

## APPETIZERS

<b>HUMMUS PLATTER • GF</b>	<b>18</b>	<b>CRAB DIP • GF</b>	<b>15</b>
duo of black garlic hummus and roasted red pepper hummus served with crudité and crostini <b>Suggested Pairing:</b> Any White/Rosé		served with crostini <b>Suggested Pairing:</b> Riesling/Vidal Blanc	
<b>CASINO FRIED CALAMARI</b>	<b>15</b>	<b>POMMES FRITES • GF</b>	<b>12</b>
fried calamari atop a sauce of bell peppers, chopped bacon, tomato sauce, parmesan snow <b>Suggested Pairing:</b> Élevage Blanc/Cab Franc/Rosé		truffle fries, parmesan snow, chopped herbs, served with ketchup & garlic aioli <b>Suggested Pairing:</b> What doesn't go with truffle fries!	
<b>BANG BANG SHRIMP (7)</b>	<b>15</b>	<b>MEDITERRANEAN GOAT CHEESE MEDALLIONS • GF</b>	<b>15</b>
lightly battered shrimp, house bang bang sauce, slight-medium spicy heat <b>Suggested Pairing:</b> Riesling/Élevage Blanc		topped with marinated roasted red pepper, tapenade of olives, capers, garlic, basil, lemon EVOO <b>Suggested Pairing:</b> Rosé/Pearl D' Blanc	

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## FLATBREADS, TACOS, & SALADS

<b>FIG AND GOAT CHEESE FLATBREAD</b>	<b>16</b>	<b>CHICKEN TACOS</b>	<b>21</b>
caramelized onions, fig spread, goat cheese, arugula, balsamic glaze <b>Suggested Pairing:</b> Riesling/Chardonnay/Cab Franc		blackened chicken, pineapple, corn salsa <b>Suggested Pairing:</b> Élevage Blanc/Vidal Blanc/Riesling	
<b>ITALIANO FLATBREAD</b>	<b>16</b>	<b>BLACK &amp; WHITE GARLIC CAESAR • GF</b>	<b>14</b>
chef curated selection of meats, mozzarella cheese, tomato sauce, basil <b>Suggested Pairing:</b> Rosé/Cab Franc/Élevage Select		romaine, croutons, parmesan, black garlic caesar dressing (black garlic is fermented garlic and will add a brown hue to the dressing) <b>Suggested Pairing:</b> Élevage Blanc/Chardonnay/Riesling	

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# ENTRÉES

## CHICKEN PARMESAN 24

classic chicken cutlet, marinara, mozzarella, parmesan with pasta du jour, Italian salsa verde

**Suggested Pairing:** Cab Franc/  
Élevage Rouge

## CRAB STUFFED HADDOCK 32

cauliflower purée, roasted red peppers, saffron potatoes, capers, brown butter, lemon chili oil

**Suggested Pairing:**  
Riesling/Chardonnay/Élevage Blanc

## PAN SEARED SCALLOPS 34 (3) • GF

served over herbed and Tuscan bean purée, bacon jam, vegetable du jour, roasted tomatoes

**Suggested Pairing:**  
Rosé/Chardonnay/Élevage Blanc

## \*ROASTED SALMON • GF 29

jasmine rice, béarnaise, roasted tomatoes, vegetable du jour

**Suggested Pairing:**  
Rosé/Chardonnay

## \*8 OZ BEEF FILET • GF 59

mashed potatoes, exotic mushrooms, pearl onions, black truffle demi glacé

**Suggested Pairing:** Élevage  
Select/Élevage Rouge/Founders  
Reserve

## \*16 OZ STEAK AU POIVRE 42 • GF

tri-colored pepper corn crusted NY strip, cognac demi cream sauce, mashed potatoes, vegetable du jour

**Suggested Pairing:** Élevage  
Select/Élevage Rouge/Founders  
Reserve/Cab Sauvignon

## \*ARGENTINIAN STYLE 25 STEAK FRITES

beef medallions, parsley, chimichurri, pommes frites  
**Suggested Pairing:** Any Rayson  
Red!

## \*8 OZ BONELESS PORK 29 CHOP • GF

mashed potatoes, vegetable du jour, rosemary raspberry gastrique  
**Suggested Pairing:** Cab Franc/  
Élevage Rouge

## ADD ONS: SALADS | PASTAS | ENTRÉES

Add Chicken	12	Add Shrimp	14
*Add Salmon	19	Add Scallops (3)	24
*Add Filet	30		

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\* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

• GF MEANS GLUTEN FREE