



Vincent Hill
STATION
Restaurant & Saloon

APPETIZERS

<i>Soup du Jour</i>	\$6	<i>Shrimp Cocktail</i>	\$13
<i>Portuguese Sausage Soup</i>	\$6	<i>Escargot Provencal</i>	\$11
<i>French Onion Soup</i>	\$7	<i>Mushrooms Stuffed w/Crab</i>	2- \$6/4-\$12
<i>Fried Mozzarella Sticks</i>	\$7	<i>Fried Calamari</i>	\$8
<i>Crab Cakes Marinara on a bed of Angel Hair Pasta</i>	\$10	<i>Cajun Chicken Strips</i>	\$8
<i>Pork Ribs Vincent Hill</i>	\$10	<i>Smoked Salmon w/toast triangles, red onion, chopped egg & capers</i>	\$14
		<i>Garlic Bread</i>	\$5

SALADS

<i>Salad de Maison</i>	\$6	<i>Black Angus Tri-Tip Salad w/special hot dressing</i>	\$16
<i>Caesar Salad w/grilled chicken</i>	\$9 \$14	<i>Fresh Garden Vegetables steamed</i>	\$11
<i>Grilled Cajun Chicken Salad</i>	\$14		

PASTA

served a la carte

***lighter portions available (less \$3)*

**SMOKED FREE-RANGE CHICKEN with penne pasta <i>sun dried tomatoes, mushrooms, basil, light alfredo sauce</i>			\$19
**PENNE PASTA <i>with goat cheese & sun dried tomatoes</i>			\$15
**ANGEL HAIR PASTA <i>with fresh tomato, garlic, basil, & extra virgin olive oil</i>			\$13
**LINGUINI PRIMAVERA <i>fresh vegetables in a light alfredo sauce</i>			\$15
**SCAMPI VINCENT HILL – SPICY <i>linguini with fresh tomato, cilantro, garlic, pepper</i>			\$23

ENTREES

includes soup or salad, and served with vegetables and a choice of potatoes or rice

SKINLESS KING SALMON IN VERMOUTH SAUCE <i>prepared poached or grilled</i>	\$19
RED SNAPPER PACIFIC FILET BELLE MEUNIERE <i>with sautéed mushrooms or prepared blackened Cajun style</i>	\$17
SAND DABS ALMONDINE <i>sautéed in almond sauce and lemon butter</i>	\$22
SCALLONE <i>thin patties of scallops & abalone sautéed, served with lemon butter & our special brown sauce</i>	\$19
SHRIMP SCAMPI <i>sautéed & served in a creamy garlic sauce or New Orleans style with hot Cajun spices</i>	\$23
CHICKEN PICCATA <i>lightly breaded with lemon butter & capers</i>	\$18
FREE RANGE CHICKEN BREAST A LA VINCENT HILL <i>stuffed w/swiss cheese & prosciutto ham w/chardonnay sauce</i>	\$19
ROASTED MUSCOVY DRAKE HALF DUCK <i>with a sweet cherry sauce</i>	\$23
GRILLED NEW ZEALAND LAMB CHOPS (4) <i>with a roasted garlic herb sauce</i>	\$29
TIGER SHRIMP & NEW YORK STEAK COMBO <i>shrimp sautéed or grilled, steak / peppercorn sauce</i>	\$38
NEW YORK STEAK <i>with a cognac green peppercorn sauce or with glazed shallots & mushrooms in a red wine sauce</i>	\$32
FILET MIGNON <i>topped with roquefort & a wild mushroom sauce</i>	\$36
PETITE FILET MIGNON <i>topped with roquefort & a wild mushroom sauce</i>	\$28
GRAIN FED PORK TENDERLOIN <i>with five peppercorn sauce</i>	\$19
ROASTED BLACK ANGUS TRI TIP BORDELAISE <i>with red wine, beef consommé, shallots & herbs</i>	\$18
PORK RIBS VINCENT HILL <i>spicy in our special sauce</i>	\$21

Extra plate - \$10. No substitutions please.