

## APPETIZERS

### BAKED BRUSCHETTA & GOAT CHEESE <sup>VE</sup> 12

Fresh tomato and basil on toasted garlic bread with Goat cheese and Marinara dipping sauce

### SHRIMP DIAVOLO 16

Sautéed shrimp in a zesty tomato sauce with bell pepper, basil, and Parmesan cheese, served on grilled Focaccia bread

### GOLDEN-FRIED MOZZARELLA STICKS <sup>VE</sup> 10

Panko-crusted Mozzarella sticks fried golden, served with Marinara dipping sauce

### SPINACH & ARTICHOKE DIP <sup>VE</sup> 12

Served in a bread-bowl

### CHICKEN PIZZAIOLA 14

Chicken, pepperoni, black olive, and cheese baked on garlic bread

### BATTERED ONION PETALS <sup>VE</sup> 12

Served with Firecracker Sauce

### GARLIC KNOTS <sup>VE</sup> 10

Freshly baked, brushed with garlic butter, Parmesan cheese, served with Marinara dipping sauce

### SIDE SALAD <sup>VE</sup> 6

Choice of Caesar or house

### FRENCH ONION SOUP 8



## SALADS

**Protein Substitutions:** Shrimp +4 • Salmon +8 • Petite Filet +14

**Protein Add-Ons:** Chicken +8 • Shrimp +10 • Salmon +15 • Petite Filet +20

**Dressing Options:** Balsamic Vinaigrette, Blue Cheese, Caesar, Honey Mustard, Ranch, Thousand Island

### CAPRESE SALAD <sup>VE</sup> 13

Fresh roma tomato with marinated mozzarella, served with pesto balsamic dressing

### CHOPPED SALAD 16

Mixed greens tossed with tomato, onion, olive, smoked Provolone cheese and pepperoncini, topped with grilled chicken breast and crouton

### CHICKEN CAESAR SALAD 16

Crisp Romaine lettuce tossed with classic Caesar dressing, and Parmesan cheese, garnished with tomato, crouton, onion, and pepper

### NAPLES SALAD <sup>GF</sup> 16

Watermelon, strawberry, and Feta salad on spinach and spring mix, topped with grilled chicken breast and garnished with bacon and Mandarin orange

### POWER BOWL <sup>VE</sup> <sup>GF</sup> <sup>LOW CAL</sup> <sup>HEALTHY</sup> 16

Spring mix, spinach & quinoa, blistered tomato, egg, dried cranberries, blueberries, almonds, and Mandarin orange with a lemon vanilla dressing

## ENTRÉES

### CHICKEN PARMESAN 24

Seared marinated chicken with a creamy Parmesan crust, served with Angel Hair pasta and light Marinara sauce

### FISHERMAN'S STEW 26

Shrimp, mussels, whitefish, and salmon in a tomato broth, served with grilled Focaccia bread

### SMOKED HONEY-LEMON SALMON 26

Pan-seared salmon with smoked honey-lemon crust, served with vegetable risotto and vegetable medley

### PETITE FILET 38

Grilled 6oz Filet Mignon topped with Brie cheese and Pommes Frites, served with Asparagus Risotto and Truffle Demi-glace

### NY STRIP STEAK A LA GRIGLIA 36

New York strip loin grilled with Pesto butter, Vesuvio potatoes, and green beans topped with Bruschetta

### TUSCAN PASTA 24

Grilled chicken, olive, artichoke, and spinach on Penne pasta with a creamy garlic wine sauce

### SHRIMP SCAMPI MACARONI & CHEESE 26

Garlic-marinated and sautéed shrimp, served with a smokey white cheese sauce and Penne pasta

### SUNDAY DINNER 24

Italian sausage, meatballs, bell pepper, onion on baked Penne pasta with melted Mozzarella cheese

## SIDES

VEGETABLE MEDLEY 6

ASPARAGUS 6

BAKED POTATO 6

HERBED PASTA 6

RISOTTO 6

FRENCH FRIES 6

BATTERED ONION PETALS 6

SWEET POTATO FRIES 6

COLESLAW 6

FRUIT CUP 6



SPICY



VEGAN



HEALTHY



LOW-CAL



DAIRY-FREE



VEGETARIAN



GLUTEN-FREE



LOCAL / RECOMMENDED

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

## FLATBREADS & PIZZAS

FLATBREADS ARE 6"X12" • ALL PIZZAS ARE 16" • GLUTEN-FREE 12" CRUST AVAILABLE UPON REQUEST • ADDITIONAL TOPPINGS 1.50 EACH  
Pepperoni, sausage, ham, bacon, grilled chicken, mushroom, red onion, pineapple, tomato or bell pepper

### BUFFALO CHICKEN FLATBREAD 16

Spicy Buffalo chicken, Mozzarella cheese, caramelized onion, Blue cheese crumbles, drizzled with Ranch dressing

### VEGGIE FLATBREAD (VE) 15

Grilled eggplant, zucchini, yellow squash, portobello mushroom, and baby spinach with Feta & Mozzarella cheese, drizzled with balsamic glaze

### GRILLED STEAK FLATBREAD 16

Fire-grilled medium steak, herbed Goat cheese, Mozzarella cheese, caramelized onion and mushroom, drizzled with balsamic glaze

### MARGHERITA PIZZA (VE) 26

Fresh Mozzarella, fresh Roma tomato, pizza sauce, topped with basil and Parmesan cheese

### CHEESE PIZZA (VE) 22

Tomato sauce and Mozzarella cheese

### HAWAIIAN PIZZA 24

Fresh pineapple, ham, bacon, red onion, tomato sauce and Mozzarella cheese

### PEPPERONI PIZZA 24

Thinly sliced pepperoni, tomato sauce and Mozzarella cheese

### BBQ CHICKEN PIZZA 24

Barbecue sauce, grilled chicken breast, red onion, shredded Mozzarella and Cheddar cheeses topped with fresh cilantro

### MEAT LOVERS PIZZA 26

Pepperoni, bacon, sausage, ham, tomato sauce and Mozzarella cheese

### VEGGIE SUPREME PIZZA (VE) 24

Bell pepper, red onion, mushroom, black olive, spinach, tomato sauce and Mozzarella cheese

## DESSERT

### TIRAMISU 11

### ITALIAN CHEESECAKE 11

Topped with raspberries and white chocolate sauce

### LEMON-BERRY MASCARPONE CAKE 11

### AFFOGATO PISTACHIO GELATO 11

Served with Chocolate Biscotti and an espresso shot

### MOLTEN LAVA CAKE 12

### CHOCOLATE CANNOLI 11

Two large cannoli filled with chocolate cream

### S'MORES FLATBREAD 14

### ICE CREAM 6

Vanilla or chocolate, served with whipped cream & chocolate syrup

## WINE

### BY THE GLASS

#### SPARKLING

Wycliff Brut *Sparkling* 11

Ménage à Trois *Moscato* 11

#### WHITE

Trinity Oaks *Chardonnay* 10

Trinity Oaks *Pinot Grigio* 10

Monkey Bay *Sauvignon Blanc* 11

Chateau Ste. Michelle *Riesling* 11

#### RED

Trinity Oaks *Cabernet Sauvignon* 10

Trinity Oaks *Pinot Noir* 10

Trinity Oaks *Merlot* 10

### BY THE BOTTLE

#### SPARKLING

Veuve Clicquot *Champagne* 80

Ruffino *Prosecco* 45

Chandon *Brut Rosé* 45

#### WHITE

Kendall-Jackson Avant *Chardonnay* 45

Meiomi *Chardonnay* 50

Kim Crawford *Sauvignon Blanc* 45

La Crema *Pinot Gris* 50

Bieler Père & Fils *Rosé* 50

#### RED

Bonanza *Cabernet Sauvignon* 55

Quilt *Cabernet Sauvignon* 65

Murphy-Goode *Merlot* 35

La Crema *Pinot Noir* 50

Unshackled *Red Blend* 50

Graffigna *Malbec* 45

### SPECIAL OFFER

Just For Owners & Members

10% OFF FOOD &  
NON-ALCOHOLIC BEVERAGES

Here's a little something to make you smile.  
We appreciate you!

Applicable to food and non-alcoholic beverages. This offer is exclusive to Hilton Grand Vacations Owners and Members.

