

D'VINE WINE BAR & BISTRO

CHEESE SELECTIONS

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

Choose 1 \$9

Choose 3 \$25

Choose 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

Smoked aged semi-dry with a smooth nutty finish

Blue Paradise

Blue Mild, double cream blue, rich & smooth, long balanced finish

Drunken Goat

Semi-firm, from region of Murcia, known for the sweetness of its goat milk, soaked in local red wine

Smoked Gouda

Smooth firm texture with subtle smoky flavor

Truffled Goat Cheese

The flavor from black truffle pairs perfectly with the sweetness of a fresh goat cheese

★ **Horseradish Cheddar**

Mild white cheddar infused with horseradish flavor

TAPAS

Charcuterie

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

★ **Tropical Ceviche**

Tilapia marinated in fresh lime served with cucumber, pineapples, tomatoes and avocado 14

Gambas Y Tajadas

Plantain chips topped with shrimp al ajillo 14

Tenderloin Paillard

Thinly pounded tenderloin served with blue cheese toast points 18

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

★ **Empanadas**

Choose Churrasco with chimichurri, shrimp & spinach with bisque or goat cheese empanadas with sundried tomato aioli 12

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

★ **Mushroom Swiss Beef Sliders**

Tobacco onions & parmesan truffle fries 15

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, shaved carrots & feta, honey-lime vinaigrette 24

FLAT BREADS

★ Buffalo

Roasted chicken, buffalo sauce, blue cheese crumbles, crispy onions 14

Margherita

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

Fig, Pear, Prosciutto

caremelized onion, goat cheese & Port reduction 14

Chicken Florentine

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

HEARTY SIDES \$7

Roasted Garlic Potatoes, Sauteed Spinach, Sauteed Asparagus, Parmesan Truffle Fries, Garlic or Wasabi 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%

ENTREES

Prime Beef Tenderloin

Premium certified center cut over grilled Portabello mushroom and seasonal veggies

6 oz. \$30 10 oz. \$45

★ Ahi Tuna

Poke drizzle, grilled ginger bok choy, wasabi mash & ponzu 32

Blackened Salmon

Broccolini, baby carrots and grape tomatoes, caper lemon butter 26

♥ d'Vine's "Signature" Pork Chop

Garlic mashers, tobacco onion strings, white truffle drizzle 26

♥ d'Vine Grilled Chicken

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, seasonal roasted veggies 36

Rack of Lamb

Grilled to order, horseradish yucca mash, baby carrots, portobello & wine reduction 36

Grilled Chicken Picatta

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