

Entrees

Blackened Ahi Tuna over forbidden rice with mango vinaigrette \$18.50

*Grilled Salmon over a julienne vegetable-filled puff pastry
with a shrimp & saffron sauce \$17.95*

*Pan Seared Escolar on a roasted pepper risotto cake
with tomato jam and basil oil \$17.95*

*Pan Seared Red Snapper on a roasted eggplant & tomato bread salad
with cucumber gazpacho \$18.25*

*Sautéed Jumbo Shrimp on creamy, coconut-scented jasmine rice
with a peach marmalade \$19.25*

Sautéed Lump Crab Cakes with a nutty mustard dressed vegetable ratatouille \$17.95

*Pan Sautéed Frenched Breast of Chicken stuffed with spinach & brie
on a warm orzo salad and drizzled with cilantro oil \$15.95*

*Crispy Breast of Duck, sliced over a grilled pineapple salad
and finished with lavender honey \$18.95*

*Pork Tenderloin set around creamy mozzarella polenta,
with asparagus and a pink peppercorn demi glaze \$18.50*

*Angel Hair Pasta and Beef Tenderloin with tomatoes, broccolini
and a light lemon, basil butter \$17.95*

*Grilled Angus Sirloin, sliced over red bliss potatoes with carrot threads
and a Roquefort demi glaze \$19.95*

Honey Braised Beef Short Ribs with whipped potatoes, coleslaw and haricot verts \$19.50

*Grilled Filet of Beef, topped with melted brie and port-glazed onions,
on truffle whipped potatoes with broccolini \$23.50*

*Pan Seared Lamb Tenderloin on black olive whipped potatoes
with asparagus and apple jelly \$22.75*

— Nightly Seafood Specials —

\$5.00 split entree charge

Desserts

Vanilla Bean Crème Brulee \$6.50

“Bocuse’s” Chocolate Mousse with Almond Tuile \$6.50

*Apple and Pecan Bread Pudding
with Dutch Crumb and a Whiskey Cider Sauce \$6.50*

Chilled Peach “Schnapped” Soufflé \$6.50

Sweet Puff Pastry filled with Lemon Curd, Berries and a Chocolate Ganache \$6.50

Assorted Ice Cream & Sorbets \$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.

Summer Vegetable with basil & garlic sauce \$3.75 cup \$4.25 bowl
Soup Du Jour \$3.75 cup \$4.25 bowl

*Mixed Baby Greens Salad with a choice of balsamic vinaigrette
or Roquefort dressing* \$3.95

Caesar Salad with parmesan cheese and garlic croutons \$5.95
with Chicken \$9.95 *or Shrimp or Salmon* \$10.95

*Almond Coated Goat Cheese Salad over mesclun greens with pears, julienne
tomatoes and a toasted almond vinaigrette with a port glaze* \$8.75

*Spinach Salad with grilled portobello, deviled eggs, red onion,
tomato, fresh mozzarella and a warm bacon vinaigrette* \$8.50

Vineyard "Waldorf Salad"

*with sliced duck breast, caramelized apples, candied pecans, shaved parmesan,
julienne tomato and a sherry, basil vinaigrette* \$10.50

*Chilled Lump Crab Salad with baby greens, mango, cilantro, red onions,
cucumber and a sun dried tomato vinaigrette* \$11.75

*Greek Seafood Penne with shrimp, scallops, mussels,
kalamata olives, tomatoes, feta, and tarragon, tossed with olive oil* \$12.95

*Shrimp Provencal with linguini, Nicoise olives, garlic,
tomatoes, basil, shaved parmesan and olive oil* \$11.95

Grilled Salmon on creamy vegetable parmesan rice with a balsamic glaze \$11.50

*Sautéed Lump Crab Cakes with linguini, seasonal vegetables
and a honey lemon aioli* \$11.25

*The Vineyard Burger, 8 ounce ground Angus beef with cheddar,
lettuce & tomato on a Kaiser roll with French fries* \$7.95

*Grilled Breast of Chicken Sandwich with pesto aioli,
lettuce & tomato on a baguette with French fries* \$8.25

*Grilled Pork Tenderloin with whipped potatoes, seasonal vegetables
and a blackberry & Dijon brandy glaze* \$11.95

*Grilled Angus Sirloin on scallion & corn risotto
with a horseradish cream & Pinot Noir glaze* \$12.50

*Confit of Duck served with whipped potatoes, seasonal vegetable
and tomato chutney* \$12.25

— Daily Seafood Specials —

Ice Tea, Soft Drinks, Coffee \$1.50

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

Dinner — Monday - Saturday

6:00 - 10:00 p.m.

Smoking permitted in the bar only.

Summer Vegetable with basil & garlic sauce \$3.75 cup \$4.25 bowl
Soup Du Jour \$3.75 cup \$4.25 bowl

Salads

*Mixed Baby Greens Salad with a choice of balsamic vinaigrette
or Roquefort dressing* \$3.95

Caesar Salad with parmesan cheese and garlic croutons \$5.95

*Almond Coated Goat Cheese Salad over mesclun greens with pears, julienned
tomatoes and a toasted almond vinaigrette with a port glaze* \$8.50

*Spinach Salad with grilled portobello, deviled eggs, red onion, tomato,
fresh mozzarella and a warm bacon vinaigrette.* \$8.50

*Confit of Duck & Haricot Verts with caramelized apples
and a sherry basil vinaigrette* \$9.75

Appetizers

Pan Seared Foie Gras with roasted pear, port glaze and grilled toast points \$13.50

*Beef Carpaccio with baby greens, Dijon, basil oil,
Pinot Noir glaze and French gherkins* \$8.95

Confit of Duck Egg roll with a spicy pineapple chutney \$8.25

*Steamed Prince Edward Island Mussels
in a tomato saffron broth with preserved lemons* \$7.95

Jumbo Shrimp Cocktail Martini with olives, lemons and endive \$12.25

Sautéed Lump Crab Cakes with a honey and lemon aioli \$8.95