

Appetizers

GF-Not so Cheap Dates 16

Plump dates stuffed w/ Chevre cheese wrapped in bacon

GF-Baked Brie 16

French brie encrusted in mixed nuts served w/ French baguette & apple slices

GF-The Weekly Cheese Flight 18

Five artisan cheeses w/ Housemade fig jam & warm baguette

GF-Sesame Ahi Tuna 20

Sesame encrusted seared Ahi w/ wasabi rice & Ponzu

Crab and Brie Warm Dip 18

Crab, Brie and Artichoke hearts in a creamy dip w/ breadcrumbs served with warm baguette

Five Cheese Mac & Cheese 16

Cavatappi noodles in a rich five-cheese cream sauce topped w/ Housemade breadcrumbs & bacon

GF-Prawn Nachos 18

Wild Prawns atop corn chips, black beans, tomatoes, & green onions w/ chipotle bechamel & mixed cheese

GF-Moroccan Scallops 18

Seared Alaskan Sea Scallops w/ a Moroccan rub

Salads

GF-Grape Tap Greens 9/14

Fresh mixed greens tossed with broccoli, blueberries, housemade granola and our house dressing

GF-The Healthy One 9/14

Fresh mixed greens, shredded carrots & cabbage, tomato, cucumber, chickpeas & sunflower seeds
Served with a champagne vinaigrette

GF-Mock Caesar 13

Romaine lettuce, Pine Nuts, Asiago and a garlic Dijon Dressing

GF-The Wedge Salad 14

A crisp wedge of Baby Iceberg lettuce w/ house-made blue cheese dressing, blue cheese crumbles, bacon & tomatoes

Entrees

GF-Roasted Duck 40

Half a roasted duck, w/ a berry & mild habanero glaze over Wild Rice w/carrots, Cremini & Beurre Blanc

Grecian Prawns 36

Jumbo prawns with tomatoes, fennel, breadcrumbs and feta over Cous Cous & Asiago Cream Sauce

Chicken Pasta 34

Organic Chicken Breast w/ garlic & hazelnuts atop pasta tossed In a rich asiago sauce w/leeks, turnips & mushrooms.

GF-Lamb 38

Herb Roasted Rack of New Zealand Lamb w/ mashed potatoes and veg du jour

Pork Schnitzel 37

Tenderized & lightly Breaded Duroc Pork Loin, Mashed Potatoes, Green beans, sweet and sour Cabbage w/ lemon Beurre Blanc

GF-New York Steak 45

New York pan seared & topped w/a rich bordelaise sauce, bleu cheese sauce & bleu cheese crumbles. Served w/potato casserole & veg du jour

GF-Beef Tenderloin \$45

8oz Tenderloin pan seared and topped with housemade bordelaise sauce Bacon, Mushrooms & Onions. Served w/mashed potatoes and Veg du jour

American Style Kobe Beef Sliders \$24

Three Sliders w/ Muenster cheese, Grilled Apple & Bacon Jam served w/ Sweet Potato Wedges

GF-In-Season 34

Seasonal fresh vegetables sautéed in a spicy Asian sauce and served over organic brown rice

Add Chicken 8 Add Prawns 12

GF-Nuts by the Pound \$25/\$12.5 1/2 lb

20% gratuity will be added to the bill of 5 or more people.

Consuming raw or undercooked meat, poultry or seafood may increase your risk of foodborne illness.

GF-Indicates Gluten Friendly Items w/ possible substitutions. Please indicate you will need the item to be Gluten Friendly