

Soup of the Day

cup.....\$3.50 bowl.....\$6.00

House Salad

mixed greens, diced carrots and red cabbage with choice of dressing \$7.50

Caesar Salad

romaine lettuce tossed in a mild anchovy dressing, topped with a homemade garlic crouton. \$8.00

Off Vine Salad

mixed field greens, roasted pecans and bleu cheese tossed in a balsamic vinaigrette. \$9.00

Pan-Fried Herbed Veggies

On a cheddar doily with a smoky BBQ dipping sauce. \$10.00

Red & Gold Beet Salad

sliced & layered with savory goat cheese served on a bed of greens with a sweet basil & roasted pistachio dressing. \$11.00

Buffalo Mozzarella

with sliced tomato, roasted red bell pepper and fresh basil leaves drizzled with cold pressed extra virgin olive oil. \$11.00

Spinach & Arugula Salad

with feta cheese, candied pears & pecans tossed with orange vinaigrette. \$11.00

Spicy Fried Calamari

served with two dipping sauces. \$11.00

ENTRÉE SALADS

Blackened Chicken Spicy Chopped Salad

chunks of chicken breast tossed with field greens, chopped tomato, extra virgin olive oil, fresh lemon juice & a dash of Tabasco. \$13.00

Chinese Chicken Salad

bok choy, ice-berg lettuce, red bell peppers, sliced almonds, mandarin oranges, diced celery, crispy noodles with a sesame dressing
\$13.50

The Off Vine Cobb

chopped turkey breast, bacon, bleu cheese, hard boiled egg, avocado, chopped tomato and scallions. \$14.00

Curried Chicken Salad

chunks of chicken breast, mixed with apples, celery, almonds, & dried currants blended in a mango-chutney yogurt based dressing.
\$14.00

Chicken Milanese Salad

breaded cutlets served on a bed of spicy arugula, chopped Bermuda onion & diced tomato with a lemon dressing \$15.00

Pecan Encrusted Chicken Caesar Salad

breast of chicken cut in strips and served over our traditional Caesar salad. \$15.50

Mango, Avocado & Chilled Shrimp Salad

on a bed wild field greens and chopped red bell pepper in a light vinaigrette. \$16.50

Blackened Shrimp Caesar Salad

grilled jumbo shrimp served over our traditional Caesar salad. \$17.00

Maple Leaf Farm Duck Breast & Spinach Salad

orange infused & herbed sliced duck breast with wild mushrooms, pine-nuts & a wasabi mustard vinaigrette. \$17.00

Off Vine Niçoise Salad

rare Ahi tuna, green beans, asparagus, red potatoes, sautéed red onions, olives & goat cheese
on wild field greens with balsamic vinaigrette. \$21.00

Blackened Salmon Salad

on a bed of wild field greens, roasted pecans and blue cheese tossed in a balsamic vinaigrette \$21.00