

ENTREE SALADS

CAESAR 10

romaine lettuce with parmesan cheese, tossed with homemade croutons and Caesar dressing

ANTIPASTO 12/19

assorted meats and cheeses with romaine and iceberg lettuce, tomatoes, cucumbers, onions and balsamic vinaigrette

WEDGE 10

iceberg lettuce, walnuts, blue cheese crumbles, cucumber, tomatoes, caramelized onions

GRAPEVINE 11/16

grilled chicken and bacon over tossed greens, tomatoes, cucumber, olives and artichoke hearts

MOZZARELLA CAPRESE 13

fresh mozzarella, roasted peppers, red onion and fresh sliced tomatoes, served with balsamic dressing and drizzled with balsamic glaze

add 4 gulf shrimp \$14, grilled chicken \$8, 4oz salmon \$12 4 sea scallops \$20

SANDWICHES

served with french fries

THE VINE PRIME 22

8 ounce slow roasted prime rib on open faced garlic toast topped with frizzled onions and served with au jus and horseradish sauce

CLUCKEN RUSSIAN 14

crispy chicken, bacon, cheddar, lettuce, tomato and Russian dressing on a roll

TURKEY or CORNED BEEF REUBEN 14

coleslaw, Russian dressing and swiss cheese on grilled rye

GRAPEVINE BURGER 13

*8-ounce angus burger, lettuce, tomato, red onion, choice of American, swiss, or provolone
add bacon \$2.00*

TEXAS BURGER 14

8-ounce angus burger, bbq sauce, onion ring, cheddar cheese

SHRIMP VENICE 17

breaded gulf shrimp with fresh basil, bruschetta, melted mozzarella cheese in a garlic toast

PIZZA AND WINGS

BAR PIE 10

toppings-\$1.50 each sausage, pepperoni, mushrooms, peppers, onion, olives, ham, pineapple, broccoli, spinach, meatball

SPECIALTY BAR PIE 14

chicken parm, buffalo chicken, margherita, cheesesteak, bruschetta, veggie, white pie

CHICKEN WINGS 6 - \$7.50 12 - \$15.00

buffalo, bbq, thai chili, garlic parmesan, mango habanero, general tso's

APPETIZERS

FRIED CALAMARI 14

served with our marinara sauce

JUMBO SHRIMP COCKTAIL 16

five jumbo gulf shrimp served with fresh lemon and homemade cocktail sauce

CLAMS ON THE HALF SHELL 12

six topneck clams served with fresh lemon and homemade cocktail sauce

BREADED EGGPLANT MELT 13

breaded eggplant topped with melted fresh mozzarella, bruschetta and balsamic glaze

SPICY TUNA TACOS 15

yellow fin tuna tossed with spicy mayo topped with pickled cabbage and carrots with a side of pico de gallo

MUSSELS YOUR WAY 13

fresh mussels served the way you like best marinara, provençal, or fra diavolo

HOT ANTIPASTO 22

gulf shrimp and mussels marinara, breaded eggplant with mozzarella, clams casino

CRISPY BRUSSELS SPROUTS 11

bacon, parmesan, sweet chili sauce

DRUNKEN EGGPLANT ROLLATINI 13

eggplant rolled with ricotta cheese topped with vodka sauce and mozzarella cheese

COCONUT SHRIMP 15

coconut breaded gulf shrimp with melba sauce

THE HODGE PODGE 15

beer battered mushrooms, jalapeno poppers, onion rings and mozzarella sticks, served with marinara and horseradish sauce

SEARED SEA SCALLOPS 14

seared sea scallops served over romesco sauce, garnished with toasted almonds

BAKED CLAMS CASINO 12

SOUPS

SOUP DU JOUR

Cup 4 Bowl 5.5

NEW ENGLAND CLAM CHOWDER

Cup 5 Bowl 6.5

MANHATTAN CLAM CHOWDER

Cup 5 Bowl 6.5

BAKED FRENCH ONION

Crock 6

*With our compliments, your dinner this evening will include a choice of salad,
soup of the day or Manhattan clam chowder
Side Caesar \$2.00 extra, Dipping Oil \$4.95*

SURE

CRAB STUFFED FLOUNDER 33

*flounder stuffed with crab imperial topped with special sauce and baked,
served with rice pilaf*

SEAFOOD BROIL 36

*jumbo gulf shrimp, sea scallops, basa filet, stuffed mushrooms, clams casino
broiled in a light lemon and white wine sauce, served with rice pilaf*

CAJUN MAHI MAHI 25

broiled mahi mahi over creamy cajun sauce over zucchini noodles

MARYLAND STYLE CRAB CAKES 33

fried and served with special sauce and rice pilaf

CRAB RISOTTO 30

sauteed lump crab over creamy lemon risotto with asparagus

PISTACHIO CRUSTED SALMON 26

served with garlic parmesan potato wedges and finished with fig balsamic glaze

LARGE GULF SHRIMP 25

choice of scampi, marinara or fra diavolo, served with linguine

SHRIMP AND SCALLOP RISOTTO 30

sauteed gulf shrimp and sea scallops with a creamy risotto

SALMON IMBOTITA 27

*salmon stuffed with fresh mozzarella, bruschetta, balsamic glaze,
served with rice pilaf*

LINGUINE WITH CLAM SAUCE 22

*house shucked and chopped clams tossed with garlic and basil
choice of red, white or fra diavolo sauce*

SCALLOP PICCATA 30

large local sea scallops sauteed in white wine, butter, caper sauce over asparagus

LOBSTER RAVIOLI 32

lobster filled ravioli served with a lobster bisque cream sauce

TURF

served with baked potato, butter and chive sour cream

RIBEYE 30

grilled 12oz ribeye finished with grapevine seasoning blend and maître d' butter

TOURNADO 44

8oz filet topped with sauteed jumbo crab meat and bearnaise sauce

GRILLED FILET MIGNON 32

8oz filet finished with grapevine seasoning blend and maître d' butter

CREAMY PEPPERCORN FILET TIPS 29

filet tips tossed with creamy peppercorn sauce with broccoli over mashed potatoes

PRIME RIB

12 oz 30 16 oz 36

slow roasted ribeye steak served with au jus and horseradish cream

GRILLED PORK CHOP 22

finished with grapevine seasoning blend and maître d' butter

CHICKEN

MARSALA 20

tender chicken breast sautéed mushrooms finished with marsala wine demi glace over linguine

PARMESAN 20

tender chicken breast lightly breaded and fried, topped with tomato sauce and melted mozzarella cheese, served with linguine

FRANCAISE 20

tender chicken breast lightly battered with egg and served in a white wine lemon sauce served with linguine

ST. THOMAS 28

tender chicken breast sautéed with fresh spinach, gulf shrimp and sea scallops finished with a touch of hollandaise sauce, served with linguine

VEAL

MARSALA 26

veal cutlet with sautéed mushrooms finished with marsala wine demi glace over linguine

PARMESAN 26

veal cutlet lightly breaded and fried, topped with tomato sauce and melted mozzarella cheese, served with linguine

FRANCAISE 26

veal cutlet lightly battered with egg in a white wine lemon sauce, served with linguine

ST. THOMAS 34

veal cutlet sautéed with fresh spinach, gulf shrimp and sea scallops finished with a touch of hollandaise sauce, served with linguine

PASTA

(gluten free penne pasta available upon request)

CHICKEN GNOCCHI 22

chicken cutlet over creamy tomato sauce tossed with gnocchi and spinach

PENNE WITH VODKA SAUCE 16

vodka sauce tossed with pecorino romano cheese

EGGPLANT PARMESAN 17

eggplant layered with tomato sauce and mozzarella, served with linguine

PENNE BOLOGNESE 19

veal, beef and pork mixed with carrot, onion and tomato sauce over penne

CHICKEN SCARPARELLO 22

chicken, sausage and mushrooms tossed with blush sauce over penne

PROTEIN ADDITIONS

4 GULF SHRIMP \$14 GRILLED CHICKEN \$8 4oz SALMON \$12

4 Sea SCALLOPS \$20 4oz CRAB MEAT \$18

UPGRADE SIDES

FETTUCCHINE ALFREDO \$6 GARLIC SAUTEED SPINACH \$4

PASTA WITH OIL & GARLIC \$5