

Appetizers

Rice Balls (Award Winner)

Creamy risotto, parmesan, fresh mushrooms, mozzarella cheese, oregano and basil tossed in bread crumbs and served on marinara sauce ~ 10

Garlic Shrimp (gfo)

Tiger shrimp sautéed in garlic butter, white wine and cream served with toasted sliced baguette points ~12

Calamari

Lightly breaded calamari served with a sweet and spicy chili sauce ~11

Vines Mussels (gf)

Fresh Atlantic mussels in a white wine garlic cream sauce, topped with fresh tomato and green onion. ~12

Artichoke Dip

Cheesy, creamy and garlicky! Chunks of artichokes, cream, parmesan and a hint of Irish Dubliner cheese served with toasted sliced baguette ~12

Mushroom Caps

Stuffed with cream cheese a hint of chipotle topped with tiger shrimp and mozzarella cheese ~ 11

GF ~ Gluten Free

GFO ~ Gluten Free options available

Our sausage is house made and is also gluten free

Tasters night is usually the last Thursday of every month. Ask your server for this month's menu.

Soups and Salads

Seafood Chowder

Chef Hans' delicious chowder with haddock, shrimp and scallops, made to order ~11

Soup of the Day

Ask your server for today's homemade creation ~6

Mixed Greens (gf)

Field greens, cucumber, carrots, cherry tomatoes and mushrooms served with our homemade maple balsamic vinaigrette
Sm ~6 Lg ~12

Caesar (Award Winner) (gfo)

Made the classic way with real bacon, we use lots of garlic in our homemade dressing then topped with fresh parmesan and croutons. Our dressing is also for sale in take out
Sm ~6 Lg ~12

House Salad (gf)

Fresh greens with pickled beets, goat cheese topped with almonds and served with our roasted red pepper vinaigrette
Sm ~7 Lg ~14

Add to any salad, pasta, pizza or entrée

~Chicken Breast 6

~Shrimp 7

~ Scallops 10

We have a private room on our second floor, it is perfect for group bookings. It holds about 45 people and is perfect for birthdays, weddings, retirements and Christmas parties.

Entrées

Seafood Linguine (gfo)

Mussels, scallops, tiger shrimp and salmon tossed in a dill cream sauce with linguine. ~25

Haddock (gfo)

Fresh haddock lightly dusted with flour and pan fried or beer battered~ served with basmati rice and vegetables or hand cut french fries ~18

Chicken Parmesan

Chicken breast coated with seasoned bread crumbs and cheese, baked in our tomato sauce and topped with mozzarella and parmesan cheese served on linguine with marinara sauce ~19

or
linguine in Alfredo sauce ~22

Stuffed Chicken

Breaded fresh chicken breast stuffed with four cheeses and spinach, baked golden brown and topped with a basil cream sauce. Served with nightly potato and vegetables. ~23

Tiger Shrimp (gf)

Plump tiger shrimp in a garlic cream sauce served with basmati rice and vegetables ~21

Veal Marsala

Quickly sautéed Veal with mushrooms, finished with a sweet Marsala wine demi-glaze. Served with nightly potato and vegetables.~26

Salmon Fillet (gf)

Fresh Atlantic salmon, grilled, topped with dill cream sauce or blackened and served with basmati rice and vegetables. ~22

Tour of Italy

Lasagna, Chicken parmesan and fettuccini alfredo all topped with mozzarella cheese and baked golden brown. For those who like a little of everything. ~23

New York Strip loin (gf)

AAA Canadian 10 oz ~Grilled to your liking with our house made peppercorn sauce and nightly potato ~29

Pastas

All pastas in this section are served with the soup of the day. Pastas are topped with fresh grated parmesan cheese.

*Substitute soup of the day with **Mixed Green Salad** or **Caesar salad** ~3*

***Rice pasta** or **whole wheat** ~2*

Shrimp and Scallop Flambé

Tiger shrimp and scallops flambéed with brandy, spinach and served in a blush sauce on fettuccini ~24

Grilled Vegetable Tortellini

Sautéed vegetables with cheese filled tortellini in a tomato olio sauce ~19
Basil Cream Sauce ~21

Spaghetti

Bolognese (meat sauce) or Meat Balls made fresh to order and tomato sauce served over spaghetti ~19

Cajun Fettuccini

Chicken, house made spicy Italian sausage, mushrooms, peppers and onions in a spicy tomato sauce accented with our version of Mexican chilli spice. ~22

Fettuccine Alfredo

A classic Alfredo sauce with cheese, garlic, white wine and black peppercorns. ~17

Mediterranean Pasta

Sun dried tomatoes, feta cheese, black olives, spinach, chilli peppers, fresh peppers and onions in an olio sauce over whole wheat spaghettini. ~18

Ginger Scallop Linguini

Scallops sautéed with house smoked pancetta, fresh ginger and garlic, deglazed with white wine in a pesto cream sauce. ~24

Penne Arrabiata

House made Italian sausage sautéed with vegetables, chillies and tomatoes served in a spicy tomato sauce on penne. ~20

Pastas

Curried Chicken

Vegetable Penne

Chicken with grilled vegetables and spinach tossed in a curry cream sauce accented with honey and mango chutney ~21

Pappardelle Chicken and

Mushroom

Chicken and mushrooms sautéed with lightly browned garlic, cream sauce and tossed with Pappardelle. (Pappardelle is a wide flat egg noodle). ~21

Ravioli

Mushroom stuffed ravioli served in a roasted garlic blush sauce and portabella mushrooms ~19

Classic Meat Lasagna

Baked with a hearty Italian meat sauce ~19

Vines Pasta

Chicken, avocado, cherry tomatoes, house smoked pancetta and spinach in a pesto cream sauce on penne ~21

Beef Ragu Pappardelle

Tender beef slowly braised in the oven with sauce made from aromatic vegetables, tomatoes and red wine. This creates a rich and flavourful Ragu, it is served on Pappardelle. (Pappardelle is a wide flat egg noodle). ~21

Peasant Carbonara

Tiger Shrimp sautéed with peppers and onions in a bacon cream sauce on penne ~22

Chicken Basil Penne ~ Tender chicken breast and penne tossed in a basil cream sauce ~20

Add to any salad, pasta, pizza or entrée

~Chicken Breast 6 ~Shrimp 7

~ Scallops 10

Pizza

Our traditional Italian 9 inch pizzas are made with our home-made dough, the crust is thin and crispy and they all have our house made pizza sauce.

Classic Pepperoni

Made with Brothers spicy pepperoni ~14

Vines House Pizza

Avocado, prosciutto and tomatoes with Goat cheese, and topped with fresh arugula ~15

Meat Lovers ~ Brothers spicy pepperoni, ground beef, house made Italian sausage and bacon ~15

Grilled Veggie

Assorted grilled peppers, onions, mushrooms, zucchini ~ 14

Three Cheese

Mozzarella, Parmesan and Cheddar ~12

Bruschetta Pizza

Fresh tomatoes, onion, garlic, olive oil, fresh herbs and a mixture of mozzarella and feta cheese. ~14
Perfect as an appetizer too!

The Panavista

Genoa Salami, green olives, onion, and fresh spinach with mozzarella cheese ~15