

SMALL PLATES

- MARROW 23
bacon jam | herb | sourdough
- DUNGENESS CRAB CAKES 27
pesto | watercress | shallot | fennel | arugula | jicama | cilantro
- STEAMED MANILA CLAMS 17
garlic | shallot | white wine
- SHRIMP COCKTAIL 23
cocktail sauce | caper | cipollini
- FILET BITES 19
leek | cabernet
- BAKED BRIE 21
jam | cracker
- WOOD FIRED OCTOPUS 23
ancho chili | chorizo | jicama | potato | citrus | watercress | chimichurri
- FOIE GRAS 31
lychee | brioche | strawberry | pea shoot
- CALAMARI 16
lemon aioli
- CRAB DIP 19
artichoke | brioche bread bowl | cracker
- SCALLOPS ROCKEFELLER 17
spinach | pernod | cheddar | tarragon | bacon
- DEVILED EGGS 9
bruschetta | avocado | pea vine | chive | shishito | bacon
- CHEESE AND CHARCUTERIE 41
selection of cheeses and meats tableside

SOUPS AND SALADS

- SOUP DU JOUR 15
- FRENCH ONION SOUP 15
sweet onion | sourdough | gruyere
- VISTA WEDGE 14
tomato | bacon | smoked blue cheese | red onion
- CAESAR 17
OR TABLESIDE FOR TWO — 21 | per person
anchovy | sourdough
- SEAFOOD LOUIE 29
cucumber | asparagus | radish | tomato | avocado | shishito | duck egg | caper
- PANZANELLA 31
head on shrimp | basil | tomato | artichoke | pine nut | red onion | Hungarian pepper | herb vinaigrette
- BURRATA 17
citrus | shallot | mixed greens | hazelnut | lychee | strawberry

SIGNATURES

- SEAFOOD TOWER 189
clam | mussel | scallop | pesto | lobster | oyster | dungeness crab | shrimp | salmon
- KING SALMON 55
duchess potato | salsify | tomato | sangria
- SHRIMP SCAMPI 35
shallot | garlic | white wine | lemon
- LOBSTER MAC AND CHEESE 39
pancetta | tomato
- JAMES BEARD BURGER 29
dry aged beef | chanterelle | black garlic aioli | tomato
bacon jam | pea shoot | cheddar | brioche | truffle fries
- HALF CHICKEN 39
anaheim pepper | zucchini latke | tomato | corn
- LAN-ROC FARMS PORK CHOP 45
bruschetta | stone fruit | pancetta | farro risotto | walnut | arugula
- ANDERSON RANCH RACK OF LAMB 79
half rack | pinot demi | potato | green bean | hazelnut

RIBEYE

WASHINGTON GRASS FED 55
10oz
IMPERIAL WAGYU 89
14oz | reserve
DOUBLE R RANCH 79
18oz | 45 day dry aged | prime

WASHINGTON RIBEYE FLIGHT

5oz of each 79

FILET MIGNON

DOUBLE R RANCH 45
6oz | prime
IMPERIAL WAGYU 89
8oz | reserve
HOKKAIDO JAPAN A5+ WAGYU 25 per oz
3oz minimum

NEW YORK

PAINTED HILLS RANCH 79
18oz | 28 day dry aged
AUSTRALIAN WAGYU 89
14oz

TOMAHAWK

ST HELENS 125
32oz | 45 day dry aged | prime

IMPERIAL WAGYU

42oz | reserve 189

BUTCHER'S CUTS

IMPERIAL WAGYU FLAT IRON 59
10oz | reserve
ST HELENS PORTERHOUSE 79
28oz | prime

WAGYU RESERVE FLIGHT

149

4oz Hokkaido Japan A5+ filet | 7oz Australian New York | 5oz American Imperial ribeye

ALL STEAKS SERVED WITH YOUR CHOICE OF SAUCE AND ONE SIDE

saucés: bearnaise | demi | blue cheese | creamy horseradish | chimichurri | foie butter | peppercorn sauce

sides: seasonal veg | baked potato | truffle fries | **upgrade to premium side 4**

PREMIUM SIDES

DUCK FAT FINGERLING POTATOES 13
TRUFFLE POTATO PUREE 11
BAKED MAC AND CHEESE 13
FRIED BRUSSELS SPROUTS 10
ASPARAGUS 14
CAULIFLOWER GRATIN 10
BROWN BUTTER HEIRLOOM CARROTS 10
SEASONAL FORAGED MUSHROOMS market price

ADD ONS

BONE MARROW 14
HALF LOBSTER TAIL 45
1 LB KING CRAB LEGS 45
TWO SEARED SCALLOPS 15
1 LB WHOLE LOBSTER 90
OSCAR STYLE 29

ENDINGS

FARMERS CHEESECAKE 14
strawberry | meyer lemon | walnut
BANANAS FOSTER 16 | per person
served tableside minimum 2 people
rum | banana liqueur | cinnamon
21 LAYER CHOCOLATE CAKE 21
mexican hot chocolate sauce | aerated dark chocolate | chocolate milk balls
NAPOLEON 14
seasonal fruit | brown butter pastry cream | seasonal sorbet
ICE CREAM OF THE MOMENT 11

VISTA
prime steaks & seafood

- Consuming raw or under cooked items may increase your risk of food borne illness.
- We will do our very best to accommodate our guests with food intolerances and allergies; however, we are unable to guarantee that dishes will be completely allergen free.
- Beverage prices include sales tax.
- Gratuity of 20% will be added to parties of six or more.
- Menu items subject to change due to seasonality & availability.

WINES

		6oz	bottle
Sparkling	DOMAINE STE. MICHELLE Brut WA	9	36
	LA MARCA Prosecco 187ml 750ml IT	10	38
	BENVOLIO Prosecco 187ml 750ml IT	9	36
	ALKI Bubbly Rose WA	9	36
	LA SPINETTA Bricco Quaglia Moscato d' Asti "Docg" IT	13	50
Riesling	SLEIGHT OF HAND The Magician Walla Walla WA	10	38
	CHATEAU STE. MICHELLE Eroica Columbia Valley WA	14	48
Sauvignon Blanc	TOHU Marlborough New Zealand	10	38
	KIM CRAWFORD Marlborough New Zealand	12	48
	MANTANZAS CREEK Sonoma County CA	15	60
	TWOMEY Napa CA	16	62
Chaleur Blanc	DELILLE CELLARS Columbia Valley WA	14	54
Pinot Gris	LA CREMA Monterey CA	10	38
Chardonnay	NORTH BY NORTHWEST Columbia Valley WA	9	36
	ROBERT MONDOVI PRIVATE SELECTION Central Coast CA	10	38
	KENDALL JACKSON Vintner's Reserve CA	12	48
	L'ECOLE NO 41 Columbia Valley WA	12	48
	SEA SUN BY CAYMUS Santa Barbara ~ Monterey ~ Solano CA	14	54
Other Great Whites	CONUNDRUM White Blend Napa Valley CA	9	36
	MILBRANDT Viognier CA The Estates WA	9	36
Rose	CHATEAU BEAULIEU Provence FR	9	36
	BARNARD GRIFFIN Rosé of Sangiovese Columbia Valley WA	9	36
Pinot Noir	ELOUAN Willamette OR	14	54
	BELLE GLOS Las Alturas CA	17	64
Malbec	TERRAZAS Mendoza AR	9	36
	ALTA VISTA VIVE Mendoza AR	10	38
	ZUCCARDI Q Mendoza AR	12	48
	MILBRANDT The Estates Columbia Valley WA	14	54
Syrah	BARNARD GRIFFIN Columbia Valley WA	10	38
	CAMBRIA Central Coast CA	12	48
Petite Syrah	MATCHBOOK Estate Bottled Dunnigan Hills CA	10	38
	MICHAEL DAVID Petite Petit Lodi CA	12	48
Zinfandel	SEGHESIO Angela's Table Sonoma CA	12	48
	TURLEY Juvenile Napa CA	16	59
Red Blends	ALKI Columbia Valley WA	9	36
	CONUNDRUM Charles Wagner Family Fairfield CA	13	52
	DELILLE CELLARS D2 Columbia Valley WA	18	72
Merlot	ALKI Columbia Valley WA	9	36
	RADIUS Walla Walla WA	10	38
	JONES OF WASHINGTON Wahluke Slope WA	12	48
Cabernet Sauvignon	MT. FURY Columbia Valley WA	9	36
	DRUMHELLER Columbia Valley WA	10	38
	THE CALLING Alexander Valley CA	13	50
	BROWNE Heritage Cabernet Sauvignon Columbia Valley WA	14	54
	JACKSON ESTATE BY KENDALL JACKSON Alexander CA	14	54
	SEVEN HILLS Columbia Valley WA	18	60
Other Great Reds	THE FRANC Cabernet Franc Lodi CA	18	60

HOUSE INSPIRED COCKTAILS

- SAZERAC 14
bulleit rye bourbon | absinthe | simple syrup | angostura bitters | twist
- CRIMSON MARTINI 13
grey goose pear | pomegranate | muddled lemon
- JALAPEÑO MARGARITA 12
house infused cilantro jalapeño tequila | cointreau | fresh sour mix | simple syrup
- SMOKE SHOW 14
house infused jalapeño tequila | mezcal | grand marnier | orange and lime juice | agave | habanero salt
- VISTA 75 12
sky vodka | st. germain | lemon sour | champagne top | twist

VISTA SIGNATURES

- BLUE GOOSE MARTINI 13
grey goose vodka | dry vermouth | blue cheese stuffed olives
- RED LABEL OLD FASHIONED 13
johnny walker red | orange and angostura bitters | pomegranate | orange slice | cherry
- BERRY PATCH 10
finlandia vodka | raspberry puree | lemon juice
- ELDERFLOWER MARTINI 13
grey goose pear | domaine de canton ginger | st. germain | lemon juice | simple syrup
- VESPER MARTINI 12
hendricks gin | tito's vodka | lillet blanc
- VISTA MANHATTAN 14
woodford reserve bourbon | sweet vermouth | orange bitters | dash of cherry liqueur
- BLOOD ORANGE LEMON DROP MARTINI 12
solerno | vanilla vodka | lemon sour | blood orange syrup | orange wedge

DESSERT WINES AND PORTS

- TAYLOR FLADGATE 10 | glass
10 year tawny
- TAYLOR FLADGATE 15 | glass
20 year tawny
- TAYLOR FLADGATE 33 | glass
30 year tawny
- TAYLOR FLADGATE 55 | glass
40 year tawny
- CHATEAU HAUT MAYNE 13 | glass
sauternes | FR

AFTER DINNER DRINKS

- HAZELWOOD 12
hennessy vs cognac | cointreau | frangelico
- CHOCOLATE MARTINI 11
smirnoff vanilla vodka | godiva chocolate liqueur | chocolate swirl

DRAFT BEERS

	14oz
COORS LIGHT	5.00
BUD LIGHT	5.00
MANNY'S PALE ALE	6.00
MAC & JACK'S	6.00
PYRAMID HEFEWEIZEN	6.00
BLACK RAVEN BREWING HOP SHUFFLE PALE ALE	6.25
STELLA ARTOIS	6.75
SEASONAL	6.25