crispy Chicken Sandwich 18

Grilled Bun, Fried Chicken Cutlet, Tomato, Pickle, Cheddar Cheese and Crispy Onion Strings. Served with French Fries.

Prime Rib French Dip 20

Roasted Prime Rib thinly sliced, paired with Crispy Onion Strings and served on a toasted French Roll with melted Swiss Cheese and Beef Au Jus for dipping. Served with French Fries.

B.Y.O.B (Build Your Own Burger) 17

Starting out with a Classic Cheeseburger and modify it to your liking. Choose as many or as few items from our list below. All items are \$2 except where otherwise marked:

Cheese: Pepperjack, Swiss, Bleu. **Meats:** (\$6) Patty, Pastrami, Bacon, Turkey, Ham **Veg:** (\$3) Avocado, Crispy Onion Strings, Sliced Jalapeno, Mushroom

ADDITIONAL FARE

Fish and Chips 20

Golden-Fried Beer Battered Cod and French Fries served with House Made Tartar Sauce and Lemon Slices.

Fried Fish Tacos / Grilled Mahi Tacos 18 / 22

Grilled Corn Tortilla, House Taco Sauce, Golden-Fried Beer Battered Cod or Grilled Mahi-Mahi, Cabbage, Pico de Gallo, and Shredded Cheddar Cheese. Served with French Fries.

House Mac N' Cheese (Veg) 18

Creamy House-Made Cheddar Béchamel tossed in Silky Noodles topped with an Herb Panko Crust.

Adds: Chicken \$8, Shrimp \$12, Bacon \$6, Seasonal Veg \$5

ENTREES

(All come with side soup or salad.)

Mediterranean Risotto (GF) (V) 26

Sauteed in Olive Oil with Garlic, Artichoke, Sun-Dried Tomatoes, Green Onions, Thyme, and Arborio Rice. Deglazed with White Wine and finished with Vegetable Broth.

Adds: Diver scallops \$20, Bacon \$6, Chicken \$8, Shrimp \$12, Salmon \$14, Seasonal Veg \$5

Ribeye (GF) 46

A Hand-Cut 16oz. Ribeye Steak. Grilled to order. Topped with a House-Made Gorgonzola Butter and Crispy Onion Strings Served with your choice of Potato, and Grilled Seasonal Vegetables.

N.Y. Strip (GF) 38

A Hand Cut 16oz. New York Strip Steak. Grilled to order. Draped in an Italian Herb Butter topped with Crispy Onion Strings. Served with your choice of Potato, and Grilled Seasonal Vegetables.

Island Glazed Salmon (GF) 34

Macadamia Nut, Apricot, Organic Toasted Coconut, in Honey Glaze. Served atop Brown Rice and Seasonal Vegetables.

Greek Chicken 30

Thinly Pounded Chicken Breast stuffed with Mushrooms, Feta Cheese, and Spinach. Served atop Lemon Orzo with a tangy Lemon Thyme pan sauce.

Turkey Pot Pie Au Gratin 24

Roasted Turkey, Garden Vegetables, and Cheese topped with a Flaky Puff Pastry Crust.

Lamb 40

Lamb marinated in Greek Yogurt, Fresh Herbs, atop a bed of Roasted Tomatoes, served with your choice of Potato and Seasonal Vegetables.

Sweet & Savory Pork Ribs Half Rack 18 / Full Rack 28

Served with Coleslaw and your choice of Potato.

SIDES

Mashed Potatoes 5

Baked Potato 5

Seasonal Vegetable 5

Side Salad 5

Sauteed Mushrooms 7

*****Split Plate Charge*****

\$10