

Gold Vine Grill

Dinner Menu

All Dinners are Served w/ Bread & Butter, Gold Vine Grill
House Salad w/ Choice of Dressing, and
Fresh Vegetable w/ Choice of Oven Roasted o, Garlic Smashed Potato or Rice

Salads:

Spinach Salad: Fresh Baby Spinach

Tossed in a Lemon-Herb Vinaigrette, w/
Mushroom, Red Onion, Bacon, Avocado
And Feta Cheese

Half Size: \$7.00 Full Size: \$9.50

Organic Somerset Greens: tossed w/

Caramelized Pecans, Asian Pears and
Gorgonzola Cheese in a Shallot Vinaigrette

Half Size: \$7.00 Full Size \$9.50

Asian Chicken Salad: Organic Somerset Greens

Tossed w/ Marinated Chicken, Hothouse
Cucumbers, Red Peppers, Cabbage and
Julienned Carrots, tossed in a Tamarind

Dressing. Full Size Only: \$14.50

Classic Caesar Salad: Fresh, Crisp Romaine

Lettuce, tossed w/ Chef Greg's Caesar
Dressing, w/ House-Made Croutons and
Shaved Parmesan

Half Size \$7.00 Full Size: \$9.50

Add to Any Salad:

Grilled Chicken: \$6.00

Blackened Salmon \$7.00

Sesame Crusted Ahi \$8.50

Gold Vine Grill uses Organic Produce
Whenever Possible.

Entrees

Flame-Broiled Rib-Eye Steak

topped w/ a Mushroom, Cabernet
Demi

\$22.95

Somerset Broil: Flame-Broiled Hanger

Steak, topped w/ Sauce Diablo & Grilled
Red Onions

\$20.95

Chicken Cordon Grill: Panko Breaded Chicken

Breast stuffed w/ Chorizo, Black Beans, Manchego
& Goat Cheese on a Fresh Warm Salsa

\$19.95

Pork Chops: Mrinated in Jalapeño & Honey,

Grilled on the Flame Broiler, and topped w/
Date Chutney

\$19.95

Chicken Scallopini: Served Picatta,

Marsala or Carciofo Style

\$18.50

Calamari Dore: Egg-Battered, Sauteed Golden

w/ a White Wine Lemon Caper Sauce

\$18.50

Blackened Salmon Filet: Pan-Seared, Served

w/ a Cajun Cream Sauce

\$19.95

Seafood Vol au Vent: Shrimp, Salmon &

Scallops in a Puff Pastry Shell, tossed in a
Fresh Seafood Veloutè

\$20.95

Macadamia Crusted Mahi Mahi: Fresh

Mahi Filet, Pan-Seared in a Macadamia
Crust, w/ a Coconut Lime Sauce

\$19.95

Cappellini Pomodoro: w/ Sundried Tomatoes

Roasted Garlic, Kalamata Olives & Feta

\$17.95

Risotto: Chef's Choice

Price Varies

Split Plate Charge \$5.00 per person/ Parties of 8 or More add 20% Gratuity—one check.

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Wine Bar / Appetizer Menu

- Smoked Salmon Quesadillas Off the Grill: Chef Greg's Specialty...
Flour Tortilla filled w/ Havarti & Monterey Jack Cheeses, Smoked Salmon, and a Special Salsa sure to Please the Palate \$8.95
- Hang Town Neveau alla Gold Vine: Panko-Crusted Oysters atop Creamed Spinach, topped w/ Pancetta and drizzled w/ a Thyme Beurre Blank \$9.95
- Antipasto Platter w/ Bombolini: Marinated Peppers, Artichokes, Mushrooms and Meat served w/ Bombolini Gorgonzola \$9.00
- Ginger Shrimp Ravioli: Wonton filled w/ Asian-Style Shrimp, in a Hot & Sour Thai Broth \$8.95
- Grilled Artichoke: Flame-Broiled and Delicious....Served w/ Chipotle Aioli or Pesto Aioli \$8.95
- Chicken Satay Skewered Chicken Breast Strips, Flame Broiled and Served With a Peanut Dipping Sauce \$8.95
- Deep Fried Zucchini: Fresh Zucchini Sticks, Rolled in Herb-Seasoned Bread Crumbs, Deep Fried, and Served w/ Ranch Dip \$7.95
- Grilled Crostini: Baguette Slices, Grilled to Golden Brown and Served w/ Boursin Cheese, Kalamata Olives and Roasted Garlic \$8.25
- Artisan Cheeses and Fruit: Assorted Artisan Cheeses served w/ Fresh Fruit, Spicy Mustard and Fig Marmalade \$9.50
- Sesame Crusted Seared Ahi: Seared Rare and served on a bed of Asian Slaw Accompanied by sides of Pickled Ginger, Soy Sauce and Wasabi \$12.00
- *This Item not available on Happy Hour*