

Entrees

*Pan Sautéed Mahi set in a saffron-infused tomato,
spinach & clam broth with mussels \$21.95*

*Seared Ahi Tuna with a lavender pepper crust, spicy jasmine rice cake,
haricot vert and a mustard seed honey dressing glaze \$21.95*

*Shrimp & Johnsonville Stone Ground Grits
with goat cheese, tasso ham and spicy tomato gravy \$19.95*

*Sautéed Lump Crab Cake with potato-corn hash,
fried leeks and a creamy dijon shallot sauce \$21.25*

*Pan Seared Breast of Duck with sweet potato cakes,
collards, roasted pecans and an orange balsamic glaze \$21.95*

*The Vineyard Pepper, stuffed with pork, veal & beef,
topped with house made mozzarella and braised in a tomato ragout \$22.95*

*Grilled Double Cut Brined Pork Chop, served with creamy succotash,
crispy sweet potato straws and a blackberry gastrique \$21.50*

Braised Colorado Lamb Shank with root vegetables and mashed potatoes \$24.50

*Braised Boneless Beef Short Ribs
with hoisin BBQ sauce, mashed potatoes and asparagus \$21.95*

*Coffee Rubbed Angus Sirloin served with a crab & bacon "mac n cheese,"
short beans and a caramelized shallot demi-glaze \$22.50*

*Grilled Filet of Angus Beef with a wild rice pilaf,
haricot vert and a shiitake mushroom demi-glaze \$25.95*

- Pasta Du Jour -

- Nightly Seafood Specials -

\$5.00 split entree charge

Desserts

Vanilla Bean Crème Brulée \$6.95

Chocolate Pecan Swirl Terrine with raspberry coulis and whipped cream \$6.95

Cranberry & Orange Bread Pudding with a spiced rum sauce \$6.95

Apple & Pear Upside Down Cake with a cider & maple glaze and lemon cream \$6.95

Cheesecake Du jour \$7.25

Assorted Sorbet and Ice Cream \$4.25



www.hamptonstreetvineyard.com

1201 Hampton Street
Across from the Marriott hotel
under the green "VINEYARD" awning

252-0850

Lunch — Monday - Friday

11:30 a.m. - 2:00 p.m.

Cream of Mushroom with sherry and thyme \$4.50

Soup Du Jour \$4.50

Mixed Baby Greens with a choice of balsamic vinaigrette or Roquefort dressing \$4.75

Caesar Salad with parmesan cheese and garlic croutons \$7.50

with Chicken \$12.50 *or Shrimp or Salmon* \$13.50

*Baby Spinach Salad with grilled vegetables, egg, tomatoes, mushrooms
and a white balsamic & bacon dressing* \$7.95

*Goat Cheese Salad with spiced winter squash,
lentils, baby greens and a walnut, raspberry vinaigrette* \$8.95

*The Vineyard Burger, 8oz ground Angus beef on a Kaiser roll
with cheddar, lettuce, tomato and French fries* \$8.95

*Smoked Breast of Turkey & Bacon Club on a sourdough baguette
with whole grain mustard honey aioli, lettuce, tomato and French fries* \$9.25

*Sautéed Lump Crab Cakes with linguini, seasonal vegetables
and a mandarin, ginger, brandy glaze* \$12.95

*Shrimp & Johnsonville Stone Ground Grits
with goat cheese, tasso ham and spicy tomato gravy* \$12.95

*Pan Seared Tile Fish with lobster, white wine, sun-dried tomato cream
over linguini with seasonal vegetables* \$13.25

*Penne Vodka Pasta with grilled chicken,
simmered in a tomato, chili cream sauce* \$11.95

*Roasted Pork Loin stuffed with spinach, shallots & mushrooms,
served with mashers, seasonal vegetables and a rosemary demi-glaze* \$12.50

*The Vineyard Cassoulet
with sausage duck confit, white beans and mirepoix* \$13.25

*Meatballs of Veal, Beef & Pork with house made mozzarella,
simmered in a tomato basil sauce and set on linguini* \$11.95

*Grilled Angus Sirloin served with mashers, seasonal vegetables
and a shiitake mushroom demi-glaze* \$12.95

—Daily Seafood Specials—

Ice Tea, Soft Drinks, Coffee \$1.50

Speciality Teas \$1.50 *Espresso* \$2.25 *Cappuccino* \$3.00

Dinner — Monday - Saturday

6:00 - 10:00 p.m.

Cream of Mushroom with sherry and thyme \$4.50

Soup Du Jour \$4.50

Salads

Mixed Baby Greens with a choice of balsamic vinaigrette or Roquefort dressing \$4.75

Caesar Salad with parmesan cheese and garlic croutons \$7.50

*Baby Spinach Salad with grilled vegetables, egg, tomatoes, mushrooms
and a white balsamic & bacon dressing* \$7.95

*Duck Confit Salad with baby lettuce, pears, toasted pecans, blue cheese,
tossed with a sherry whole grain mustard vinaigrette* \$9.50

*Goat Cheese Salad with spiced winter squash,
lentils, baby greens and a walnut, raspberry vinaigrette* \$8.95

Appetizers

*Smoked Trout Paté with fresh horseradish, shallots,
dressed greens and chive croutinis* \$8.75

*Prince Edward Island Mussels steamed in Pernod cream
with leeks, lemon & roasted garlic with a herbed toasted crouton* \$9.75

*Sautéed Lump Crab Cakes with dressed greens
and a mandarin, ginger, brandy glaze* \$9.75

*Seared Hudson Valley Foie Gras atop a potato scallion pancake,
finished with caramelized apples and a balsamic glaze* \$15.50