

Salads

Add chicken \$10, shrimp \$9, salmon \$12

* Mixed Baby Greens \$12

Tender organic lettuce tossed in our house sesame vinaigrette

Caesar Salad \$17

Crisp romaine, creamy zesty dressing, parmesan crostini and double smoked bacon

* Beet & Chèvre Salad \$16

Glazed beets, pistachios, pickled golden beets, rocket and chèvre cheese drizzled with balsamic vinaigrette

* Pan Seared Scallop Salad \$28

Field greens tossed in a roasted pear vinaigrette with blue cheese, candied pecans, tomatoes, Bermuda onion and cucumber

* The Wedge \$18

A crisp iceberg wedge with crumbled blue cheese, cherry tomatoes, diced red onion and crispy bacon drizzled with our homemade blue cheese dressing

Appetizers

While sampling our wine you may wish to enhance your experience by sampling one or more of our truly tantalizing appetizers. Find out why we call ourselves "The Tasting Room"!

** Seared Ahi Tuna Loin \$18

Served with mixed baby greens, black sesame vinaigrette, wasabi aioli and pickled ginger

Escargots for Two \$18

Sautéed with butter, garlic, parmesan and button mushrooms, oven baked with mozzarella cheese and served with toasties

** Asian Style Beef Tenderloin Tips \$20

Served with a soy-cilantro-ginger demi

Crispy Vegetable Spring Rolls \$12

Served with a sweet chili dipping sauce

Coconut Shrimp \$15

Coconut studded deep fried shrimp served with a sweet chili dipping sauce

Kang's Fiery Pork \$18

Spicy marinated pork tenderloin served with a sesame-cilantro spaetzle

* Scallops Wrapped with Bacon \$25

Drizzled with our house made lemon reduction and served with a chili aioli

* Beef Tenderloin Carpaccio \$18

Served RAW with parmigiano reggiano, arugula, capers, horseradish cream, balsamic reduce, cayenne oil and grilled lemon

Roasted Garlic Brie \$18

Oven baked and served with toasted baguette

Garlic and Artichoke Dip \$17

Lots of garlic, artichokes and parmesan oven baked and served with toasted baguette

* Salt & Pepper Calamari \$15

Lightly dusted with rice flour, deep fried and served with a lemon dill aioli

Tomato Bruschetta \$16

Toasted baguette with herb cream cheese, feta, Roma tomatoes, red onion, garlic and fresh basil

* Classic Steamed Mussels \$18

Steamed in white wine, fresh herbs and garlic

Crab Cakes \$18

Served on a bed of Asian slaw with chili aioli

Warm Marinated Olives \$7

Mac & Cheese \$10

Truffle Frites \$9

Hand cut and seasoned with truffle salt, topped with grated parmesan served with roasted garlic aioli