

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%