

Appetizers

Five Cheese Raviolis

Breaded and lightly fried, served with marinara sauce. \$8.95

Vistas Bruschetta

Toasted baguette topped with fresh Mozzarella cheese, basil, and sliced Roma tomatoes. \$8.95

Thai Satay

Chicken sautéed to perfection and served with spicy Thai sauce. \$8.95

Bacon Wrapped Water Chestnuts

Served with honey peanut sauce. \$8.95

Shrimp Cocktail

Chilled crisp and served with cocktail sauce and lemon wedges. \$10.95

Steamed Clams

One pound of baby clams served in garlic, white wine, and butter. Fresh garlic bread for dipping. \$12.95

Shrimp Tempura

Served with Asian lime sauce. \$11.95

Ahi Lettuce Wraps

Seared Ahi Tuna and ginger wrapped in fresh butter lettuce. \$11.95

Salads

Salmon Tostada

Broiled Salmon steak served atop mixed greens with roasted corn relish and citrus dressing on a tostada shell \$16.95

Tropical Caribbean Ahi

Seared Ahi sashimi served with julienne jicama, mango, and apples tossed in a citrus dressing. \$16.95

Roasted Tri-Tip

Slow roasted tri-tip, cubed and served with field greens, onions, bell peppers, corn, and Bleu cheese crumbles tossed with ranch dressing. \$12.95

Southwest BBQ Chicken

Fresh California field greens tossed with jicama, black beans, tomato, cilantro, corn, jalapeño jack cheese, and tortilla strips with BBQ chicken and zesty southwest dressing. \$11.95

California Cobb

Iceberg lettuce, turkey, bacon, olives, avocado, tomato, hard boiled egg and Gorgonzola cheese tossed with ranch dressing. \$12.95

Simi Chicken Caesar

Grilled chicken breast, romaine lettuce, pepitas, tortilla strips, and Cotija cheese tossed with Caesar dressing. \$12.95

Pizzas 10"

Italiano

Sliced Roma tomatoes, garlic, basil, Mozzarella and Parmesan cheese with marinara sauce. \$10.95

Southwest

Chopped BBQ chicken breast, caramelized onions, basil, mozzarella and cheddar cheese, with BBQ sauce. \$11.95

Buffalo Mozzarella

Fresh Buffalo Mozzarella, Roma tomatoes, basil, garlic and pesto sauce. \$11.95

Vegetarian

Marinated zucchini, yellow squash, mushrooms, onions, peppers, basil, Mozzarella and Parmesan cheese. \$10.95

Featured Entrées

Served with seasonal fresh vegetables and choice of potatoes or rice pilaf. Add two grilled shrimp to any featured entrée for \$5.00

Lobster Ravioli

Striped lobster ravioli served with seafood bisque. \$22.95

Tilapia Filet

Tilapia wrapped in pancetta and served with green tequila sauce. \$19.95

Pepita Croustade Salmon

Served with a garlic citrus sauce. \$21.95

Seared Ahi

Served over crisp potatoes with sweet chili and wasabi sauce. \$22.95

Slow Roasted Prime Rib

Served au jus with creamed horseradish. \$25.95

Grilled New York Steak

Served with Shitake mushroom and brandy sauce. \$26.95

Cowboy Steak

16 oz. Bone-in rib-eye char-grilled, served with burgundy herb sauce. \$32.95

The Perfect Cut

Broiled beef tenderloin served with Marsala wine demi-glace sauce. \$26.95

Chimichanga

Chicken, beef, or shrimp with onion, mixed peppers, black beans, corn, Cotija cheese, and cilantro in a fried tortilla purse. \$16.95

Orange Chicken

Chicken breast seasoned with sweet -n- spicy orange sauce over a bed of steamed rice. \$16.95

Saltimbocca Chicken

Chicken breast stuffed with prosciutto, sun-dried tomatoes, and Kalamata olives with champagne cream sauce. \$17.95

Chicken Marsala

Served with sautéed mushrooms and pearl onions in a Marsala wine sauce. \$15.95