

Sandwiches & Lighter Fare

Served Daily

Six Nuggets \$7.95

Four Nuggets \$5.95

Chicken Breast Nuggets & Fries Served with our
Daily Cold Vegetable
Your Choice of Plum, Barbeque, Ranch or Sour Cream Dip

Mac & Cheese \$6.95

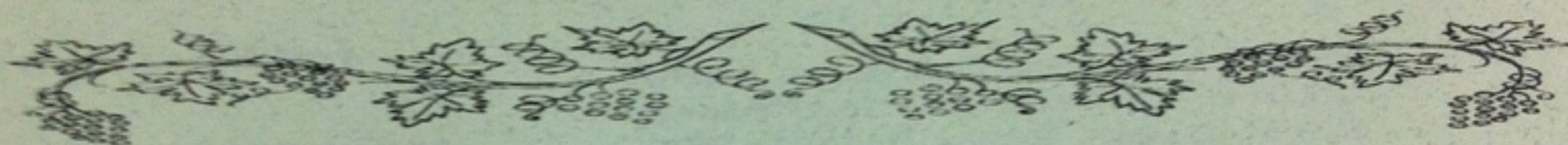
No "KD" Here! Chef Kristina's own Blend of Macaroni Noodles
in a Rich Cheese Sauce, Topped in Bread Crumbs and Baked
to Perfection

Harvest All Beef Wieners \$2.50

A Large Dog Slow Cooked.
Add Zesty Cheese \$0.50.
Add our Golden Fries \$2.00

Grilled Cheese \$4.95

A Tasty Grilled Sandwich with Real Cheddar
Add Bacon \$2.00 Add Fries \$2.00



Below served with your Choice of French Fries, Onion Rings, Soup of the Day, or Garden Salad
Caesar Salad add \$2.00.

Bistro Cold Sandwiches \$11.95

Roast Beef, Sliced Turkey, Old Fashioned Ham,
BLT, Egg Salad, Chicken Salad
(Cold Sandwich only \$6.95)

Served on White or Whole Wheat Bread
Wrap it Up on Tomato, Spinach, Whole Wheat or White

Pick Your Toppings from Mayo, Mustard, Butter, Ranch Dress-
ing, Cheddar, Swiss, Mozzarella, Lettuce,
Cucumber, Tomato and Spinach.

Pizza Sub \$12.95

A Great Hot Baked Sub with Pepperoni, Salami, Ham, Green
Peppers, Rich Marinara Sauce and Heaped with a
Medley of Cheeses.

Vineyard's "300" Club \$14.95

Butter, Mayo, Turkey, Bacon, Cheddar, Lettuce,
Tomato, Toasted or Wrapped

Roast Beef Dip \$14.95

Vineyard's Slow Roasted Beef on a Toasted Hoagie
Bun with Chef Kristina's Au Jus or Gravy

Montréal Smoked Meat \$14.95

Shaved Smoked Meat on a Toasted Rich Rye Bread
with Swiss, Dijon Mustard & Sauerkraut

Refreshments

Coke, Diet Coke, Barq's Root Beer,
Ginger Ale, Sprite
Large \$2.50 Small \$1.50
Bottle \$2.25

Milk
Large \$2.50 Small \$1.50

Ice Tea, Orange & Apple Juice
Large \$2.50 Small \$1.50
Bottle \$3.00

Van Houtte 100% Columbian Coffee \$2.00
Tea (Regular & Green) \$2.00
Hot Chocolate \$1.50

Cappuccino, Mochaccino,
Café Latte, Café Mocha
With Whipped Cream & Chocolate Sauce
\$2.50

Dasani Water

\$1.75

Milk Shake

\$4.00

Appetizers

The Bistro's "Striking" Wings \$12.95

12 Deep Fried & Baked in our Chef's Own Sauces & Spices
& Served on a Bed of Lettuce with our
Daily Cold Vegetable
Buffalo, Suicide, Hot, Barbeque, Teriyaki,
Honey Garlic, Salt & Pepper, Lemon Pepper
Your Choice of Peppercorn Ranch, Blue Cheese or
Sour Cream Dip

Nacho's to "Spare" \$13.95

A Platter for 2 Layered with Green Peppers, Jalapenos,
Black Olives, Tomatoes, Green Onions & Cheese with
Salsa & Sour Cream. Beef it up With Lightly Spiced
Ground Beef for an extra \$3.00

Stuffed Mushroom Caps \$11.95

Six Baked Mushroom Caps stuffed with a Cream Cheese,
Baby Shrimp & Topped with Cheese.
Served with Garlic Bread

Bowler's Nacho's \$4.95

A Quick Single serving with Zesty Cheese Sauce,
Jalapenos, Black Olives and Salsa

Onion Rings \$5.95

A Basket Full of Rings ... Juicy!

French Fries \$4.95

A Full Pound and Deep Fried Golden Brown
Rich Beef Gravy add \$1.00

Soups & Salads

Soup of the Day \$6.95

Chef Kristina's Home-style Soups!
Served With a Warm Bun & Crackers

Caesar Salad \$7.95

Add Slices of Baked Chicken Breast or Cold Baby
Shrimp for \$3.00

Crisp Garden Fresh Salad \$6.95

French, Italian, Blue Cheese, Thousand Island, Balsamic
Vinaigrette or Ranch Dressing

Perfect Score Combos

Garden Salad & Soup of the Day	\$11.95
Caesar Salad & Soup of the Day	\$12.95

Did you know five-pin bowling is a bowling variant which is played only in Canada, where most bowling alleys offer it. It was devised around 1909 by Thomas F. Ryan in Toronto, Ontario, at his *Toronto Bowling Club*, in response to customers who complained that the ten-pin game was too strenuous. He cut five tenpins down to about 75% of their size, and used hand-sized hard rubber balls, thus inventing the original version of five-pin bowling.