



## VISIONS

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### APPETIZERS

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| <b>101. KALAMATA OLIVE TAPPENADE</b>                                 | <b>\$4.95</b> |
| <i>With homemade Focaccia and extra virgin olive oil.</i>            |               |
| <b>102. CRISPY FRIED CALAMARI</b>                                    | <b>\$7.80</b> |
| <i>Served with sweet peppers and lemon basil aioli.</i>              |               |
| <b>103. STEAMED MUSSELS APPETIZER</b>                                | <b>\$6.95</b> |
| <i>Served with bacon, black beans and leeks.</i>                     |               |
| <b>104. ROASTED PEPPER HUMMUS</b>                                    | <b>\$5.80</b> |
| <i>SERVED WITH WARM FLATBREAD AND VEGETABLES</i>                     |               |
| <b>105. FILET MIGNON SATAY</b>                                       | <b>\$8.95</b> |
| <i>Served with cucumber salad.</i>                                   |               |
| <b>106. CRAWFISH EGG ROLLS</b>                                       | <b>\$5.95</b> |
| <i>Served with Daikon sprouts, red onions and Thai peanut sauce.</i> |               |
| <b>107. MARYLAND STYLE CRABCAKE APPETIZER</b>                        | <b>\$8.80</b> |
| <i>Served with Jicama slaw, red pepper sauce and fried leeks.</i>    |               |
| <b>201. CREAM OF CRAB SOUP</b>                                       |               |
| <i>Bowl \$5.95, Cup \$3.95.</i>                                      |               |
| <b>202. CREAM OF SEAFOOD CHOWDER</b>                                 |               |
| <i>Bowl \$5.95, Cup \$3.95.</i>                                      |               |

### SALADS

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| <b>212. GRILLED ASPARAGUS SALAD</b>                                                               | <b>\$5.95</b> |
| <i>With extra virgin olive oil, sea salt, Romano and mesclun greens.</i>                          |               |
| <b>214. MESCLUN GREEN SALAD</b>                                                                   | <b>\$4.95</b> |
| <i>Served with Roma tomatoes, red onions and Balsamic vinaigrette.</i>                            |               |
| <b>215. GRILLED CAESAR SALAD</b>                                                                  | <b>\$5.95</b> |
| <i>With Parmesan crisps and lemon Balsamic reduction.</i>                                         |               |
| <b>216. ARUGULA SALAD</b>                                                                         | <b>\$5.80</b> |
| <i>With sea salt, lemon, dried cranberries, extra virgin olive oil and cranberry goat cheese.</i> |               |

### SEAFOOD PLATES

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|----------------------------------------------------------------------------------------|----------------|
| <b>301. SPICY MUSSELS &amp; LINGUINI</b>                                               | <b>\$13.75</b> |
| <i>Pepperoncini sauce, diced bacon and basil butter over pasta.</i>                    |                |
| <b>302. FRIED SHRIMP ENTREE</b>                                                        | <b>\$15.95</b> |
| <i>Jicama slaw, Old Bay French fries and dipping sauces.</i>                           |                |
| <b>303. DAD'S CRAB PASTA</b>                                                           | <b>\$16.85</b> |
| <i>Lump crab tomato sauce with marsala and curry over linguine.</i>                    |                |
| <b>304. MARYLAND STYLE LUMP CRABCAKES</b>                                              | <b>\$19.80</b> |
| <i>Served with fries, red pepper sauce and caper tartar sauce.</i>                     |                |
| <b>305. ATLANTIC SALMON "CUBAN STYLE"</b>                                              | <b>\$16.95</b> |
| <i>Served with plantains, white rice and black beans puree.</i>                        |                |
| <b>306. GRILLED ASIAN BBQ ATLANTIC SALMON</b>                                          | <b>\$16.95</b> |
| <i>Served with mashed potatoes and vegetable of the day.</i>                           |                |
| <b>307. SESAME CRUSTED SALMON</b>                                                      | <b>\$16.95</b> |
| <i>Served with Teruyaki stir-fried vegetables, rice and lemon basil aioli.</i>         |                |
| <b>308. ITALIAN PAELLA</b>                                                             | <b>\$19.95</b> |
| <i>Pan-roasted angel hair, mussels, clams, shrimp and scallops in a saffron broth.</i> |                |
| <b>309. SPICY SHRIMP LINGUINE</b>                                                      | <b>\$15.75</b> |
| <i>Plump shrimp with sun dried tomato sauce and basil butter.</i>                      |                |
| <b>310. LARGE SEA SCALLOPS</b>                                                         | <b>\$19.80</b> |
| <i>Seasonal Risotto and Vegetable of the Day.</i>                                      |                |
| <b>311. SALMON PENNE PASTA</b>                                                         | <b>\$14.75</b> |
| <i>Chunks of Atlantic Salmon, Basil Pesto Cream, Sliced Asparagus and Artichokes.</i>  |                |

### BIG PLATES

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|------------------------------------------------------------------------------|----------------|
| <b>312. ISRAELI COUS COUS</b>                                                | <b>\$9.95</b>  |
| <i>Chef's Creation.</i>                                                      |                |
| <b>313. TWIN FILET MIGNON SATAY</b>                                          | <b>\$19.80</b> |
| <i>Grilled "Mali-style" with cucumber salad and crispy plantains.</i>        |                |
| <b>314. CHICKEN SCALLOPINI</b>                                               | <b>\$14.95</b> |
| <i>Served with Capers, Fresh Lemon and Roasted Garlic, Linguine Noodles.</i> |                |
| <b>315. 12 OZ. RIBEYE STEAK</b>                                              | <b>\$19.95</b> |
| <i>Cajun grilled with smashed red potatoes, crispy onions and veggies.</i>   |                |
| <b>316. 6 OZ. BUFFALO STEAK</b>                                              | <b>\$16.95</b> |

### SWEETS & FINISHES

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|-----------------------------------------------------------------------|---------------|
| <b>601. SEASONAL CHEESECAKE</b>                                       | <b>\$7.95</b> |
| <i>Served with creme Anglaise.</i>                                    |               |
| <b>603. BELGIAN CHOCOLATE FLOURLESS CAKE</b>                          | <b>\$5.90</b> |
| <b>605. FRESH FRUIT WITH CREME ANGLAISE</b>                           | <b>\$4.80</b> |
| <b>606. SWEET POTATO PIE</b>                                          | <b>\$6.95</b> |
| <b>607. CREME BRULEE</b>                                              | <b>\$5.80</b> |
| <b>609. GRANDMAS TIRAMISU LADY FINGERS</b>                            | <b>\$5.95</b> |
| <i>Served with roasted almonds and Kahlua. AND DIPPED IN EXPRESSO</i> |               |
| <b>610. HANDMADE CHOCOLATE TRUFFLES</b>                               | <b>\$1.95</b> |
| <b>611. FRIED PLANTAINS</b>                                           | <b>\$5.80</b> |
| <i>Topped with Vanilla Ice Cream &amp; Homemade Caramel.</i>          |               |

### APPETIZERS

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|----------------------------------------------------------------|---------------|
| <b>141. CRAWFISH EGG ROLL</b>                                  | <b>\$2.95</b> |
| <i>Served with Thai Peanut sauce.</i>                          |               |
| <b>143. STEAMED MUSSELS APPETIZER</b>                          | <b>\$4.95</b> |
| <i>Served with bacon, leeks, black beans and fresh tomato.</i> |               |
| <b>201. SOUP OF THE DAY-BOWL</b>                               | <b>\$2.95</b> |

### SALADS

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|--------------------------------------------------------------------------------------|----------------|
| <b>231. BABY MESCLUN GREENS SALAD</b>                                                | <b>\$2.95</b>  |
| <i>Marinated Roma tomato salad, red onions and Balsamic vinaigrette.</i>             |                |
| <b>232. BABY CHOPPED CAESAR SALAD</b>                                                | <b>\$2.95</b>  |
| <i>Served with Parmesan cheese and balsamic drizzle.</i>                             |                |
| <b>232. WHOLE ROMAINE CAESAR SALAD</b>                                               | <b>\$4.95</b>  |
| <b>233. ARUGULA SALAD</b>                                                            | <b>\$4.95</b>  |
| <i>Dried cranberries, extra virgin olive oil and fig goat cheese.</i>                |                |
| <b>234. CLUB SALAD</b>                                                               | <b>\$10.95</b> |
| <i>With roasted chicken, ham, bacon and Cheddar. Served with creamy basil ranch.</i> |                |

### PANINIS & SANDWICHES

*Sandwiches are served with Old Bay seasoned French fries.*

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|--------------------------------------------------------------------------------------|----------------|
| <b>251. GRILLED VEGGIE PANINI SANDWICH</b>                                           | <b>\$7.95</b>  |
| <i>• Grilled Veggie, Basil Mayo, Zucchini, Greens and Roma Tomato.</i>               |                |
| <b>253. BBQ CHICKEN PANINI</b>                                                       | <b>\$7.95</b>  |
| <i>BBQ Chicken with Asian BBQ Sauce, Jicama Slaw and Cheddar</i>                     |                |
| <b>252. ITALIAN CHICKEN PANINI</b>                                                   | <b>\$7.95</b>  |
| <i>Italian Style Chicken, Black Olive Tappenade, Red Pepper Sauce &amp; Parmesan</i> |                |
| <b>254. HALF POUND CHEESE BURGER</b>                                                 | <b>\$7.95</b>  |
| <i>American Style with Bacon, Cheddar and Romaine</i>                                |                |
| <b>255. CLUB STYLE PANINI</b>                                                        | <b>\$7.95</b>  |
| <i>Chicken, Bacon, Tomato, Basil Chive Aioli and Cheddar.</i>                        |                |
| <b>256. MARYLAND CRABCAKE SANDWICH</b>                                               | <b>\$10.95</b> |
| <i>Broiled with red pepper sauce, Iceberg lettuce and French fries.</i>              |                |
| <b>257. PAGE LIME PANINI</b>                                                         | <b>\$7.95</b>  |
| <i>Sliced ham, honey mustard and cheddar.</i>                                        |                |

### LUNCH PLATES

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|---------------------------------------------------------------------------------|---------------|
| <b>331. JOSH'S GRILLED BURRITO</b>                                              | <b>\$7.95</b> |
| <i>Shredded roasted chicken, black bean puree, cheddar and chopped lettuce.</i> |               |
| <b>332. SHRIMP STIR-FRY</b>                                                     | <b>\$7.95</b> |
| <i>3 Jumbo Shrimp with Mixed Veggies, Teriyaki Sauce and White Rice</i>         |               |
| <b>333. SALMON PENNE</b>                                                        | <b>\$7.95</b> |
| <i>Chunks of Atlantic salmon with basil pesto cream.</i>                        |               |
| <b>334. LINGUINI WITH BOLOGNESE SAUCE</b>                                       | <b>\$7.95</b> |
| <i>Meat Sauce with Garlic &amp; Red Wine</i>                                    |               |

<b>335. LINGUINI WITH TOMATO SAUCE</b>	<b>\$7.95</b>
<b>336. THE CARLOS PASTA</b>	<b>\$7.95</b>
<i>Bacon, Creamy Tomato Sauce and Roasted Corn with Chicken and Linguine</i>	
<b>337. ROASTED CHICKEN PENNE</b>	<b>\$7.95</b>
<i>Greens and mushrooms in garlic cream.</i>	
<b>338. DAD'S PASTA</b>	<b>\$10.95</b>
<i>Roasted Chicken, Ham, Bacon, White Cheddar. Creamy Basil Ranch.</i>	
<b>339. SESAME SALMON</b>	<b>\$10.95</b>
<i>Teriyaki Stir Fry Vegetables, Rice and Lemon Basil Aioli</i>	
<b>340. GRILLED ATLANTIC SALMON "CUBAN STYLE"</b>	<b>\$10.95</b>
<i>Served with plantains, white rice and black beans.</i>	
<b>341. FILET MIGNON SKEWER</b>	<b>\$10.95</b>
<i>Crispy plantains, rice and Asian cucumber salad.</i>	
<b>342. CHICKEN BREAST SCALLOPINI</b>	<b>\$10.95</b>
<i>Capers, Lemon, White Wine &amp; Butter over Linguine</i>	

## DESSERTS

<b>621. FLOURLESS CHOCOLATE CAKE</b>	<b>\$5.95</b>
<b>622. FRESH FRUIT W/CREME ANGLAIS</b>	<b>\$5.95</b>
<b>623. GRANDMAS TIRAMISU</b>	<b>\$5.95</b>
<i>Served with roasted almonds and Kahlua.</i>	
<b>624. SWEET POTATO PIE</b>	<b>\$5.95</b>
<b>625. BELGIAN CHOCOLATE CREAM BRULEE</b>	<b>\$5.95</b>
<b>626. SEASONAL CHEESECAKE</b>	<b>\$5.95</b>