

COASTAL
KITCHEN



COASTAL KITCHEN



VINEYARD MENU

A FRESH NEW FUSION OF CALIFORNIA COOL
AND MEDITERRANEAN INSPIRED TASTE

APPETIZERS

SERRANO HAM WRAPPED DATES

Manchego cheese and membrillo

MEDITERRANEAN WEDGE

Iceberg lettuce, crispy pancetta, Gorgonzola,
sun-dried tomato vinaigrette

MEDITERRANEAN TOMATO SOUP

Mini croque-monsieur

SIGNATURE

ROASTED BEET SALAD

Quinoa, Hass avocado, wild arugula with
citrus-Caesar vinaigrette

FLATBREADS

FENNEL SAUSAGE

Roasted peppers, smoked mozzarella cheese

GRILLED VEGETABLE

Olive tapenade, artichoke hearts, pesto,
goat cheese

SIGNATURE

MARGHERITA

Buffalo mozzarella cheese, tomato, fresh basil

ENTRÉES

PAN-SEARED ATLANTIC SALMON

Grilled vegetable couscous, balsamic vinegar

PENNE PASTA "PRIMAVERA"

Mixed roasted mushrooms, grilled vegetables,
Marsala-mushroom cream sauce

ANTIPASTI ENTRÉE SALAD

Mixed lettuce, olives, cured meats, artisanal
cheeses, red wine vinaigrette

SMOKED MOZZARELLA SANDWICH

Roti bread, roasted peppers, portobello
mushrooms

SIGNATURES

HERB-CRUSTED CHICKEN BREAST

Roasted squash, Provençal tomatoes,
lemon essence

GRILLED SHRIMP & SPINACH SALAD

Grilled shrimp, oven roasted tomatoes, feta
cheese and lemon vinaigrette

GRILLED CHICKEN SANDWICH

Baguette, gouda cheese, chipotle aioli

Gluten-free, lactose-free, and vegetarian options available. Ask your waiter.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness,
especially if you have certain medical conditions.

LUNCH NI

COASTAL KITCHEN



KID'S MENU

APPETIZERS

MIXED SALAD

Sliced pears & lemon vinaigrette

GUACAMOLE & SOUR CREAM DIPS

Served with crispy flatbread triangles

VEGETABLES CRUDITÉ

Served with Ranch dressing

ENTRÉES

PENNE PASTA

Served with tomato sauce

CHICKEN FINGERS

With French fries and honey mustard sauce

GRILLED CHEESEBURGER

Served with French fries

FLATBREAD MARGHERITA

Buffalo mozzarella, tomato, fresh basil

BAKED CHICKEN BREAST

Mediterranean vegetables

DESSERTS

Traditional cannoli with chocolate syrup

Dark chocolate tiramisu

ICE CREAM SELECTION

Vanilla, chocolate, strawberry
cheesecake ice cream



VINEYARD MENU

DESSERT

CITRUS-OLIVE OIL TORTA
Olive oil and cheesecake ice cream
with a hint of rosemary

CAFÉ CON LECHE
Butter pecan ice cream

WINE & CHEESE
Red wine-poached pear on
a ricotta-puff pastry tart,
honey mascarpone

SIGNATURES

DARK CHOCOLATE TIRAMISU
Amaretto cookie crumble

SALTED CARAMEL PUDDING
White chocolate and waffle
cone crumble

DESSERT WINES

		Bottle
300	Inniskillin, Vidal, Ice Wine, Niagara Peninsula, VQA, Ontario, Canada, 375ml	78
366	Errazuriz, Sauvignon Blanc, Late Harvest, Casablanca Valley, Aconcagua, Chile, 375ml	30