

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 12
Baked traditional Greek phyllo dough Pies

SAGANAKI 12
METAXA Flambé Greek cheese, lemon juice

CRISPY CALAMARI 13
Mediterranean sea imported calamari, marinara sauce

SUSHI GRADE OCTOPUS 21
Chargrilled, smoked eggplant mousse, pickled onions,
red roasted peppers, evoo

GREEK SPREADS, 16 / OR 6EA

Choose three

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

AMERICAN CLASSICS

BBQ OR BUFFALO CHICKEN WINGS 15
Blue cheese Sauce

CHICKEN FINGERS 17
Hand cut fries

ROCK SHRIMP 17
Tempura style, sweet & spicy aioli

LOBSTER MAC & CHEESE 19
Maine lobster, mixed cheeses

LOBSTER ROLL 21
Maine lobster, celery aioli, hand cut fries

SIDE DISHES

MAC & CHEESE 11
ROASTED OREGANO & LEMON POTATOES 6

RICE PILAF 5

FRESH CUT FRIES 6

SAUTEED SPINACH 6

GRILLED VEGETABLES 7

TRUFFLE HAND CUT FRIES, PARMESAN, HERBS 8

SALADS

GREEK SALAD 15
Organic vine-ripped 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

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

BURGERS - SANDWICHES - TACOS

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

TACOS 21
Choice of: Shrimp or Steak
Sweet & spicy aioli * Chimichurri puree

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

RIGATONI CARBONARA 24
Parmigiano-Reggiano, egg, pancetta, black pepper, evoo

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

PRIME TAGLIATA NY STRIP STEAK 35
Peppercorn Brandy cream sauce, Truffle Fries, herbs