



DINNER MENU

FALL

STARTERS

APPETIZERS, SALAD & SOUP

QUESO COMPUESTO 8.50

Chopped Steak, 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, Balsamic Reduction

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, garlic toast. 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: Sauvignon Blanc, Chardonnay, Rosé

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, Rosé



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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.

PORTOBELLO & GOAT CHEESE PANINI \$9.95

Marinated and Roasted Portobello Mushroom, Roasted Red Pepper, Goat Cheese, Arugula, Chipotle Aioli, on Sourdough

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

GRILLED STEAK SALAD 13.95

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

Pairs well with: Sauvignon Blanc

SWEET LEMON 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

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

BUTTER PECAN CHEESECAKE 6

KEY LIME PIE 4.95

OREO PUMPKIN CHEESECAKE 6

CREME BRULEE 5.95

GF CHOCOLATE CHIP COOKIE CHEESECAKE 6