

# STARTERS

## **SOUTH TEXAS CAPRICE**

Fried green tomatoes, mozzarella cheese, pico de gallo, pesto, parmesan cheese, and a balsamic reduction \$10

## **FRITO MISTO**

Tender calamari, shrimp, and sweet peppers, lightly battered and fried to crispy, golden perfection. Tossed with arugula and served with a side of lemon aioli \$12

## **MUSSELS MEUNIERE**

Mussels steamed in a lemon white wine broth \$13

## **DEEP FRIED BRIE**

Creamy, decadent brie, battered with herb bread crumbs and fried to golden perfection. Served with ciabatta bread, a small salad, and topped with a raspberry chipotle glaze \$10

## **CRAB CAKES**

Pan seared jumbo lump crab cakes served with a spicy pepper corn slaw and remoulade sauce \$12

## **PORK "WINGS"**

Pork ribs braised and fried until crispy and falling off the bone tender. Tossed with a sweet Thai garlic chili sauce and sprinkled with gorgonzola cheese \$12

# SOUP SALADS & SANDWICHES

## **HOUSE SALAD**

Crisp fresh greens and a fried green tomato Small \$4 Large \$8

## **GRILLED CAESAR WEDGE**

Lightly grilled romaine hearts with herb croutons, shaved parmesan, and Caesar dressing \$6

## **KALE AND SPINACH SALAD**

Crispy kale and baby spinach tossed with a honey Dijon vinaigrette. Topped with feta cheese, sweet dried cranberries, and pecans Small \$6 Large \$10

### **Dressings**

Ranch, Feta vinaigrette, Caesar, Balsamic Vinaigrette, Blue Cheese, Honey Dijon

### **Add to Any Salad**

Grilled Chicken \$5  
Grilled Shrimp \$6  
Pan Seared Salmon \$8

## **SOUP OF THE DAY**

Cup \$3 Bowl \$6

## **SHELLFISH BISQUE**

Cup \$4 Bowl \$7

## **VINEYARDS TRIO**

A gooey, melted grilled cheese served with a small arugula salad and your choice of soup \$9

## **GRILLED CHEESE**

Cheddar & American cheese grilled in butter to gooey, melted perfection. Served with crispy French Fries \$7

## **VINEYARDS BURGER**


A blend of beef brisket and chuck, flame broiled to your desired doneness. Served on brioche bread with lettuce, tomato, house-made pickles, caramelized onion jam, and house sauce. Served with crispy French fries \$9

## **FRIED GREEN TOMATO BLT**


Crispy bacon, lettuce, and a fried green tomato, on sourdough bread with house sauce. Served with crispy French fries \$9

### **Add to Any Sandwich**

Cheddar, American, or Swiss Cheese \$1  
Gorgonzola Cheese \$2  
Roasted Gonzales Mushrooms \$2  
Bacon \$1.50  
Grilled Onions \$1  
Extra Meat \$4  
House Pickled Jalapenos \$1



# **BRUNCH ENTREES**



## **HILL COUNTRY TWO STEP**

Eggs benedict duo, one traditional benedict with Canadian bacon and one with a grilled tenderloin medallion. Topped with chipotle hollandaise and served Texas hash.  
\$14

## **NY STEAK and EGGS**

Grilled to order and served with two eggs your way and Texas Hash \$26

## **OMELETTE**

A three-egg omelet made to order with your choice of cheese, diced tomato, onion, bacon, ham, mushrooms, or spinach. Choose 3 ingredients for \$10

## **VINEYARDS OMELETTE**

Smoked ribeye, caramelized onions, topped with chipotle hollandaise and served with Texas hash \$10

## **SMOKED RIBEYE HASH**

A breakfast hash with potatoes, ribeye, roasted peppers, and caramelized onions. Topped with two poached eggs and chipotle hollandaise. \$20

## **SMOKED CHICKEN FRIED STEAK**

Hand breaded, cold smoked N.Y. Strip steak, 2 eggs your way, Texas hash and creamy poblano gravy. \$26

## **SHRIMP & PASTA**

Pan-seared shrimp tossed in a creamy lemon butter sauce.  
\$16

## **CATCH OF THE DAY TACOS**

Always fresh fish, grilled and served in flour tortillas with spicy corn and cabbage slaw \$12

## **CHEFS SPECIAL FRENCH TOAST**



**MIMOSA / BLOODY MARY/ PEACH BELLINI \$5**



18% service charge for parties of 8 or more



COFFEE, SODA, TEA \$2