

Bella Vista

COUNTRY CLUB

DINNER MENU

Appetizers

SHRIMP & PEPPERONI ARRABIATA

MOZZARELLA / PARMESAN / CROSTINI 12.

FRESH BURRATA BOARD

SOFT & CREAMY CENTER,
PROSCUITTO, GRILLED TOMATO,
GRILLED LONG HOT PEPPERS,
OLIVE PEPPER MELANGE & CROSTINI 16.

RIB EYE SLIDERS

THREE RIBEYE SLIDERS, FRIED ONIONS & MUSHROOMS
Served on a Hawaiian Rolls 14.

MADE TO ORDER FRESH CALAMARI

TRADITIONAL WITH MILD PEPPERS
MARINARA or BUFFALO DIPPING SAUCE 15.

CHICKEN WINGS

A CLUB FAVORITE
TRADITIONAL or BUFFALO 14.

CAPRESE

CILIEGINE / GRAPE TOMATO /EVOO
FRESH BASIL PESTO / BALSAMIC REDUCTION
12.

MOZZARELLA EN CARROZZA

PANKO, FRESH MOZZARELLA , PARMESAN
MARINARA DIPPING SAUCE 13.

JUMBO SHRIMP COCKTAIL

COCKTAIL SAUCE / LEMON WEDGE 15.

Salads

CAESAR SALAD

ROMAINE, GARLIC CROUTONS, REGGIANO
TRADITIONAL DRESSING 14.
ADD GRILLED SHRIMP 8. | GRILLED CHICKEN 7.

ARUGULA SALAD

CHERRY TOMATOES, RED ONIONS, REGGIANO CHEESE
DRIZZLED WITH LEMON OIL VINAIGRETTE 14.
ADD GRILLED SHRIMP 8. | GRILLED CHICKEN 7.

GARDEN SALAD

TOMATOES, OLIVES, RED ONIONS, CUCUMBERS,
SHREDDED CARROTS 10.

EGGPLANT MILANESE

THINLY SLICED EGGPLANT, PANKO BREAD CRUMBS
SERVED WITH AN ARUGULA SALAD 18.

PEAR & WALNUT SALAD

SLICED PEARS, BABY GREENS, GORGONZOLA,
TOASTED WALNUTS & CRAISINS, POMEGRANATE VINAIGRETTE 17.

Dinner Entrée's

SICLIAN PENNE VODKA

CREAMY PINK SAUCE, PARMESEAN, BASIL, PANCETTA
AND PEAS 20.

RIGATONI BOLOGNESE

PORK BASED MEAT RAGU, PARMESAN 24.

BUCATINI CARBONARA

HEAVY CREAM, EGG YOLK, PARMESAN,
FRESH PARSLEY 21.

CAVATELLI – BROCCOLI RABE & SAUSAGE

HOMEMADE CAVATELLI TOSSED WITH BROCCOLI & ITALIAN SAUSAGE 23.

TUSCAN SALMON

OCEAN FRESH SALMON SEARED & PREPARED IN A
TOMATO CREAM SAUCE. SERVED WITH GARLIC
SPINACH & CREAMY RISOTTO 28.

SEAFOOD MARE CHIARO

MUSSELS, CLAMS, SHRIMP & SCALLOPS
PREPARED IN A TOMATO BROTH. SERVED
OVER LINGUINI 29.

SEABASS PUTTANESCA

SEARED SEABASS, SEARED & FINISHED WITH
OLIVES, CAPERS, PEPPERS, SQUASH,
CHICKPEAS & TOMATO 31.

VEAL ROULADE

TENDER VEAL STUFFED WITH FRESH MOZZARELLA, MUSHROOMS
BROCCOLI RABE. SERVED WITH SEASONAL VEG AND YUKON MASHED 29.

8oz FILETTO E PATATINE (FILET MIGNON)

SEARED, COMPOUND BUTTER
TRUFFLED PARMESAN FRIES & GARLIC SPINACH 29.

SMASH BURGER

12oz PRIME ANGUS BEEF
ADD CHOICE OF CHEESE, BACON, FRIED ONIONS
SERVED WITH F.F. 16.

16OZ BONE IN PRIME RIB EYE

GRILLED AND SERVED ON A HOT SIZZLE PLATE
MUSHROOMS & ONIONS
CHOICE OF PASTA 28

CHICKEN PICCATA

LEMON, WINE, BUTTER & CAPERS
CHICKEN | SALMON
CHOICE OF PASTA 23.

CHICKEN PARMESAN

HOMEMADE MOZZARELLA
CHOICE OF PASTA 22.

CHICKEN FRANCAISE

EGG & FLOURED LEMON, WINE, BUTTER.
CHICKEN | SALMON
CHOICE OF PASTA 24.

COCKTAILS - SPIRITS & WINE

JAMES SPECIALTY COCKTAILS

DIRTY OLD FASHIONED MARTINI

PREMIUM VODKA, DRY VERMOUTH, OLIVE JUICE
STUFFED BLEU CHEESE OLIVE

MANGO MARTINI

THREE OLIVES MANGO VODKA, PEACH SCHNAPPS
TRIPLE SEC, OJ, MANGO PUREE

PEACH MARTINI

PEACH VODKA, TRIPLE SEC, PEACH SCHNAPPS
PEACH PUREE

PEARTINI

GREY GOOSE VODKA, TRIPLE SEC, ST GERMAINE
SIMPLE SYRUP, PEAR PUREE

ESPRESSO TINI

ESPRESSO VODKA, KAHLUAH, BAILEYS IRISH CREAM
ESPRESSO COFFEE

CHOCOLATE RASPBERRY MARTINI

STOLI RASPBERRY, GODIVA WHITE CHOCOLATE
NOCELLA WALNUT

TRANSFUSION

CHOICE OF VODKA, GRAPEJUICE & A SPLASH OF GINGERALE

JAMES FAMOUS BLOODY MARY

MOSCOW MULE

COCONUT MOJITO

JOHN DALY

SCOTCH SELECTION

BALVENIE 15 YEAR OLD

BALVENIE 21 YEAR OLD

MACALLAN 12 YEAR OLD

MACALLAN 15 YEAR OLD

MACALLAN 18 YEAR OLD

LAPHROAIG 10 YEAR OLD

JOHNNY WALKER BLUE

JOHNNY WALKER GREEN & PLATINUM

JOHNNY DOUBLE BLACK

BOURBON

BULLEIT

BULLEIT RYE

BULLEIT 10 YEAR OLD

WOODFORD RESERVE

JEFFERSON OCEAN

BLANTONS

SKREWBALL PEANUTBUTTER BOURBON

GENTLEMAN JACK

CROWN ROYAL

VODKA SELECTION

ZYR

STOLI ELIT

GREY GOOSE

GREY GOOSE PEAR

GREY GOOSE ORANGE

STOLI

STOLI ORANGE

STOLI VANILLA

STOLLI RASPBERRY

TITOS

KETEL ONE

ASSORTED 3 OLIVE FLAVORS

SKYY GRAPEFRUIT

SKYY BLOOD ORANGE

ABSOLUT PEACH

TEQUILA

PATRON

CASAMIGOS

HERRADURA SELECTION SUPREME

ESPOLON

WINE SELECTION

WHITE

ST FRANCIS CHARDONNAY (SONOMA)

STAGS LEAP CHARDONNAY (NAPA VALLEY)

SANTA MARGHERITA PINOT GRIGIO (ITALY)

SONOMA CUTRER CHARDONNAY (SONOMA)

CLIFFORD BAY SAUVIGNON BLANC (NEW ZEALAND)

CAVIT CHARDONNAY

CAVIT PINOT GRIGIO

CAVIT RIESLING

RED SELECTION

JORDAN CABERNET

SANTA MARGHERITA CABERNET

RUTHERFORD HILL MERLOT

337 NOBLE VINES CABERNET

181 NOBLE VINES MERLOT

RUFFINO SUPERIORE CHIANTI

PATZ -HALL PINOT NOIR (SONOMA)

LES CRETES PINOT NOIR

FINCA EL ORIGEN MALBEC (ARGENTINA)

PASQUA AMARONE

BRAZIN OLD VINES RED ZINFANDEL (LODI)

CAKEBREAD CELLARS CABERNET SAUVIGNON (NAPA VALLEY)

CAVIT - CABERNET, MERLOT OR PINOT NOIR

SPARKLING

KORBEL

VUEVE CLICQOUT (FRANCE) YELLOW LABEL

GLASS

BOTTLE

12.

35.

13.

50.

13.

50.

13.

50.

11.

32.

10.

N/A

10.

N/A

10.

N/A

N/A

100.

13.

50.

N/A

50.

11.

32.

11.

32.

12.

35.

N/A

75.

N/A

40.

N/A

35.

N/A

75.

N/A

38.

N/A

120.

10.

N/A

SPLIT 12.

35.

85.