



**APPETIZERS**

<i>Soup du Jour</i>	\$6	<i>Shrimp Cocktail</i>	\$13
<i>Portuguese Sausage Soup</i>	\$6	<i>Escargot Provencal</i>	\$12
<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>	\$12	<i>Smoked Salmon w/toast triangles, red onion, chopped egg &amp; capers</i>	\$14
		<i>Garlic Bread</i>	\$6

**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	<i>Fresh Garden Vegetables steamed</i>	\$11
<i>Grilled Cajun Chicken Salad</i>	\$16		

**PASTA**

*served a la carte*

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

<b>**SMOKED FREE-RANGE CHICKEN</b> with penne pasta	\$23	<i>sun dried tomatoes, mushrooms, basil, light alfredo sauce</i>	
<b>**PENNE PASTA</b>		<i>with goat cheese &amp; sun dried tomatoes</i>	\$17
<b>**ANGEL HAIR PASTA</b>		<i>with fresh tomato, garlic, basil, &amp; extra virgin olive oil</i>	\$15
<b>**LINGUINI PRIMAVERA</b>		<i>fresh vegetables in a light alfredo sauce</i>	\$17
<b>**SCAMPI VINCENT HILL – SPICY</b>		<i>linguini with fresh tomato, cilantro, garlic, pepper</i>	\$28

**ENTREES**

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

<b>SKINLESS KING SALMON IN VERMOUTH SAUCE</b>	\$25
<i>prepared poached or grilled</i>	
<b>RED SNAPPER PACIFIC FILET BELLE MEUNIERE</b>	\$23
<i>with sautéed mushrooms or prepared blackened Cajun style</i>	
<b>SAND DABS ALMONDINE</b>	\$27
<i>sautéed in almond sauce and lemon butter</i>	
<b>SCALLONE</b>	\$24
<i>thin patties of scallops &amp; abalone sautéed, served with lemon butter &amp; our special brown sauce</i>	
<b>SHRIMP SCAMPI</b>	\$26
<i>sautéed &amp; served in a creamy garlic sauce or New Orleans style with hot Cajun spices</i>	
<b>CHICKEN PICCATA</b>	\$23
<i>lightly breaded with lemon butter &amp; capers</i>	
<b>FREE RANGE CHICKEN BREAST A LA VINCENT HILL</b>	\$24
<i>stuffed w/swiss cheese &amp; prosciutto ham w/chardonnay sauce</i>	
<b>ROASTED MUSCOVY DRAKE HALF DUCK</b>	\$28
<i>with a sweet cherry sauce</i>	
<b>GRILLED NEW ZEALAND LAMB CHOPS (4)</b>	\$36
<i>with a roasted garlic herb sauce</i>	
<b>TIGER SHRIMP &amp; NEW YORK STEAK COMBO</b>	\$44
<i>shrimp sautéed or grilled, steak / peppercorn sauce</i>	
<b>NEW YORK STEAK</b>	\$36
<i>with a cognac green peppercorn sauce or with glazed shallots &amp; mushrooms in a red wine sauce</i>	
<b>FILET MIGNON</b>	\$40
<i>topped with roquefort &amp; a wild mushroom sauce</i>	
<b>PETITE FILET MIGNON</b>	\$32
<i>topped with roquefort &amp; a wild mushroom sauce</i>	
<b>GRAIN FED PORK TENDERLOIN</b>	\$23
<i>with five peppercorn sauce</i>	
<b>ROASTED BLACK ANGUS TRI TIP BORDELAISE</b>	\$22
<i>with red wine, beef consommé, shallots &amp; herbs</i>	
<b>PORK RIBS VINCENT HILL</b>	\$23
<i>spicy in our special sauce</i>	

*Extra plate - \$10. No substitutions please.*