

Entrees

Seared Tuna with CousCous Salad

An entrée salad with a filet of seared tuna over couscous on a bed of spring mix. Served with garlic toast \$13.50

Vegetarian Burger

A mixture of brown rice, mushrooms, onions, oats, wheat, mozzarella, and cheddar cheese. Served with your choice of vegetables or parmesan-garlic kettle chips \$8.50

Stuffed Orange Roughy

A generous filet of Orange Roughy rolled around a monterey style filling of shrimp, crab and cheese. Served over a bed of lemon dill rice; surrounded with wilted spinach and sautéed baby carrots. Topped with a white wine citrus cream sauce \$17.00

Beef Stroganoff

A classic—tender beef, mushrooms and shaved carrots in a rich red wine cream sauce. Served over confetti egg noodles. Accompanied by garlic toast \$13.00

L's Famous Manicotti

A generous portion of manicotti filled with ricotta, parmesan and spinach, topped with choice of tomato or meat sauce and garlic toast \$9.50

Spaghetti and Meatballs

A classic favorite. Three large, house-made meatballs with your choice of tomato or meat sauce. Served with garlic toast \$10.50

L's Weekly Fettuccini ala Alfredo

Chef L's Made-to-order Fettuccini Alfredo. Your server will share which selection is available this evening

Seafood Primavera

Angel hair noodles tossed with langostino lobster, shrimp, vegetables and light cream sauce. Served with garlic toast \$13.50

Rosemary Chicken

Two chicken breasts with a house-made garlic white wine cream sauce, garlic mashed potatoes and vegetables \$13.00

Stuffed Breast of Chicken

Hand rolled chicken breast filled with smoked gouda cheese, prosciutto and asparagus atop rice pilaf or garlic mashed potatoes with vegetables. Served with a savory cheese sauce \$12.50

Mediterranean Tilapia

Pan fried tilapia, artichoke hearts, capers, tomatoes and olives with a light cream sauce atop vermicelli. Served with garlic toast \$12.50

Surf and Turf

Five succulent shrimp and a sirloin steak with garlic mashed potatoes, vegetables \$15.75

Steak and Pasta

8 oz sirloin steak with your choice of either fettuccini ala alfredo or vermicelli pasta with either tomato or meat sauce. Served with vegetables and garlic toast \$15.50

Filet Mignon

Bacon wrapped 8 oz. beef tenderloin smothered with sautéed onions and mushrooms. Served with garlic mashed potatoes and vegetables \$19.00

Steak Oscar

An 8 oz sirloin, topped with crab, asparagus and béarnaise sauce. Served with garlic mashed potatoes and vegetables. \$21.00

Lamb Chops

Four succulent lamb chops marinated with fresh mint and rosemary on a bed of goat cheese risotto. Served with asparagus spears with red bell peppers. \$27.00

*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.

Pasta substitutions available

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

Starters

Housemade Lavosh

Plain \$9.25 Vegetables \$11.25
Chicken \$11.75 The Works \$12.25
Mediterranean \$12.50

Lobster Dip

Served either heated or chilled in a bread bowl with bread slices and crackers \$12.00

Bruschetta Mozzarella

Tomatoes, balsamic vinegar, garlic and onion with fresh mozzarella on baguette slices \$7.00

5 Olive Mix

A colorful mix of whole Mediterranean Kalamata, Gaeta, Green Sicilian style, Oil cured, and Picholine \$3.00

Shrimp Stuffed Mushrooms

Three large mushrooms stuffed with a generous helping of shrimp. Flavored with onion and mustard. \$7.50

Focaccia Bread Basket

A warm basket of bread slices with our house-made balsamic, olive oil and herb mix with shredded parmesan \$7.00

Baked Brie

House-baked sourdough bread stuffed with brie with a side of fruit preserves \$7.00

Shrimp Scampi

Shrimp sautéed in garlic and butter, with a side of tomato, onion, vinaigrette and herbs mix served with garlic toast \$10.50

Cheese Plate

Choose three different cheeses from the extensive list below, crackers, pickles and olives \$14.00

The Winery's House-made Soup

Full Bowl \$4.50
Crock \$2.75

Cheeses

Asiago

A mellow, cow's milk cheese with a nutty flavor. Flavor slightly reminiscent of cheddar and parmesan

Baby Swiss

A pale yellow, slightly nutty-flavored flesh with small holes

Blue Roaring 40's

An extremely creamy, yet grainy cow's milk blue cheese. Strong, pungent, and beautifully marbled

Brie

Soft, creamy and savory with a hint of ammonia. This French cheese is a cow's milk cheese with a tasteless white mould rind

Camembert

Soft and creamy, much like a brie. Camembert is also a French cow's milk cheese, but is stronger than the brie

Dorothea Aged Goat

A full, nutty flavored aged goat cheese. Firm in body, but not dry

Humboldt Fog

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

Kasseri

A pale yellow Greek cheese with a mild buttery flavor and springy texture; made primarily from sheep's milk

Manchego

A sheep's milk cheese from Spain. Aged for a minimum of 3 months, this semi-firm cheese is a rich, golden color with a mild nutty flavor

Montchevre'

A fresh, soft, spreadable goat's milk cheese. Slightly sharp and lightly acidic.

Sage Derby

An English semi-hard curd cheese flavored with sage

Smoked Gouda

A semi-hard cow's milk cheese from The Netherlands. Smoked for a light smokey flavor. Rind is edible and holds much of the smoked flavor

Stilton

A full, rich, and semi-soft crumbly English cow's milk blue cheese. Strong and pungent