Bella Vista Country Club

Dinner Specials

APPITIZERS

ITALIAN MIXED SALAD

HAM, SALAMI, SOPPRESSATA & FRESH MOZZARELLA SERVED OVER A CRISP ARUGULA SALAD WITH CHERRY TOMATOES, CUCUMBERS & OLIVES. DRIZZLED WITH VIRGIN OLIVE OIL | 15.

STUFFED SCALLOPS

BAKED AND DRIZZLED TRUFFLE BUTTER SAUCE 17.

PORTABELLO & FRESH MOZZARELLA NAPOLEON

GRILLED PORTABELLO TOPPED WITH ROASTED RED PEPPER, THIN SLICED PROCUITTO AND ROASTED RED PEPPPERS. FINISHED WITH A BALSAMIC DRIZZLE | 13.

GARLIC SHRIMP MARTINI

BABY SHRIMP PREPARED IN FLAMING GRAND MARNIER WITH BUTTER, GARLIC, PAPRIKA & FRESH PARSLEY. SERVED IN A MARTINI GLASS | 15.

ENTRÉE SELECTIONS

HALIBUT BRUSCHETTA

FRESH HALIBUT BRUSCHETTA, CAST IRON PAN SEARED WITH WHITE WINE & BUTTER. TOPPED WITH A TOMATO BRUSCHETTA. SERVED WITH A SCALLOPED POTATOES AND SEASONAL VEGETABLES | 26.

CHICKEN & SHRIMP CAPONATA

CHUNKS OF CHICKEN, FRESH TAIL OFF SHRIMP, PEAS, AND DICED PROCUITTO PREPARED I A RICH PARMESAN CREAM SAUCE AND FISHED OVER PENNE PASTA | 26.

PORT WINE MUSHROOM FILET MIGNON

8OZ PRIME FILET MIGNON FINISHED WITH A PORT WINE MUSHROOM DEMI. SERVED WITH SCALLOPED POTATO AND GARLIC INFUSED SEASONAL VEGETABLE | 35.

CHICKEN SALTIMBOCCA

MILK FED SCALLOPINE OF CHICKEN. PREPARED WITH FRESH SAGE, PROSCUITTO, SPINACH & HOMEMADE MOZZARELLA . FINISHED WITH A LIGHT MARSALA WINE. SERVED WITH A SCALLOPED POTATO & GARLIC INFUSED SEASONAL VEGETABLES | 27 .

GHOCCHI ALFREDO

PREPARED WITH A RICH PARMESAN CREAM SAUCE & FRESH BASIL 24.

PENNE VODKA WITH ITALIAN SAUSAGE

THICK CREAMY PINK SAUCE WITH ITALIAN SAUSAGE SERVED OVER STEAMING PENNE PASTA | 22.