

# M E N U

## *For the Table*

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### TSAR NICOULAI ESTATE CAVIAR | 90

1oz white sturgeon malossol caviar, blini, crème fraiche, fresh dill

*Enjoy Sparkling Reserve with the simple elegance of caviar*

### CHEESE BOARD | 30

Five domestic and imported cheeses, accompaniments, warm artisan bread

*Any of our wines will complement this plate*

### CHEESE & CHARCUTERIE BOARD | 36

Selection of gourmet cheeses & cured meats, accompaniments, warm artisan bread

*Any of our wines will complement this plate*

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### HOUSE MADE PIMENTO CHEESE | 7

Served with Petits Toasts

### ARTISAN BREAD | 5

Warm demi baguette, olive oil, balsamic vinegar

### HUMMUS & PITA | 7

### ARTICHOKE FRITTERS | 12

Served with tzatziki dip

### SHRIMP COCKTAIL | 14

8 jumbo shrimp, house made cocktail sauce

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### MARGHERITA FLATBREAD | 17

Crushed Alta Cucina tomato, fresh mozzarella, roasted tomato, fresh basil

*The crisp and clean acidity of Sauvignon Blanc pairs well with this plate*

### PESTO CHICKEN FLATBREAD | 18

Grilled chicken, roasted tomato, shaved parmesan, pesto

*Rosé, refreshing and bright, accompanies this dish beautifully*

### CHIMICHURRI STEAK FLATBREAD | 22

Shaved prime rib, corn & roasted tomato salsa, manchego cheese, chimichurri sauce

*Meritage will complement this plate*

## Sandwiches

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*\*All sandwiches served warm with chefs side of the day*

### ROAST TURKEY SANDWICH | 18

Roast turkey, apple butter, white cheddar, fresh apple, baby arugula, red pepper aioli, ciabatta

*The exciting and fresh palate of Sauvignon Blanc will pair wonderfully*

### THE SWISS BLT | 17

Bacon, swiss, roma tomato, heirloom lettuce, garlic aioli, baguette

*The silky tannins in Cabernet Sauvignon will play well with this dish*

### VEGETARIAN "CHEESESTEAK" | 17

Roasted portobello mushroom with bell pepper & onion, provolone, garlic aioli baguette

*This plate is beautifully coupled with the rich peach and vanilla notes of Viognier*

### PESTO ITALIAN SANDWICH | 18

Prosciutto, bacon, baby arugula, roasted tomato, pesto, balsamic reduction, baguette

*Pair with the rich and buttery Chardonnay Reserve*

### PRIME RIB SANDWICH | 20

Shaved prime rib, horseradish cream, pickled onion, baby arugula, ciabatta

*Pair this sandwich with a bold red such as New World Reserve*

## Additions

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### SIDE SALAD | 7

Heirloom lettuce, pickled onion, roma tomato, rosemary vinaigrette

### SOUP OF THE DAY | 7

## Entrée Salads

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### GRAND HALL SALAD | 15 *Add chicken \$5, add medium rare roast beef \$7*

Heirloom lettuce, pickled onion, grapes, hard boiled egg, shaved parmesan, rosemary vinaigrette

*Blanc de Noir complements this dish beautifully*

### AUTUMN SALAD | 15 *Add chicken \$5, add medium rare roast beef \$7*

Heirloom lettuce and baby arugula, pickled beet, candied pecan, goat cheese, dried cranberries, fresh apple, sweet potato vinaigrette

*A vibrant and complex wine such as our Sparkling Reserve will pair wonderfully*

### WEDGE SALAD | 12

Iceberg lettuce, smoked blue cheese, bacon crumbles, roma tomato, blue cheese dressing

*Try our fresh and creamy Chardonnay to match this plate*

## Desserts

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### NEW YORK CHEESECAKE | 10

### 🌿 FLOURLESS CHOCOLATE CAKE | 10