
SALADS

All Salads are lightly tossed in Dressing and served with Toasted Croutons on the side.

Antipasto Salad

Chopped Romaine, Italian Dried Salami, Sopressata, Asiago tossed in Aged Balsamic Vinaigrette \$9

Buffalo Chicken Salad

Buffalo Chicken, Gorgonzola Crumbles, Tomatoes and Red Onions with Blue Cheese Dressing on the side \$10

Sesame Encrusted Tuna Salad

Sesame Encrusted Tuna, Sliced Avocado over Arugula tossed in Ginger Dressing and Sesame Soy Sauce on the side \$12

Filet Mignon Salad

Filet, Artichokes and Shaved Aged Gouda over Chopped Romaine tossed in Balsamic Vinaigrette Dressing & drizzled with a Balsamic Reduction \$13

Thai Crab Salad

Spicy Jumbo Lump Crab, Avocado and Tomatoes over Baby Spinach tossed in Lemon Vinaigrette \$13

SANDWICHES

Served with your choice of Side Salad: Mixed Greens with a Raspberry Walnut Vinaigrette or Chopped Romaine with a Balsamic Vinaigrette

Portobello Mushroom on Ciabatta

Portobello Mushroom, Tomatoes, Fresh Mozzarella and Arugula on a Toasted Ciabatta \$8

Turkey, Brie & Avocado

Turkey, Brie and Avocado on a French Baguette \$9

Tastings Club

Turkey, Prosciutto, Capicola, Fresh Mozzarella and Tomato on a Toasted Ciabatta \$9

Roast Beef Sandwich

Herb Roast Beef, Gruyere and Roasted Red Pepper Mayonnaise on Toasted Ciabatta 9.25

Muffuletta

Thinly sliced Italian Meats, Mozzarella & Provolone and New Orleans-Style Olive Salad on a Toasted Ciabatta \$9.25

Filet Mignon Sandwich

Filet, Roasted Tomatoes, Caramelized Onions, Gorgonzola Crumbles on a French Baguette \$12

FLATBREAD PIZZAS

Margherita Pizza

Fresh Mozzarella, Whole Leaf Basil with Provolone/Mozzarella blend over a Tomato Basil Sauce \$8

Napa Valley Pizza

Spinich, Artichokes, Feta, Toasted Pine Nuts with Provolone/Mozzarella blend over a Basil Pesto Sauce \$8

Vegetable Pizza

Diced Roasted Vegetables and Feta cheese with a Provolone/Mozzarella blend over a Basil Pesto Sauce \$8

Goat Cheese and Fig Pizza

Prosciutto, Diced Black Mission Figs and Caramelized Honey/Balsamic Onions with Herbed Goat Cheese and Toasted Walnuts \$9

Speziato Toscano Pizza

Prosciutto, Salami & Capicola with a Provolone/Mozzarella blend over a Tomato Basil Sauce \$9

Buffalo Chicken Pizza

Buffalo Chicken, Gorgonzola Crumbles and Provolone/Mozzarella blend over a Buffalo Sauce topped with Diced Red Onions 9.25

Filet Mignon Pizza

Filet, Gorgonzola Crumbles, Caramelized Onions with a Provolone/Mozzarella blend over a Tomato Basil Sauce, drizzled with a Balsamic Reduction \$13

TAPAS, DIPS, SOUPS AND SAMPLERS

SOUPS : French Onion Soup \$3.25 / Lobster Bisque Topped with Crab Meat \$4.75

Roasted Vegetables \$5 Mesquite Roasted Potatoes \$5

Red Pepper Hummus \$6 Blue Cheese Kettle Chips \$5

Roasted Olives \$6 Olive Tapenade \$6

Prosciutto Wrapped Figs
with Blue Cheese & Walnut \$6

Tomato Basil Bruschetta \$6

Baked Spinach & Artichoke Dip \$7

Mediterranean Dip Sampler \$8

Roasted Tomatoes &
Herbed Goat Cheese \$8

Prosciutto & Fresh
Mozzarella Crostini \$9

Thai Crab Crostini \$10

TASTINGS BISTRO PLATES

Jumbo Lump Crab Cakes

Drizzled with a Red Pepper
Remoulade \$14

Pan Seared

Filet Mignon Medallions
Topped with a Maytag Butter \$14

Chimichurri Filet

Thinly Sliced Filet with a Roasted Red Pepper Chimichurri Sauce \$10

Spicy Shrimp and Chorizo

Served with Toasted Crostini \$10

Thai Peanut Chicken Skewers

Tossed in a Thai Peanut Sauce and Topped with Toasted Peanuts \$11

Buffalo Chicken

Drizzled with Buffalo Sauce and Served with a Blue Cheese
Dipping Sauce on the side \$11

Sesame Encrusted Tuna

Pan Seared, Drizzled with Wasabi Ginger and
Served with a Sesame Soy Dipping Sauce on the side \$12

Pesto Stuffed Shrimp

Stuffed with a Lemon Basil Pesto & Wrapped in Prosciutto \$12

Mediterranean Lamb Chops

Topped with Fresh Rosemary, Roasted Olives and Served with Flatbread \$14

Surf and Turf

Pan Seared Filet(s) Topped with a Maytag Butter
and Shrimp Tossed in a Lemon Garlic Butter
Served with French Baguettes \$15.50 (1 filet) \$19.50 (2 filets)

DESSERTS

Assorted Truffles

Dark & White Chocolate Truffles
in Assorted Flavors \$7

Amaretto Cheesecake

Cheesecake with an
Amaretto Liqueur Crust \$7

Fudge Lava Cake

Rich, Dark Chocolate
with Caramel Sauce \$8

Chocolate Terrine

Rum Soaked Chocolate Genoise, Dark Truffle
Chocolate with Milk Chocolate Mousse \$9

ARTISAN CHEESE & CHARCUTERIE

~ SAMPLER \$8 (choose 2) - PLATE \$15 (choose 4) - PLATTER \$28 (choose 8)

Aged Gouda

Asiago

Brie

Dubliner

Gorgonzola

St. Andre

Aged Italian Salami

Prosciutto de Parma

Parmigiano-Reggiano

Smoked Rambol

Wensleydale w/ Cranberries

Herbed Goat Cheese

Sopressata

Chorizo

Black Pepper Salami

Huntsman

Jarlsberg

Manchego

Maytag Blue

Stilton

Port Salut

DINE-IN or CARRY OUT
LUNCH, CASUAL DINNING, LATE NIGHT

Mon. 4 - 10 PM

Tue. & Wed. 11 AM - 10 PM

Thur. 11 AM - 11 PM

Fri. & Sat. 11AM - 12 Midnight

Sun. 12 - 9 PM



A WINE BAR AND BISTRO

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Private Event Accommodations Available

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And Much More!