

## *Starters*

***Kettle Chips and Ranch Dip*** 3.95

***Bruschetta Mozzarella***

Tomatoes, balsamic vinegar, garlic and onion with fresh mozzarella on baguette slices 7.95

***The Winery's House-made Chili with cornbread.***

Crock 5.95 Bread Bowl 9.95

***5 Olive Mix***

Whole Mediterranean Kalamata, Gaeta, Green Sicilian style, Oil cured, and Picholine olives 3.95

***Parmesan Focaccia Bread Basket***

Fresh herb mix, balsamic vinegar and olive oil 5.95

***Baked Brie with a Sour Dough Loaf***

Raspberry Jalapeno sauce 9.95

***Cheese Plate***

Your choice of three different cheeses from our fabulous list of gourmet cheeses, crackers and dried fruit medley 14.95

***The Winery's House-made Soup***

Crock 4.95 Bowl 6.95

***Side Salad with Spring Mix, onions, tomatoes***

(House-made French, Ranch, Italian, Sesame Ginger and Bleu Cheese) 4.95  
Add Chicken for only 3.00

***Bacon Wrapped Scallops***

Succulent scallops wrapped in delicious bacon on a bed of cous cous 14.95

***Caprese Salad with a Sourdough Bread Loaf***

Warm bread, Roma tomatoes, balsamic vinaigrette/olive oil dressing, fresh mozzarella, and fresh basil and herbs 11.95

***Wild Rice Stuffed Portabella Mushrooms***

Topped with a mornay sauce 12.95

***Housemade Lavosh***

Plain 9.95

Chicken Florentine 12.95

Garlic, 4 Cheese & Sausage 11.95

Lavosh Special of the Week

Vegetables 11.95

Mediterranean 13.95

Chicken 12.95

The Works 12.95

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

## Entrees

\* = Accompanied by mixed vegetables and choice of garlic mashed, parmesan encrusted baby red or au gratin potatoes

### **Bacon Wrapped Turkey Tenderloin \***

With a raspberry jalapeno sauce. 11.95

### **Chicken Club Salad**

Fresh roasted chicken breast on a bed of spring greens with red onions, tomatoes, cheddar and swiss cheeses, boiled eggs and bacon. Served with Ranch dressing and garlic toast 9.95

### **Blackened Chicken Linguini**

With dried fruit, sundried tomatoes, red wine, cream, and cayenne pepper. Accompanied by garlic toast 11.95

### **Spaghetti and Meatballs**

House-made meatballs with your choice of tomato or meat sauce. Accompanied by garlic toast 10.95

### **Classic 3 Meat & Cheese Lasagna**

Accompanied by garlic toast 9.95

### **L's Weekly Fettuccine Alfredo**

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

### **Stuffed Italian Meatloaf \***

House-made patties filled with fresh mozzarella and herbs. Topped with sautéed mushrooms, tomato sauce, and asiago cheese 11.95

### **Rosemary Chicken \***

Two chicken breasts with a house-made garlic white wine cream sauce 13.95

### **Smothered Chicken \***

Roasted with sautéed mushrooms, red onions and Swiss cheese. Finished with a cheddar bacon sauce 9.95

### **L's Famous Manicotti**

Ricotta, parmesan and spinach. You choice of tomato or meat sauce. Served with garlic toast \$10.50

### **Vegetable Risotto**

A perfect vegetarian dish. Accompanied by garlic toast 13.95

Add Chicken for only 3.00

Add Shrimp for only 3.50

### **Beef Kabobs \***

Marinated in red wine and mint 11.95

### **Steak and Pasta**

8 oz. sirloin with fettuccini alfredo. Accompanied by vegetables and garlic toast 17.95

### **The Classic Sirloin Dinner \***

8 oz. sirloin 14.95

Add a skewer of shrimp \$6.00

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

Pasta substitutions available 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.

1404 33rd Street South

The Winery

237-WINE

thewineryfargo.com

## Entrees

\* = Accompanied by mixed vegetables and choice of garlic mashed, parmesan encrusted baby red or au gratin potatoes

### **Tenderloin Shrimp Mornay \***

8 oz. beef tenderloin topped with shrimp and silky mornay sauce. 21.95

### **Red Wine Poached Salmon**

Succulent salmon with capers, peppers and tomatoes. Served on vermicelli. 15.95

### **Filet Mignon\***

Bacon-wrapped 8 oz. beef tenderloin smothered with sautéed onions and mushrooms. 21.95

### **Mediterranean Tilipia**

Tilipia with Mediterranean vegetables and garlic toast. Served on vermicelli. 14.95

## Cheeses

### *Cow's Milk*

#### **Asiago**

A mellow 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 blue cheese. Strong, pungent, and beautifully marbled

#### **Blueberry Fayre (stilton)**

Creamy white stilton combines with blueberries

#### **Brie**

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

#### **Sage Derby**

An English semi-hard curd cheese flavored with sage

#### **Smoked Gouda**

A semi-hard 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

#### **Windsor Red**

An English pasteurized cow's milk cheese marbled with port wine

### *Sheep's Milk*

#### **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

### *Goat's Milk*

#### **Dorothea Aged Goat**

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

#### **Humboldt Fog**

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

\*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.