



Sample Menu

APPETIZERS

SOUP DU JOUR

FRENCH ONION SOUP AU GRATIN

Provolone, Swiss, Parmesan

SMOKED SALMON

Red Onions, Capers, Chopped Hard Boiled Egg,
Rosemary Crisps

IMPORTED PROSCIUTTO

With Summer Melon and Figs

CHILLED SHRIMP COCKTAIL

Jumbo Shrimp Served With
Lime-infused Cocktail Sauce

BAKED CAMEMBERT

In Golden Phyllo Crust With Seasonal Berries
and Balsamic Glaze

VISTA SALAD

Baby Greens With Crumbled Blue Cheese,
Dried Cranberries, Granny Smith Apples,
White Balsamic Vinaigrette

HOUSE SALAD

Mixed Baby Greens, Grape Tomatoes,
Red Onion, and Cucumbers

ENTRÉES

"CATCH OF THE DAY"

Chef's Preparation of Today's Fresh Fish

SAUTÉED PRAWNS ANISETTE

Diced Roma Tomato, Anisette Sauce

ROASTED HALF CHICKEN

Pan Roasted With Blackberry Merlot Reduction
* Goffle Road Poultry Farm in Wyckoff

PAN SEARED ATLANTIC SALMON

Blood Orange Glaze

SAUTÉED MEDALLIONS OF BEEF TENDERLOIN

Gorgonzola Sauce

RIGATONI BOLOGNESE RAGOUT

Ground Beef, Pork, Veal, and Short Rib in Red Sauce

PORK OSSO BUCCO

Slow Cooked Pork Shank in
Caramelized Onion Cabernet Demi-Glace

TODAY'S CHEF SPECIAL

(Priced Accordingly)

Your Server Will Describe Today's Special

*All entrées will include choice of two accompaniments:
Vegetables du Jour, Spinach, Carrots,
Mashed Potato, Baked Potato, Baked Sweet Potato, Rice, Side Salad

**Whenever possible Ingredients are locally sourced at peak of season*

**Please notify your server of any allergies or dietary needs*



THE VISTA

A Christian Health Community