

# D'VINE WINE BAR & BISTRO

## CHEESE SELECTIONS

Served with seasonal fruit, herbed Italian olives, grapes and dry figs

**Single Piece (1) 9**

**Small Board (3) 25**

**Large Board (5) 35**

**(3) Meats & (3) Cheeses 35**

**Coppa/Salami/Prosciutto/Chorizo**

### **Barely Buzzed**

Unique espresso and lavender rubbed cheese with subtle note of butterscotch and caramel

### **Corazon De Ronda Manchego**

Milk type: Cow Origin: Spain Variety: Semi firm : Smoked aged semi- dry with a smooth nutty finish

### **Blue Paradise**

Milk Type: Cow Origin: Wisconsin Variety: Blue Mild, double cream blue, rich & smooth, long balanced finish

### ♥ **Drunken Goat**

Milk Type: Goat Origin: Spain Variety: Semi firm, from region of Murcia, known for the sweetness of its goat milk, soaked in local red wine

### ♥ **Redneck Cheddar**

Milk Type: Cow Origin: Texas Variety: Firm A subtle yeasty flavor balances the cheddar tang

### **Smoked Gouda**

Milk Type: Cow. Origin: Holland. Smooth firm texture with subtle smoky flavor

### **Truffled Goat Cheese**

Milk Type: Goat. Origin: Holland  
The flavor from black truffle pairs perfectly with the sweetness of a fresh goat cheese

### **Caramella**

Milk Type: Raw Cows Milk, Aged 12 months, The rich flavors of an aged gouda blended with familiar notes of parmesan

## TAPAS

### **Cilantro Butter Mussels**

White Wine, Butter , Shallots, Cilantro, Toast Points 12

### **Charcuterie**

Cured Salami, Prosciutto, Coppa, Chorizo, berries compote, italian olives, dry figs & caper berries 18

### **Bruschetta di Parma**

Freshly marinated tomatoes, feta cheese, prosciutto di parma, balsamic reduction drizzle 12

### **Ceviche**

Tilapia marinated in fresh lime served with red onions, cilantro, sweet peppers and avocado 13

### **Gambas Y Tajadas**

Plantain Chips topped with shrimp al ajillo 14

### ♥ **Southwestern Crab Cake**

Jumbo lump with red peppers & lemon butter drizzle 14

### **Arancini**

Parmesan laced, encrusted Rissotto balls, served with red bell pepper creme 10

### **Tenderloin Paillard**

Thinly pounded tenderloin served with blue cheese toast points 18

### **Baked Brie**

Soft brie wrapped in puff pastry with berry compote drizzled with honey 14

### **Jill's Lobster Mac**

Rich queso blanco, red peppers, bacon and lobster with shell pasta 16

### **Bacon Wrapped diver scallops**

Maple bacon wrapped jumbo diver scallops served with mushroom risotto 18

## ENTREES

### **Pork Empanadas**

Roasted seasoned pork stuffed pastries over bechamel 10

### **Seafood Souffle**

Shrimp and crab with bianco pesto drizzle 14

### **Lobster Risotto**

Arborio rice laced in champagne creme & cheese blend with lobster chunks 15

### **Fried Asparagus & Crab**

Parmesan encrusted asparagus topped with lump crab meat and lemon butter 16

## SALADS

### ♥ **d'Vine Salad**

Baby spinach and mixed greens, red bell pepper, cucumber, goat cheese with lemon thyme vinaigrette 9

### **Blue Cheese Wedge**

Iceberg lettuce, diced purple onions, cherry tomatoes, bacon lardoons, with a house made danish blue 8

### **Surf & Turf Salad**

Jumbo grilled shrimp and marinated tenderloin over mixed greens, cherry tomatoes & peppers, lemon-thyme vinaigrette 24

## FLAT BREADS

### ♥ **Wild Boar Pepperonata**

Wild boar sausage, roasted peppers, onions, italian seasonings 14

### **Margherita**

Yellow and red cherry tomatoes, smoked mozzarella, fresh basil! 12

### **Fig, Pear, Prosciutto**

caremelized onionn, goat cheese & Port reduction 14

### **Chicken Florentine**

Roasted chicken, red onion, spinach, mushrooms, grape tomatoes, lemon butter 12

### **8 Tenderloin Filet**

Premium certified center cut prime beef tenderloin over grilled Portabello mushroom and Mix vegetables 38

### **Pacific Delight**

Salmon, shrimp, diver scallops and mussels in a safron garlic butter sauce served over yuca fries 32

### **Blackened Salmon**

Brocollini, baby carrots and grape tomatoes served with a caper lemon butter 26

### ♥ **d'Vine's "Signature" Pork Chop**

Garlic mashers, tobacco onion strings, white truffle drizzle 26

### ♥ **Pollo d'Vine**

Grilled chicken breast, topped with mushroom, sundried tomatoes & lemon butter served with roasted potatoes & hericot verts 22

### **Hand Cut Ribeye**

14 oz Prime aged ribeye with tobacco onion strings and spicy broccolini 36

### **Smoked Rack of Lamb**

Served with scalloped potatoes and mix veggies 36

### **Grilled Chicken Picatta**

Airline chicken breast, capers tomatoes, lemon butter served with angel hair pasta 22

### \*\*\*\***Make Your Feature Dvine**\*\*\*\*

Add Lump Crab meat in creamy bianco sauce \$12  
Add Lobster Meat in Creamy Bianco Sauce \$14

## HEARTY SIDES \$7

Roasted Garlic Potatoes, Sauteed Spinach, Sauteed Asparagus, Steamed Broccolini, Garlic or Blue Cheese Mashed Potatoes

### ♥ **Risotto**

Choice of Spinach, asparagus or mushroom 8

**Parties of 7+ will incur a 20% service charge, obnoxious parties 25%, UGLY parties 30%**