

APPETIZERS



Rice Balls

Creamy risotto mixed with freshly chopped mushrooms, mozzarella and parmesan cheese, oregano, and basil - tossed in breadcrumbs, served with marinara sauce.

\$ 13.5

Garlic Shrimp (GFO)

Tiger shrimp sautéed in butter, served with a white wine and garlic cream sauce and toasted sliced baguette.

\$ 15.5

Calamari

Lightly breaded calamari served with a spicy tomato sauce.

\$ 15

Vines Mussels (GF)

Fresh Atlantic mussels in a white wine garlic cream sauce with tomatoes and green onion.

\$ 15.5

Artichoke Dip

Chunks of artichoke mixed with cream, parmesan, Irish Dubliner cheese, and garlic. Served with toasted sliced baguette.

\$ 13.5

Mushroom Caps

Stuffed with lightly chipotle spiced cream cheese, topped with tiger shrimp and mozzarella cheese.

\$ 14.5

GF - Gluten Free GFO - Gluten Free Option

Extra bread- \$1 Prices do not include HST

SOUPS & SALADS



Seafood Chowder

A rich combination of haddock, shrimp, and scallops with tomatoes, green onions, and potatoes.

\$15

Soup of the Day

Ask your server for today's soup creation.

\$6

Mixed Greens Salad (GF)

Field greens with cucumber, carrots, cherry tomatoes, and mushrooms. Served with our house made maple balsamic vinaigrette.

Small- \$7.5

Caesar Salad (GFO)

Award winning and known for extreme garlic! Real bacon bits, fresh parmesan, croutons, and our house made Caesar dressing.

Small- \$8.5, Large - \$15.5

Salad Dressing (16oz) - \$8.99

House Salad (GF)

Field greens with pickled beets, goat cheese, cherry tomatoes, and almond slices. Served with house made roasted red pepper vinaigrette.

Small - \$9.5

Add to any Salad, Pasta, or Entrée

Chicken- \$8.5 Shrimp - \$9 Scallops - \$13

GF - Gluten Free GFO - Gluten Free Option

Prices do not include HST

PASTAS

All pastas listed in this section are served with our Soup of the Day. Can be substituted for:

Caesar Salad - \$3.99 Mixed Greens Salad - \$ 3.99 House Salad - \$ 4.99

All pastas are topped with fresh parmesan cheese

Substitute Rice Pasta or Whole Wheat Pasta -\$ 2.00

Shrimp and Scallop Flambe

Tiger shrimp and scallops flambéed with brandy and spinach, served in a blush sauce over fettuccine pasta.

\$ 27

Grilled Vegetable Tortellini

Sautéed vegetables with cheese filled tortellini.

Tomato Olio Sauce - \$ 23

Basil Cream Sauce- \$ 25

Spaghetti

Bolognese or Meatballs served with tomato sauce over spaghetti pasta.

\$ 23

Fettuccine Alfredo

A classic and rich alfredo sauce with cheese, garlic, white wine and peppercorns.

\$ 21

Cajun Fettuccine

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

\$ 25.5

Mediterranean Pasta

Sundried tomatoes, feta cheese, black olives, spinach, Chilli peppers, peppers, and onions, in an olio sauce over whole wheat spaghetti.

\$ 23

Ginger Scallop Linguine

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

\$ 28

Penne Arrabiata

House made spicy Italian sausage, sautéed with vegetables, chilies, and tomatoes.

\$ 24

Add to any Salad, Pasta, or Entrée

Chicken- \$8.5 Shrimp - \$9 Scallops - \$13

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PASTAS



Curried Chicken Vegetable Penne

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

\$ 25.5

Pappardelle Chicken and Mushroom

Chicken and mushrooms sautéed with lightly browned garlic and cream, tossed with pappardelle. (wide, flat egg noodle)

\$ 25.5

Ravioli

Mushroom stuffed ravioli, served in a roasted garlic blush sauce with portabella mushrooms.

\$ 23

Classic Beef Lasagna

Layered with cheese and baked with a hearty Italian meat sauce.

\$ 21.5

Vines Pasta

Chicken, avocado, cherry tomatoes, house smoked pancetta, and spinach tossed in a pesto cream sauce over penne.

\$ 25

Beef Ragu Pappardelle

Tender beef slowly braised in the oven with house made sauce made from aromatic vegetables, tomatoes, and red wine creating a rich and flavorful ragu.

\$ 25.5

Peasant Carbonara

Tiger Shrimp sautéed with peppers and onions in a bacon cream sauce over penne.

\$ 26.5

Chicken Basil Penne

Tender chicken breast and penne tossed in a basil cream sauce.

\$ 24

Add to any Salad, Pasta or Entrée

Chicken-\$8.5, Shrimps-\$9, Scallops-\$13

ENTRÉES

Seafood Linguine (GFO)

Mussels, scallops, tiger shrimp, and salmon tossed in a dill cream sauce with linguini.

\$ 29

Haddock (GFO)

Fresh haddock lightly dusted with flour, your choice of pan-fried or beer battered, served with basmati rice and vegetables or hand cut fries.

\$ 23

Chicken Parmesan

Chicken breast coated with seasoned breadcrumbs and cheese, baked in our tomato sauce and topped with mozzarella and parmesan cheese, served with linguine.

Tomato Sauce - \$ 23

Alfredo Sauce - \$ 25

Stuffed Chicken

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

\$ 26.5

Tiger Shrimp (GF)

Plump tiger shrimp in a garlic cream sauce, served with basmati rice and vegetables.

\$ 26

Salmon Filet (GF)

Fresh Atlantic Salmon, grilled, topped with dill cream sauce or blackened with Cajun spice, served with basmati rice and vegetables.

\$ 25

Tour of Italy

Lasagna, chicken parmesan, and fettuccine alfredo.

For those who like a little of everything!

\$ 26.5

New York Striploin (GF)

AAA Canadian 10 - grilled to your liking, served with our house made peppercorn sauce and nightly potato and vegetables. \$ 32

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Prices do not include HST

PIZZA



Our traditional Italian 9-inch pizzas are made with our homemade dough with a thin and crispy crust. House made pizza sauce.
Also available in 12- and 16-inch sizes.

Classic Pepperoni

Made with Brother's pepperoni.

\$ 18

Meat Lovers

Brother's pepperoni, ground beef, house made spicy Italian sausage, and bacon.

\$ 19

Three Cheese

Mozzarella, parmesan, and cheddar.

\$ 16.5

Vines House Pizza

Avocado, prosciutto, tomatoes, and goat cheese - topped with fresh arugula.

\$ 19

Grilled Veggie

Assorted grilled peppers, onions, mushrooms, and zucchini.

\$ 18

Bruschetta

Fresh tomatoes, onion, garlic, olive oil, fresh herbs, and a mixture of mozzarella and feta cheese.

Perfect as an appetizer too!

\$ 18

DESSERT

Tiramisu

Layers of rich mascarpone cream cheese, Italian biscotti dipped in brandy and topped with shaved chocolate.

\$10

Bavarian Apple Torte

An egg and cream cheese custard with a lightly spiced apple filling piled high, topped with a buttery oat mixture and finished with a caramel sauce.

\$10

Strawberry Cheesecake

New York style cheesecake, served with a fresh strawberry sauce.
(Also available in chocolate or butterscotch).

\$10

Chocolate Decadence (gf)

A chocolate lover must. Three layers of decadence, brownie bottom, cheesecake middle and light truffle topping.

\$10

Swiss Lemon Mousse (gf)

Creamy Mousse served with house made raspberry coulis.

\$10

Crème Brulee (gf)

Ask your server for today's selection.

\$10

Ice Cream (gf)

Vanilla Ice cream with Chocolate, strawberry or Carmel Sauce.

\$7

Add a scoop of ice cream to any above dessert for only \$3.