

# Lunch Menu

Served Tuesday through Friday 11am to 3pm

## Starters

- Classico Bruschetta: Fresh Tomatoes, Garlic, Basil and Extra Virgin Olive Oil ~ \$7  
Vinaio Bruschetta: Warm Figs, Montrachet Goat Cheese, and Candied Pecans ~\$8  
Calamari Bruschetta: Tempura Fried Calamari with Fresh Mint & Watermelon ~ \$8  
Deviled Eggs with Sriracha Chili Sauce ~ \$6  
Southwest Sarsaparilla Pork Carnitas Sliders with Bleu Cheese Slaw and Dill Pickle Chip ~ \$6  
Whole Winery Wings, Sweet Spicy Sauces on the Side with Carrot Chips ~ \$8  
Three Cheese Fondue with Artichoke, Spinach and Roasted Red Pepper ~ \$8  
Coconut Shrimp with Mango Curry Sauce ~ \$9  
Stuffed Portabella Mushroom with Smoked Gouda, Garlic, Onion & Shaved Asparagus ~ \$9  
Share Platter with Fruit, Nuts, Olives, Caperberries and Crostini with three Cheeses or Meats ~ \$14

## Grilled Flatbreads

- Four Cheese: Fontina, Pepper Jack, White Cheddar and Feta, with Basil & Roast Garlic ~ \$8  
Roast Vegetable: Artichoke, Asparagus, Mushroom, Peppers, and Fontina ~ \$8  
BBQ Chicken: Red Onion, Corn, Roast Red Pepper & Fontina ~ \$9  
Shredded Filet Mignon: Chimichurri Sauce, Tomato Confit, Onion, Arugula and Fontina ~ \$10

## Soup & Salads

- A Soup from Our Chef's Secret Recipe Book ~ \$4  
Field Greens Side Salad with Red Onion, Tomatoes, Olives and Red Wine Vinaigrette ~ \$4  
Caesar Salad: Romaine, Tomato, Parmesan, Croutons, and our House Caesar Dressing ~ \$7  
Spinach Salad: Bacon, Strawberries, Feta Cheese, and Pine Nuts with Balsamic Vinaigrette ~ \$8  
\* Grilled Salad: Romaine, Heirloom Tomato, Fresh Herbs and Spicy Cream Dressing  
Topped with your choice of Chicken Breast ~\$11, Sirloin or Shrimp ~ \$13  
Asian Chicken Salad: Romaine, Shredded Cabbage, Toasted Almonds and Shredded Carrots tossed in a Sesame Vinaigrette with Grilled Chicken Breast, Fried Wontons and Candied Lime Zest ~ \$12

## Sandwiches

*Served with Choice of Fresh Housecut Fries, Side Salad, or Fresh Fruit*

- Herb Roasted Turkey Baguette Provolone, Roast Red Pepper, Lettuce & Herb Aioli ~ \$8  
Roast Veggie Pita, Portabella, Red Pepper, Squash with Artichoke Pesto & Cheese ~ \$7  
\*1/2 Pound Free Range Nilgai Antelope Burger ~ \$15  
\* 1/2 Pound Sirloin Burger or Patty Melt ~ \$9  
Classic Club, Turkey, Ham, Bacon, Cheddar & Swiss, Lettuce & Tomato on Choice of Artisan Breads ~ \$9  
Double Stack Chicken Club: Grilled Chicken Breast, Bacon, Lettuce, Tomato, and Herb Aoli ~ \$9  
Applewood Smoked BLT ~ \$8  
Vinaio Cubano, Fried Pork Loin Cutlet, Pulled Pork, Provolone, Spicy Cream and Pickle Chips ~ \$9

## Specialty Entrees

- Pan Seared Tilapia with Fontina Risotto, Grilled Asparagus and Fresh Herbs ~ \$10  
Hand Battered Chicken Strips served with House Cut Fries ~ \$8  
Linguini Pomodoro: Fresh Tomato, Garlic, Basil, EVOO, and Parmesan ~ \$9  
Vegetable Linguini: Artichoke, Asparagus, Squash, Tomato, Garlic and Peppers ~ \$10  
Baked Cheese and Shells with Fontina, Parmesan, and Pepper Jack Cheeses ~ \$10  
add Spicy Cappicola Ham ~ \$3  
Southwest Sarsaparilla Braised Pork Carnitas  
with Housecut Fries, Goldmine Aged Bleu Cheese Slaw and Lettuce Wraps ~ \$9

*Ask your server to see our [Gluten Free Menu](#) or our [Children's Menu](#)*

There is a \$4.00 charge for split plates

\*Consumption of Raw or Undercooked Eggs or Meat May Increase Your Risk of Food Borne Illness. These food items are served cooked to order, raw or undercooked.