

Dinner Menu

Served daily 3pm to close

Ask for our Sommelier to make the perfect Wine or Beer Pairing for your food selections.

Starters

- Classico Bruschetta: Fresh Tomatoes, Garlic, Basil and Extra Virgin Olive Oil ~ \$7
Vinaio Bruschetta, Warm Figs and Montrachet Goat Cheese ~\$8
French Bruschetta: Escargot with Garlic, Herbs, and Montrachet Goat Cheese ~ \$8
Whole Winery Wings, Sweet Spicy Sauces on the Side with Crunchy Vegetable Bites ~ \$8
Three Cheese Fondue with Artichoke, Spinach and Roasted Red Pepper ~ \$8
Coconut Shrimp with Mango Curry Sauce ~ \$9
Portabella Oscar, Crab Stuffed Mushroom with Asparagus & Hollandaise ~ \$11
Share Platter with Fruit, Nuts, Olives, Caperberries and Crostini
With choice of Three Cheeses or Meats ~ \$14

Grilled Flatbreads

- Marguerita: Tomato, Fresh Basil, Mozzarella, and Garlic ~ \$8
Roast Vegetable: Artichoke, Asparagus, Mushroom, Peppers, and Fontina Cheese ~ \$8
Grilled Chicken, Roast Red Pepper, Arugula & Feta Cheese with Balsamic Drizzle ~ \$9
Shredded Filet Mignon, Bleu Cheese, Grilled Onions ~ \$10

Soup & Salads

- A Soup from Our Chef's Secret Recipe Book ~ \$4
Field Greens Side Salad with Red Onion, Tomatoes, Olives and Red Wine Vinaigrette ~ \$4
Caesar Wedge Salad with Romaine Heart, Bacon, Bleu Cheese Crumbles,
Croutons, Tomato and Anchovy Dressing ~ \$7
Spinach Salad with Bacon, Figs, Goat Cheese, and Pine Nuts with Balsamic Vinaigrette ~ \$8
Nicoise Salad with Seared Ahi Tuna, Haricots Verts, Egg, Olives with Red Wine Vinaigrette ~ \$12
* Grilled Salad: Romaine, Heirloom Tomato, Fresh Herbs and Spicy Cream Dressing
Topped with your choice of Sirloin, Chicken, or Shrimp ~ \$12

Pastas & Vegetarian

- Pasta Pomodoro with Fresh Tomato, Garlic, Basil, EVOO, and Parmesan ~ \$11
Vegetable Pasta with Artichoke, Asparagus, Tomato, Garlic and Peppers ~ \$12
Baked Cheese and Shells with Fontina, Parmesan, and Pepper Jack Cheeses ~ \$11
add Spicy Cappicola Ham ~ \$3
Pappardelle Pasta Florentine, Spinach Cream Sauce, Fresh Tomato and Lemon
Grilled Chicken Breast ~ \$16 Shrimp & Scallop Skewer ~ \$18

Specialty Entrees

- * Half Pound Bacon Sirloin Burger served with House Cut Garlic Fries ~ \$12
* Half Pound Free Range Nilgai Antelope Burger served with House Cut Garlic Fries ~ \$17
Chicken Saltimbocca with Asparagus and Lemon Caper Berry Sauce ~ \$16
* Crispy 9oz Prime Pork Loin, Creamy Fontina Risotto and Caper Berry Sauce ~ \$18
Braised Lamb Ragout with Pappardelle Pasta and Shaved Parmesan ~ \$16
Veal Ossobuco over Risotto with Fig Demi ~ \$28
* Herb Crusted 6oz. Filet Mignon, Sweet Potato Mash, Haricots Verts and Mushroom Demi ~ \$23
*10 oz. Top Sirloin Steak Smothered with Grilled Mushrooms, Onions, and
your choice of Melted Bleu or Pepper Jack Cheese, served with House Cut Garlic Fries ~ \$19
* Grilled Salmon Filet over Collard Greens with Fava Bean Succotash ~ \$18

Ask your server to see our [Gluten Free Menu](#) or our [Children's Menu](#)

There is a \$4.00 charge for split plates

*Consumption of Raw or Undercooked Eggs or Meat May Increase Your Risk of Food Borne Illness.
These food items are served cooked to order, raw or undercooked.