

## SALADS & STARTERS

### Mixed Green Salad

with carrots, red cabbage & tomato in a balsamic vinaigrette \$4.00

### Caesar Salad

Romaine lettuce, garlic croutons & parmesan cheese  
with a mild anchovy dressing \$5.00

### Off Vine Salad

Mixed field greens, roasted pecans & bleu cheese tossed with  
balsamic vinaigrette \$5.50

### Wild Mushroom Salad

On limestone lettuce & Belgian endive with a citrus vinaigrette \$7.00

### Buffalo Mozzarella

With sliced tomato, roasted red bell pepper, and fresh basil, drizzled  
with cold pressed extra virgin olive oil \$7.00

### Red & Gold Beet Salad

Layered with goat cheese, served on a bed of greens  
with a sweet basil & roasted pistachio dressing \$6.50

### Spinach & Arugula Salad

With feta cheese, candied pear & pecans  
tossed with an orange vinaigrette \$6.50

### Chicken Milanese Salad

Lightly breaded cutlets on a bed of spicy arugula & chopped  
Bermuda onion and lemon dressing \$10.00

### Soup of the Day \$4.00

### Pan-fried Herbed Veggies

On a cheddar doily with smoky barbeque sauce \$6.00

### Grilled Eggplant

With marinated red & yellow peppers  
on a cool tomato vinaigrette \$6.00

## ENTREES

### PASTA

#### Angel Hair Pasta

Tossed with fresh tomato, garlic, basil & olive oil \$8.00

#### Wild Mushroom Ravioli

Tossed with spinach & tomato in a light cream sauce \$12.50

#### Penne with Turkey Sausage

Eggplant, red bell peppers & onions in a spicy marinara sauce \$14.00

#### Chicken & Linguini

Mushrooms, artichoke hearts & sundried tomatoes in a white wine  
cream sauce \$14.50

#### Pasta Special of the Day \$15.00

### POULTRY

#### Chicken Picatta

Sautéed cutlets in a citrus and caper sauce  
served with mashed potatoes and sautéed veggies. \$13.50

#### Pecan Encrusted Chicken

Sautéed cutlets topped with a chilled pear rosemary sauce,  
served with mashed potatoes and sautéed veggies. \$13.50

#### Chicken Marsala

Sautéed cutlets with mushrooms & Marsala wine,  
mashed potatoes & sautéed veggies \$13.50

### FROM THE SEA

#### Salmon Nicoise Salad

Served on a bed of greens with green beans, sautéed onions,  
potatoes, olives and goat cheese with a balsamic vinaigrette \$13.50

#### Sautéed Salmon

With a raspberry cabernet sauce,  
whipped carrot puree & sautéed veggies. \$18.50

### FROM THE LAND

#### Short Ribs

Slow cooked in red wine and fresh herbs and  
served with mashed potatoes & sautéed veggies \$16.00

#### Filet Mignon

With a cabernet sauce, mashed potatoes & sauteed veggies. \$22.50

**\$5.00 split charge on all entrees**  
**\$20 corkage/2 bottle maximum**  
**No substitutions tonight folks! ☺**

OFF VINE'S POINT OF SALE SYSTEM  
ALLOWS UP TO FOUR FORMS OF PAYMENT PER TABLE

BREAD IS SERVED UPON REQUEST

ALL DEBIT & CREDIT CARD PAYMENTS MUST BE  
"CHIP READABLE"