



Vista Lounge

Monday-Friday 11am-8:00pm

Saturday and Sundays 11am-5pm

Dinner Served 4:30pm-7:30pm

Wednesdays-Themed Buffet 5:00pm-7:30pm

Last Sunday of the month Brunch 11:00am-2:00pm (Beginning in January 2023)

Happy Hour Monday-Friday 3pm-6:00pm

Small Bites

South Mexico Shrimp Cocktail \$14/Happy Hour \$13

Four Butterflied Shrimp, Pico de Gallo and Freshly Baked Tortilla Chips

Fried Calamari \$15/Happy Hour \$14

Lightly Breaded Calamari with a Marinara Dipping Sauce

Chicken Wings \$12/Happy Hour \$11

Eight Chicken Wings with BBQ, Buffalo or Ranch Dressing, Served with Carrots and Celery

Beef Sliders \$11/Happy Hour \$10

Three Beef Sliders with Lettuce, Tomato, Grilled Onions and Special Dressing

Brussel Sprouts \$11/Happy Hour \$10

One Pound of Roasted Brussel Sprouts with Parmesan Cheese and Balsamic Vinegar

Happy Hour Drinks Specials (Available Monday – Friday 3:00pm-6pm)

House Wine \$6

Domestic Draft Beers \$5

Imported or Craft Draft Beers \$6

Well Drinks \$6

Cups and Greens

Soup of the Day – Cup \$5 Bowl \$8

Chili – Cup \$5 Bowl \$8

Fruit Salad \$12/Happy Hour \$11

Fresh sliced Berries and Melons with a scoop of Cottage Cheese

Cobb \$17.00/Happy Hour \$15

Mixed Green Lettuce, Tomato, Bleu Cheese Crumbles, Hardboiled Eggs, Bacon, Sliced Turkey Breast, Avocado and Choice of Dressing

Spinach Salad 17/Happy Hour \$15

Fresh Spinach, Red Onion, Cherry Tomato, Chopped Egg and Bacon with a Honey Mustard Dressing

Wedge Salad \$16/Happy Hour \$14

Iceberg Lettuce, Bleu Cheese Crumbles, Bacon, Red Onions and Cherry Tomatoes. Served with Bleu Cheese Dressing

Oriental Salad \$17/Happy Hour \$15

Mixed Green Lettuce, Wonton Skins, Rice Noodles, Green Onions, Mandarin Oranges, Cabbage, Carrots, Almonds and Sesame Seeds. Served with your choice of Dressings

ALL SALADS WILL BE TOSSED UNLESS REQUEST FOR DRESSING ON THE SIDE

Sandwiches and More

(All Sandwiches have a choice of French Fries, Onion Rings or Coleslaw)

Woodhaven Cheeseburger \$16

1/3lb Beef Patty, Cheddar Cheese, Lettuce, Tomato, Onion with a Special Sauce on a Brioche Bun. **Beyond Burger** available upon request

Chicken Cordon Bleu Sandwich \$18

Grilled Chicken Breast, Sliced Ham, Swiss cheese, Spinach, Tomato, and Onions on a Brioche Bun.

Ruben Sandwich \$17

Grilled Rye Bread, Swiss Cheese, Sauer Kraut and Thousand Island Dressing

Bratwurst \$11

Served on French Baguette with Sauer Kraut, Sauté' Peppers and Dijon Mustard

Fish and Chips \$16

Three pieces of lightly breaded Cod served with Tartar Sauce and Crispy French Fries

Flatbreads \$13

Choice of Cheese, Pepperoni, BBQ Chicken

Shrimp Tacos \$16

Two Grilled Shrimp Tacos with Cabbage, Pico de Gallo and Crème

Quesadilla \$11

Flour Tortilla with Cheese with a side of Pico de Gallo, Sour Cream and Guacamole. Add \$3 for Chicken \$5 for Shrimp

Three Scoop \$12 (Back by Popular Demand)

One Scoop of House made Chicken, Tuna and Egg Salad

Served After 4:30pm

Shrimp Scampi \$20

Served with Two pieces of Garlic Bread

Halibut \$35

Pan Fried 8oz Halibut with Garlic White Wine Buerre Blanc Sauce

Choice of Chef's Weekly Starch

Chef Choice Fresh Vegetables

Dinner Rolls and Butter

Fried Chicken \$18

Drumstick, Thigh, Wing and Breast

Choice of Chef's Weekly Starch

Chef Choice Fresh Vegetables

Dinner Rolls and Butter

Beef Short Rib 8oz \$32

Slow Cooked in a Cabernet Reduction

Choice of Chef's Weekly Starch

Chef Choice Fresh Vegetables

Dinner Rolls and Butter

Grilled Vegetarian Tower \$21

Eggplant, Yellow Squash, Spinach, Red Onion and Zucchini with an Alfredo and Pesto Sauce

Add \$4 for a House Salad

Something Sweet (Anytime)

Homemade Bread Pudding \$8

Peach Cobbler \$8

Ice Cream Sundae \$9

Two Scoops of Vanilla, Fresh Berries, Chocolate Syrup, Whip Cream and a Cherry

New York Style Cheesecake \$10

Cheesecake at its Best, served with a Raspberry Drizzle

Chocolate Layer Cake \$10

If you love Chocolate, you will love this!

Add a Scoop of Ice Cream \$4