

## Dinner Menu

Served daily 3pm to close

Ask for our Sommelier to make the perfect Wine or Beer Pairing for your food selections.

### 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

### Pastas & Vegetarian

Linguini Pomodoro: Fresh Tomatoes, Garlic, Basil, Extra Virgin Olive Oil, and Parmesan ~ \$11

Vegetable Linguini: Artichoke, Asparagus, Squash, Tomato, Garlic and Peppers ~ \$12

Baked Cheese and Shells with Cream, Fontina, Parmesan, and Pepper Jack Cheeses ~ \$12  
add Spicy Cappicola Ham ~ \$3

Linguini and Clams Carbonara: Bacon Cream Sauce, Onions, Garlic, and Asparagus ~ \$16

Pappardelle Pasta Florentine: Spinach Cream Sauce, Fresh Tomato and Lemon  
Topped with your choice of Chicken Breast ~ \$15, or Shrimp Skewer ~ \$17

### Specialty Entrees

\* Half Pound Bacon Sirloin Burger served with House Cut Garlic Fries ~ \$12

\* Half Pound Free Range Nilgai Antelope Burger served with House Cut Garlic Fries ~ \$17

Chicken Roulade of Spinach, Mushroom, Pine Nuts, Feta and Fresh Herbs  
with Red Skin Mash Potato, Asparagus and Buerre Blanc Sauce ~ \$16

Southwest Sarsaparilla Braised Pork Carnitas  
with Cilantro Polenta Griddlecakes and Goldmine Aged Bleu Cheese Slaw ~ \$17

\* Crispy 9 oz. Prime Pork Loin, Creamy Fontina Risotto and Caper Berry Sauce ~ \$18

\* Grilled 6 oz. Filet Mignon, Red Skin Mash Potato, Asparagus and Mushroom Onion Demi ~ \$23

\* Grilled Marinated 8oz. FlatIron Steak with Redskin Mash Potato & Julienne Veggies ~ \$19

\* Spicy Citrus BBQ Salmon with Cilantro Polenta Griddlecakes and Bleu Cheese Slaw ~ \$18

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.