

Appetizer

Shrimp Cocktail

With cocktail sauce and lemon wedges
\$10.00

Five Cheese Raviolis

*Breaded and lightly fried, served with
marinara sauce* \$8.00

Vistas Bruschetta

*Toasted baguette, fresh mozzarella cheese,
basil, and sliced roma tomatoes* \$8.00

Calamari Fritte

With cocktail sauce and lemon \$10.00

Thai Chicken Satay

Chicken breast, with house spicy Thai sauce \$8.00

Salads

Roasted Tri Tip Salad

*Roasted tri tip, onion, peppers, tomatoes, corn, and blue cheese crumbles, mixed green lettuce,
tossed with ranch dressing* \$13

Chinese Chicken Salad

*Julienne-cut chicken, carrots, bean sprouts, rice noodles, wontons, sesame seeds, green onions,
mixed green lettuce tossed with peanut dressing* \$13

House Chopped Salad

*Chopped lettuce, garbanzo beans, turkey, provolone cheese, tomatoes salami, avocado
tossed with balsamic vinaigrette dressing* \$13

California Cobb Salad

*Chopped lettuce, turkey, gorgonzola cheese, tomatoes, avocado, sliced olives, bacon,
hardboiled eggs tossed with ranch dressing* \$13

Simi Chicken Caesar Salad

*Grilled chicken breast, served with Caesar cilantro pepita dressing, tomatoes, tortilla chips,
romaine lettuce and three cheese blend* \$13

Southwest BBQ Chicken Salad

*Mixed green lettuce tossed with jicama, black beans, tomato, cilantro, corn, pepper jack cheese, and
tri-colored tortilla strips with BBQ chicken and southwest dressing.* \$13.

Pizzas 10"

Thai Chicken Pizza

\$11

BBQ Chicken Pizza

\$11

Italiano Pizza

\$10

Cheese Pizza

\$9

Vegetarian Pizza

\$10

Buffalo Mozzarella Pizza

\$11

Sandwiches

Saltimbocca Chicken Sandwich

Chicken Breast, pesto sauce, prosciutto, sliced tomatoes, jack cheese served on grilled sourdough bread \$10

Cali Turkey Melt

Smoked turkey breast, avocado, sliced tomatoes, jack cheese on grilled sourdough bread \$10

Dinner Entrees

**Served with Chef's vegetables of the day, potatoes or rice pilaf
A la Carte side salad, starch or vegetables \$3**

Chicken Marsala

Served with mushrooms, crystal onions, in a Marsala wine sauce \$15

Orange Chicken

Chicken breast seasoned with sweet 'n' spicy orange sauce served over a bed of steamed rice \$15

Sunny Chicken

Sun dried tomatoes, garlic, basil, kalamata olive, in a wine sauce \$15

Seared Ahi

Served over crisp potatoes with a sweet chili sauce \$21

Yucatan Salmon

Baked in a banana leaf, seasoned with Yucatan spices and a squeeze of lemon \$19

Sauteed Borracho Halibut

Topped with a tequila chipotle cream sauce \$20

Baked Chicken Ziti Pasta

Served with our house marinara sauce and a three cheese blend \$13

Teriyaki Pork Chop

Grilled pork chop, sliced pineapple, steamed rice and stir fried vegetables \$19

Lamb Shank

Braised lamb topped with a mint demi wine sauce \$23

Slow Roasted Prime Rib

Served with house au jus and creamed horseradish \$23

Grilled New York Steak

Served with brandy green peppercorn sauce \$20

Grilled Filet Mignon

Served over crispy potatoes and finished with garlic butter \$23