

Appetizers

Ahi Tacos

Chunked Ahi Tuna topped with mango-corn salsa, fresh cilantro and wasabi cream sauce.

\$17

Bruschetta

Toasted bread topped with diced tomatoes, garlic, kalamata olives, basil, onion and feta cheese. Drizzled with olive oil and balsamic vinaigrette.

\$12

Garlic Lime Shrimp

Sautéed in garlic butter, with cilantro, fresh squeezed lime and tequila.

\$17

Jumbo Shrimp Cocktail

Jumbo shrimp served with chilled cocktail sauce and a fresh lemon wedge.

\$17

Queso y Chorizo con Pan

Chorizo, select cheeses, mixed olives, whole Dijon mustard. Served with bread and olive oil.

\$18

Steamed Clams

One pound of baby clams sautéed in garlic, butter and white wine. Served with fresh garlic bread for dipping.

\$20

Calamari Fritto

Lightly breaded and fried golden brown. Served with marinara dipping sauce.

\$18

Flatbreads

Vistas Supreme

All your favorites: Pepperoni, sausage, bell peppers, onions, and black olives.

\$19

Margherita

Fresh Buffalo Mozzarella, Roma tomatoes, basil, garlic and olive oil.

\$17

BBQ Chicken

Chopped Chicken, caramelized red onion, cilantro, Mozzarella cheese and BBQ sauce.

\$18

Pepperoni & Cheese

Classic pepperoni and cheese made to perfection.

\$17

Featured Entrées

Pasta Pomodoro

Angel hair pasta with sautéed Roma tomatoes, basil, white wine, garlic and olive oil topped with parmesan cheese. Add chicken for \$6. Add shrimp for \$8.

\$20

Baked Atlantic Salmon Filet

Baked Salmon served over sautéed cabbage topped with a champagne caper shallot sauce.

\$30

Chicken Marsala

Grilled chicken breast sautéed in marsala wine, mushrooms and onions. Served over a bed of mashed potatoes.

\$26

Gourmet Angus Burger

1/2 lb. of certified angus beef hand formed and topped with sautéed mushrooms, crisp bacon, swiss cheese served on a fresh baked bun.

\$17

Orange Chicken

Tempura chicken breast seasoned with sweet -n- spicy orange sauce. Served with steamed rice.

\$24

New York Steak

Grilled 12oz New York Steak topped with a cabernet demi-glace, mushrooms and garlic butter on a bed of mashed potatoes.

\$38

Catch of the Day

Ask your server. Served with seasonal veggies and potatoes.

Steak of the Day

Ask your server. Served with seasonal veggies and potatoes.

Sides

Macaroni and Cheese

Asparagus or Mixed Vegetables

Sautéed Brussels Sprouts

Garlic Mashed Potatoes

Basmati Rice

Baked Potatoe

\$6

Desserts

Apple Beggars Purse

New York Cheesecake

Chocolate Lava Cake

Ice Cream Bowl

Mud Pie

Tiramisu

\$8

Salads

Camarillo Mixed Green Dinner Salad

Mixed lettuce, tomatoes, cucumbers, carrots and choice of our house ranch or italian dressing. Add chicken for \$6

\$8

Caesar Dinner Salad

Romaine lettuce tossed in caesar dressing with croutons and parmesan cheese drizzled with black truffle oil. Add chicken for \$6

\$8

The Wedge

Crisp Iceberg lettuce, blue cheese crumbles, bacon, tomatoes, egg crumbles, candied walnuts and blue cheese dressing.

\$17

Thai Cucumber

Sliced cucumber, red onion, roasted peanuts, cilantro, steamed rice noodles and sweet Thai chili dressing. Add Salmon for \$6

\$16

Greek Chicken Salad

Chicken breast, kalamata olives, chopped tomato, cucumber, and red onion tossed in a Greek dressing.

\$19

Steak Salad

Grilled New York Steak, romain lettuce, onion, and tomato topped with bleu cheese and roasted corn. Served with our house made ranch dressing.

\$20

Avocado Caprese Salad

California avocado, baby tomatoes, fresh buffalo mozzarella cheese, basil and balsamic glaze.

\$17

Soups

Chicken Tomato Basil

Creamy tomato soup with red onion, garlic, olive oil, basil, parmesan, and chopped chicken

\$8

Lentil Soup

Start off with a medley of lentils, chopped bacon, celery, carrots, onions, garlic and spices.

\$8