STARTERS

*Lump Crab Cakes - \$14

Three crab cakes, cabbage, avocado, corn, sweet chili sauce

Asian Pork Sliders - \$10

Three sliders, pulled pork, korean barbecue sauce, grilled pineapple

*Firecracker Shrimp - \$12

Crispy bite sized shrimp, zesty Japanese dynamite sauce

*Shrimp Cocktail - \$14

Five jumbo shrimp, classic cocktail sauce, lemon

TRÉE SALADS

Baby Spinach, raspberries, mozzarella pearls, walnuts, butternut squash, sunflower seeds, apple cider cinnamon vinaigrette.

Wedge Salad

Crisp iceberg lettuce, bacon, bleu cheese, tomato, fizzled onion, egg, bleu cheese dressing.

*Chicken Wings - \$14

Twelve chicken wings served with choice of sauce (bbg, buffalo, bleu cheese, ranch dressing)

*Calamari and Shrimp - \$13

Crisp fried calamari, shrimp, pickled banana peppers, artichoke, lemon aioli, arrabbiata tomato coulis

Quesadilla - \$10Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream

Chicken \$12 or Beef -\$13

Any Choice \$14 / Light Portion \$9 Add Chicken - \$3, Salmon - \$5, 3 Jumbo cocktail shrimp - \$7

Caesar Salad

Romaine lettuce, croutons, tear drop tomatoes, kalamata olives, parmesan cheese.

Ventana Bleu Salad

Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, orange poppy seed dressing.

ENTRÉES

All Entrees include Soup, House Salad or Caesar Salad

Beef Short Ribs - \$32 / Light Portion - \$28

Bone in slow braised beef, rosemary demi-glace, mashed potatoes, fresh vegetables

Pork Schnitzel - \$26 / Light Portion - \$21

Breaded pork scaloppini, lemon caper sauce, mashed potatoes, fresh vegetables

Shrimp and Scallop pasta - \$32 / Light Portion - \$27

Scampi style, bowtie pasta, spinach, sundried tomatoes, mushrooms, fresh herbs

*Atlantic Salmon - \$31 / Light Portion - \$24

Grilled salmon, tarragon tomato burre blanc, wild rice pilaf, fresh vegetables

*Branzino - \$27 / Light Portion - \$23

Pan seared branzino, piccata sauce, wild rice pilaf, fresh vegetables

*Twin Filet Mignon - \$36 / Light Portion - \$29

Grilled beef tenderloin, bordelaise sauce, mashed potatoes, fresh vegetables

Vegetarian Entrée - \$18

Ask your server, this entree changes on a regular basis

CASUAL CLASSIC FARE

*Top Sirloin Steak- \$22

60z angus steak, bordelaise sauce, mashed potatoes, fresh vegetables.

Chicken Parmesan Raviolis- \$20

Chicken & cheese filled pasta, sliced grilled chicken, marinara, Italian cheese blend.

*Chicken Marsala- \$20

Chicken scaloppini, mushroom sauce, mashed potatoes, fresh vegetables.

*Top Sirloin and Wedge Salad- \$22

Crisp iceberg lettuce, 6oz steak, bacon, bleu cheese crumbles, tomato, fizzled onion, egg, and bleu cheese dressing.

Coconut Shrimp- \$19/\$12

Ten breaded shrimp, fries, coleslaw.

*Liver and Onions- \$22

Sautéed calves liver with bacon, caramelized onions, Yukon gold mashed potatoes, fresh vegetables.

*Ventana Burger- \$14

8oz harris ranch beef patty, crispy onions, crisp poblano peppers, avocado, cheddar, pepper jack cheese, bacon, bbq sauce, choice of side.

*House Burger- \$11

8oz harris ranch beef patty, lettuce, tomato, pickle, red onion, choice of side.

10" Pizza- \$12

With a choice of three toppings: pepperoni, sausage, chicken, bacon, black olives, pineapple, peppers, onions, mushrooms.

Please inform your server if you have food allergies or special dietary requirements. *Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of food-born illness especially if you have certain medical conditions.