

Starters

The Winery's Antipasto

Sliced meats, hummus, olives, chef's choice cheeses, flatbread and crackers \$20.95

Cheese Plate

Your choice of three different cheeses from our fabulous list of gourmet cheeses, crackers, fresh and dried fruit \$15.95

Bruschetta Mozzarella

Marinated oven-roasted tomatoes, cabernet onion, basil, and balsamic glaze with crostini \$7.95

Hummus Plate

House-made pureed chickpeas with tahini, lemon juice, herbs and fresh garlic served with warmed flatbread \$5.95

Salmon Cakes

Two house-made salmon cakes with lemon aioli \$9.95

BBQ Pulled Pork Sliders

Three sliders with caramelized onions \$7.95

5 Olive Mix

Whole Mediterranean Kalamata, Gaeta, Green Sicilian style, oil cured, and Picholine olives \$4.95

House-made Lavosh

Vegetable
The Works
BBQ Chicken

Chicken Florentine
Mediterranean
Sausage and Vegetables

\$13.95

Soups and Salads

The Winery's House-made Soup

Crock \$4.95
Bowl \$6.95

Strawberry Arugula Salad

With a balsamic vinaigrette and goat cheese crostini \$10.95

Asian Salad

Spinach, toasted almonds, mandarin oranges, with a sesame vinaigrette \$5.95

Caesar Salad

Classic Caesar with parmesan and house-made croutons \$4.95

Mixed Greens with Craisins Salad

With blue cheese, candied walnuts and roasted shallot vinaigrette \$4.95

Desserts

Chocolate Molten

House-made warm chocolate cake with our signature caramel sauce \$6.00
Add vanilla bean ice cream for \$1.50

Seasonal Fruit Cobbler with Panna Cotta

A delightful medley of fruit in an oatmeal cobbler with a delicate portion of Italian cooked vanilla cream \$6.00

House-made Cheesecake Special

Ask your server for tonight's selection

Cheeses

Cow's Milk

Asiago

A mellow cheese with a nutty flavor. Flavor slightly reminiscent of cheddar and parmesan

Blue Roaring 40's

An extremely creamy, yet grainy blue cheese. Strong, pungent, and beautifully marbled

Charmant Brie

Soft, creamy and savory

Cahill Porter

European cheddar with Irish Porter

Smoked Gouda

A semi-hard cheese from The Netherlands. Lightly smoked. Rind is edible and holds much of the smoked flavor

Taleggio

An aromatic yet mild Italian style brie

Widmer's White Cheddar

Aged 6 years. A rich, nutty flavor. Smooth, firm texture.

Sheep's Milk

Manchego

A Spanish cheese aged for a minimum of 3 months. This semi-firm cheese is a rich, golden color with a mild nutty flavor

Caciotta Truffled Sheep

A dry cheese flavored with hints of truffle

Goat's Milk

Humboldt Fog

A soft, white cheese with an ash-covered, white, somewhat runny shell that is considered the best part of the cheese

Entrees

Truffle Butter New York Strip

12 oz. with roasted Yukon potatoes, a Madeira demi-glaze, vegetable medley
\$24.95

Filet Mignon

8 oz. with garlic mashed potatoes, peppercorn demi-glaze, asparagus
\$21.95

Herb-brined Chicken

With white wine cream sauce and honey herb oil, garlic mashed potatoes, asparagus \$16.95

Pan-seared Steelhead Trout

A delicious red flesh fish with herb cream, garlic mashed potatoes, asparagus \$16.95

Tilapia

A light filet topped with crab, brie, and citrus cream sauce, roasted Yukon potatoes and chef's vegetable medley.
\$13.95

Crab Mac and Cheese

An adult version of a childhood classic
\$13.95

Fettuccine Alfredo

With Shrimp \$16.95
With Crab \$13.95
With Chicken \$11.95
With Vegetables \$10.95

Espresso-rubbed Smoked Pork Tenderloin

With arugula garlic mashed potatoes, herb demi-glaze, sautéed zucchini planks \$15.95

Asian Spinach Salad

With sesame shrimp \$15.95

Chicken Bacon Caesar Salad

\$14.95

Salmon Cake Caesar Salad

\$13.95

Fire-roasted Green Pepper

With vegetable cous cous, red pepper sauce, almond gremolata \$10.95

Chef John's Risotto

Creamy Arborio rice with ever-changing ingredients

RARE = Cool Red Center MEDIUM RARE = Warm Red Center MEDIUM = Hot Pink Center MEDIUM WELL = Slightly Pink Center WELL DONE = No Pink

Gluten Free Pasta Available for \$3.00 extra. Splitting entrees will have a \$1.00 additional charge.

An 18% gratuity will be added on groups of 6 or more.

Thoroughly cooking foods of animal origin reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.