

Salads

d’Vine Salad – Spring mix, cherry tomatoes, hearts of palm, with Laura Chevre goat cheese, diced purple onion, sliced pears, with a lemon-thyme vinaigrette. **6**

Chopped Wedge – Iceberg lettuce, diced purple onions, cherry tomatoes, fried prosciutto crisp, with a house made buttermilk blue cheese. **6**

Caesar Salad– Hearts of romaine, house made croutons and Caesar dressing. **7**

Small Plates

Jumbo Lump Crab Cakes – With a lemon caper beurre blanc. **16**

Fried Calamari – Sautéed bell and pepperoncini peppers, Served with peppered marinara. **12**

Gambas Al Ajillo –Shrimp cooked in extra-virgin olive oil with garlic and red pepper flakes served with toast points. **12**

Peruvian Style Ceviche – White flakey fish cured in lime and salt. **10**

Steamed Mussels – pancetta ,caramelized onions, sundried tomatoes, and deglazed with Shiner Bock beer **14**

Pulled Duck Empanadas – Duck confit in fresh puff pastry with plum au jus. **10**

Beer Battered Fried Brie –Lightly dipped in a dark beer batter served with an apple and pear chutney drizzled with truffle honey. **12 (Veg)**

Prosciutto Wrapped Asparagus– Topped with a lemon butter sauce. **7**

Cheese Fondue- Melted gouda and fontina cheese served with carrot, button mushrooms, broccoli crowns, and focaccia bread. **12 (Veg)**

Jumbo Snow Crab Claws – Sautéed scampi style with a white wine garlic sauce. **16**

Small Plates Cont...

Black Angus and Pork Sliders—Angus and ground Pork meat balls tossed in a rustic marinara sauce served with fresh mozzarella and basil. **9**

Pan Seared Diver Scallops- Served over spinach risotto with a saffron butter sauce. **16**

Charcuterie Plate – cured salami, prosuttio, coppa, and sopressata **15**

Cheese

Small Cheese 3 Tray. 25 Large Cheese 5 Tray. 35

Redneck Cheddar - Milk type: Cow. Origin: Texas. Variety: Firm. Texas gold cheddar with an addition of Texas St. Arnold’s beer. The result is a subtle yeasty flavor which balances the cheddar tang. **7**

Barely Buzzed-Beehive - Milk type: Cow. Origin: Utah. Variety: Semi-firm. Rubbed with a mix of ground coffee beans and French lavender. This rub brings out rich, nutty caramel like flavors in the cheese. **7**

Manchego - Milk type: Sheep. Origin: Spain. Variety: Hard A Spanish culinary icon. Slightly sharp and slightly salty. **7**

Drunken Goat - Milk type: Goat. Origin: Spain. Variety: Semi-firm. From the region of Murcia known for the sweetness of its goat milk. Soaked in local red wine. **7**

Roaring 40’s King Island – Milk type: Cow. Origin: King Island, Australia. Variety: Semi-Firm. Full-body blue with a honey, slightly nutty quality and great after taste. It is a rindless cheese, matured in wax, which helps retain moisture and creates a smooth and creamy texture. **7**

Parmigiano Reggiano – Milk type: Cow. Origin: Italy. Variety: Hard. Italian’s king of cheese. Parmigiano Reggiano is a D.O.P. cheese whose production is carefully controlled. Its delectable crunch is a good sign of age, over twenty four months in the case. **7**

Cheese comes with fruit ,hazelnuts, olives, and bread

1st Bread Basket

Complimentary

Pizzas

Margherita Pizza – Fresh tomato basil sauce, cherry tomatoes, buffalo mozzarella, topped with chiffonade basil. **14**

Rotisserie Chicken Pizza – Feta, shredded fontina, pulled rotisserie chicken, spinach and artichoke hearts **15**

Wild Boar Pepperonata Pizza – Wild boar sausage, rustic marinara, caramelized peppers, parmesan cheese. **15**

Pear and Gorgonzola Pizza- With mozzarella and gorgonzola cheese, caramelized onions, pesto, bosch pear, and dried Italian seasoning. **14**

Wild Mushroom Pizza- mushroom duxelle ,fontina cheese ,light gorgonzola cheese, caramelized onions, mushroom blend, and truffle oil. **15**

Desserts

Vanilla Crème Brulee – Topped with fresh berries. **7.5**

Chocolate Fondue – With seasonal fresh fruit, jumbo marshmallows, and graham crackers. **10**

Royal Cake – Chocolate mousse on a bed of crispy crepe and praline cake. **7**

Raspberry Charlotte-Raspberry bavaroise lined with ladyfingers **7**

Coffee-Hot Tea- Soft Drinks

French Press Coffee - **4**

Soft Drinks – **2.5(Coke, Diet Coke, Sprite)**

Al a carte

Alder Wood Salmon- Served with a tarragon and caper butter sauce . **16**

Blackened Pork Chop – served with fried onions **16**

Fish of the Day-Chef fish feature –**market price**

Seared Lamb Rack- Served with veal demi **24**

Grilled Airline Chicken – Served with a mushroom cream sauce. **12**

Black Cherry Wood Smoked Beef tips – Tenderloin Filet tips grilled then smoked on cheery wood served with a veal demi. **22**

***Other sauces:** blue cheese cream, maitre'd butter .

Sides

Cream Corn-**6**

Roasted Fingerling Potatoes-**7**

Sautéed Spinach-**6**

Sautéed Asparagus-**7**

Risotto-chose one (Spinach,Asparagus,Mushroom)-**8**

Mash Potatoes-**6**

Cabernet Mushrooms-**7**

A 20% Gratuity Charge will be added to any party of 8 or more

A 18% gratuity will be added to any checks that are split or partially paid with gift certificates prior to the discount.