



DINNER MENU

OCTOBER

STARTERS

APPETIZERS, SALAD & SOUP

QUESO COMPUESTO 8.50

Pulled Pork, Guacamole & Pico de Gallo
In our House Made Queso & Corn
Tortilla Chips

Pairs well with: Chardonnay, Sauvignon Blanc

QUESO & CHIPS 6.50

House Made Queso & Corn Tortilla
Chips.

SALSA & CHIPS 3.50

In House Roasted Salsa & Corn Tortilla Chips.

SOUP DU JOUR 5.50

BRUSCHETTA 9.50

3 Bruschetta:
Tomato, & Marinated Fresh Mozzarella

Pairs well with: Chardonnay, Pinot Grigio, Rosé

HOUSEMADE MEATBALLS 9.00

6 Italian Meatballs, Red Sauce, Ricotta,
Basil Chiffonade.

Pairs well with: Merlot, Sangiovese

SIDE SALAD 5.95

English Cucumber, Grape Tomatoes, Spring Mix.
Choice of Dressing: Lemon Vinaigrette, Chipotle
Ranch or Honey Dijon.

ENTREES

HEARTY MEALS

BEEF BOURGUIGNON 16

French Classic made famous by Julia Child. Beef
slow cooked in Red Wine Sauce, Mushrooms,
Carrots, Onion. Served with Mashed Potato.
Side Choice: Mixed Veggies or Side Salad.

Pairs well with: Cabernet Sauvignon, Malbec.

SPAGHETTI BOLOGNESE 16

Our house made rich red sauce, with fresh ground
beef, red wine, herbs & spices on fresh pasta &
topped with parmesan cheese.. Garlic Toast.
Side Choice: Mixed Veggies or Side Salad.

Pairs well with: Cabernet Sauvignon, Pinot Noir

VEGETARIAN SPAGHETTI BOLOGNESE 15

Our house made rich red sauce, finely diced
veggies: mix of cauliflower, broccoli, mushroom,
carrot, herbs & spices on fresh pasta & topped
with parmesan cheese.

Side Choice: Mixed Veggies or Side Salad.

Pairs well with: Cabernet Sauvignon, & Pinot Noir.

MEDITERRANEAN SALMON 19

Ethically Farmed Salmon with Roasted
Tomato, Olives, Banana Peppers, Feta,
Spinach, White Wine Sauce, Seared
Lemon, Taziki & Cilantro, on a bed of
white rice.

**Pairs well with: Pommelo Sauvignon Blanc,
Chardonnay, Rose**

CHICKEN CURRY 16

From Scratch Chicken Curry Medium
Spice. Basmati Rice and Naan Bread.

Pairs well with: Chardonnay, Pinot Grigio, Rosé

VEGAN CURRY 15

Mild Curry, Coconut Milk, Butternut
Squash, Mixed Veggies & Tofu.
Basmati Rice & Naan Bread.

Pairs well with: Chardonnay, Pinot Grigio, Rose.



DINNER MENU

SEPTEMBER

SANDWICHES

LOCAL FAVORITES

CHIMICHURRI STEAK PANINI 11.95

Grilled Steak, Grilled Onions, Portobello Mushroom, Roasted Garlic Aioli, on Sourdough with Housemade Chimichurri. Your choice of Fruit or Chips.

CHIPOTLE CHICKEN SANDWICH 10.95

Grilled Chicken Breast, Avocado, Bacon, Lettuce, Tomato, Swiss and Chipotle Ranch, on Sourdough. Your choice of Fruit or Chips.

PULLED PORK SANDWICH 10.95

Slow Cooked Pulled Pork with BBQ sauce, Cheddar Cheese, Bread & Butter Pickles, House Slaw, on Sourdough. Your choice of Fruit or Chips.

CHICKEN SALAD CROISSANT 9.95

Three Scoops of Our Chicken Salad on a Fresh Baked Croissant. Choice of Chips or Fresh Fruit

TURKEY & BRIE SANDWICH 10.95

In House Roasted Turkey Breast, Sliced Apples, Melted Brie, Arugula Housemade Seasonal Jam, on Sourdough. Your choice of Fruit or Chips.

SALADS

FRESH & GF

TURKEY COBB SALAD 13.95

All-Natural Turkey Breast, Crispy Bacon, Avocado, Cucumber, Grape Tomatoes, Scallions, Shredded Monterey Jack & Cheddar, Spring Mix, with your choice of dressing.

Pairs well with: Pinot Grigio, Chardonnay, Sparkling Rosé

SWEET LEMON HOUSE SALAD 9.95

Fresh Strawberries, Housemade Candied Pecans, Texas Goat Cheese, Spring Mix. Add Chicken Salad \$2.50, Add Grilled Chicken \$2.50

Pairs well with: Pinot Grigio, Chardonnay, Sparkling Rosé

GRILLED STEAK SALAD 13.95

Grilled Seasoned Steak, Avocado, Cucumber, Tomato, Caramelized Onion, Shredded Monterey Jack & Cheddar, Spring Mix.

Pairs well with: Sauvignon Blanc

GF CHICKEN SALAD PLATE 9.95

Three Scoops of Our Chicken Salad on a Light Bed of Spring Mix with Gluten Free Sea Salt Crackers & Side of Fresh Fruit

Pairs well with: Pinot Grigio, Chardonnay

DESSERTS

MADE WITH LOVE FROM SCRATCH

DARK CHOCOLATE CHEESECAKE 6

SWIRL: CHOCOLATE & NY CHEESECAKE 6

NY CHEESECAKE 6

KEY LIME PIE 4.95

CREME BRULEE 5.95