

DINNER MENU

Please enjoy our ingredients grown, raised and caught by the finest suppliers in our industry that share our commitment to serving great food.

THE RAW BAR

SHRIMP COCKTAIL 16

SMALL PLATES

CRISPY SPINACH & CHEESE PIES 14
Baked traditional Greek phyllo dough Pies

SAGANAKI 12
METAXA Flambé Greek cheese, lemon juice

CRISPY CALAMARI 13
Mediterranean sea imported calamari, marinara sauce

BBQ OR BUFFALO CHICKEN WINGS 14
Celery & carrot sticks, blue cheese Sauce

SMOKED MEATBALLS 14
Greek Style meatballs, tomato Sauce, herbs

OUZO MUSSLES 18
Steamed, Ouzo & wine broth,
fresh herbs, graviera cheese & parsley crisps

ROCK SHRIMP 17
Tempura style, sweet & spicy aioli

SHRIMP SANTORINI 15
Chili crushed tomato sauce, wild mushrooms,
Greek feta cheese & Greek herbs

LOBSTER MAC & CHEESE 19
Maine lobster, mixed cheeses

GREEK SPREADS, 16 / OR 6EA

Choose three

TZATZIKI, BABAGANOUSH, GREEK CAVIAR MOUSSE,
HUMMUS, SPICY FETA
SERVED W GRILLED PITA BREAD

SIDE DISHES

MAC & CHEESE 11
ROASTED LEMON POTATOES 6

RICE PILAF 5

FRESH CUT FRIES 6

SAUTEED SPINACH 6

MIXED VEGETABLES 6

TRUFFLE HAND CUT FRIES, PARMESAN, HERBS 8

SALADS

GREEK SALAD 15
Vine ripened tomatoes, cucumbers, red onions, olives, peppers,
Dodonis feta cheese, oregano, aged balsamic, evoo

VISTA SIGNATURE FIG SALAD 14
Mixed field greens, prosciutto di Parma, grilled manouri cheese,
fig compote, Honey balsamic vinaigrette

BEEF SALAD 13
Heirloom beets, caramelized goat cheese, walnuts,
orange zest, Greek herbs, evoo

KALE CAESAR SALAD 13
Kale mix salad, classic Caesar sauce, herbed croutons

BURGERS & SANDWICHES

CHOICE OF: FRIES OR FIELD GREEN SALAD

VISTA SIGNATURE BURGER 21
Caramelized onions, Munster cheese, paprika aioli

VEGGIE BURGER 18
Wild mushrooms, beefsteak tomato, lettuce, paprika aioli

GRILLED CHICKEN WRAP 19
Grilled chicken breast, roasted peppers, sweet & spicy aioli

ENTREES

WILD MUSHROOMS TRUFFLE ORZOTTO 21
Sautéed wild mushrooms, confit cherry tomatoes,
feta mousse, basil infused extra virgin olive oil

SEAFOOD PASTA 26
Sautéed wild Shrimp, calamari, mussels,
herbed tomato & light cream sauce

LOBSTER PASTA 34
Maine Lobster braised in tomatoes, Santorini island
white wine broth, herbs & light cream sauce

LINGUINE BOLOGNESE 24
Natural ground beef, herbed sauce, ricotta cheese, parsley

WILD SCOTTISH SALMON 26
Marinated grilled vegetables, rice pilaf, evoo

CAST IRON ORGANIC CHICKEN 25
Roasted half chicken, lemon potatoes,
mountain oregano, citrus chicken Au Jus, Greek herbs

CHICKEN KEBOB 22
Chicken breast grilled kebob, fresh cut fries, tzatziki dip

TAGLIATA NY STRIP STEAK 33
Peppercorn Brandy cream sauce, Truffle Fries, herbs

CRAFT COCKTAILS 16

VISTA

Titos vodka, Aperol, cranberry & lemon juice, Mint

FIGARO

Figenza fig vodka, Port wine, elderflower liquor, lemon juice

BON VOYAGE

Hendricks Gin, muddled cucumber, St. Germaine, basil, lime, club soda

OCEAN BLUE

Coconut rum, blue curacao, cream of coconut, pineapple juice

SKYLINE

Whiskey, Amaretto di Saronno, Pineapple & oj, cherry

ROSA MARGARITA

Codigo 1530 Rose Tequila, muddled watermelon, lime Juice, Pink grapefruit juice, mint

PASSION MARGARITA

Codigo 1530 Reposado Tequila, Cointreau, lime juice, Passion fruit

STRAWBERRY BLISS

Titos vodka, Pallini Limoncello, muddled strawberries, Champagne

COGNAC COLADA

Hennessey, Cream of coconut, pineapple juice

SUPER PARADISE MULE

Diplomatico Anejo Rum, Figenza fig vodka, Passion fruit Puree, ginger beer

SANGRIAS 14 / 45

WHITE - ROSA - RED

PROSECCO 12 / 45

WHITE - ROSE

BY THE GLASS & BOTTLE

♦ Whites

			gl	btl
101	Assyrtiko	Hatziyiannis	Santorini Island, GR	13 48
102	Sauvignon Blanc	Brancott	Marlborough, NZ	13 48
103	Albariño	Abadia de San Campio	Rias Baixas, SP	12 45
104	Pinot Grigio	Antinori, <i>Santa Christina</i>	Friuli, IT	12 45
105	Riesling	Chateau Saint Michelle	Columbia, WA, US	11 39
106	Chardonnay	Cave de Lungny, <i>Cote Blanche</i>	Burgundy, FR	13 48

♦ Rose

121	Grenache blend	La Vieille Ferme	Cotes du Luberon, FR	12 45
122	Grenache	Fleurs de Prairie	Provence, FR	- 59

♦ Reds

151	Merlot	Charles Smith, <i>Velvet Devil</i>	Columbia Valley, WA	11 44
152	Pinot Noir	Villa Maria	Marlborough, NZ	12 45
153	Super Tuscan	Ruffino, <i>Il Ducale</i>	Tuscany, IT	13 48
154	Malbec	Botegas Salentein, <i>Killka, Sustainable</i>	Mendoza, AG	12 45
155	Cabernet Sauvignon	Chateau Saint Michelle, <i>H3</i>	Columbia Valley, WA	12 48