

1/2 price Monday Night Dinner

## 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 \$5.25

### 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 \$6.50

### 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

### Spicy Fried Calamari

With red & white dipping sauces \$7.50

### Grilled Eggplant

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

### Two Grilled Duck Sausages

Spiked with cilantro & served with honey mustard dipping sauce \$7.00

**\$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**

**THANK YOU FOR UNDERSTANDING**

## 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. \$13.00

### Pecan Encrusted Chicken

Sautéed cutlets topped with a chilled pear rosemary sauce,  
served with mashed potatoes and sautéed veggies. \$13.00

### Chicken Marsala

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

### Blackened Free Range Turkey Breast

With a jalapeno cranberry relish,  
mashed potatoes and sautéed veggies. \$15.00

### FROM THE SEA

### Salmon Nicoise Salad

Served on a bed of greens with asparagus, 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. \$17.50

### FROM THE LAND

### Short Ribs

Slow cooked in red wine and fresh herbs and  
served with mashed potatoes & sautéed veggies \$15.00

### Flat Iron Steak

Marinated in a red wine sauce  
served and mashed potatoes & sauteed veggies \$18.00

### 8 Oz Petit Filet Mignon

With a cabernet sauce, mashed potatoes & sauteed veggies. \$21.00