

FIRST PRESS

Artisan Cheese 12⁵⁰
a selection of three gourmet cheeses accompanied with fruit and vegetables. *Sauvignon Blanc*

Tuna Nicoise 14⁵⁰
seared ahi tuna over warm roasted red potato, haricot vert, and grape tomato salad with kalamata vinaigrette, and egg. *Chardonnay*

Pistachio Crusted Herbed Goat Cheese 11⁵⁰
warmed and topped with quince syrup, served with fresh vegetables. *Pinot Grigio*

Taste of Edge Wild 19⁵⁰
a selection of artisan cheeses and salami, vegetables, fresh and dried fruit with complimenting spread. *Cabernet Sauvignon or Sauvignon Blanc*

Spiced Hummus 9⁵⁰
a rich blend of chickpeas, lemon juice, garlic, tahini and latin spices with tomato-red pepper relish, served with vegetables. *Sauvignon Blanc*

Sundried Tomato & Harissa Mussels 11⁵⁰
Moosabecmussels, sundried tomatoes, harissa, roasted garlic, and white wine in a seafood broth. *Sauvignon Blanc*

A LITTLE GREEN

~ Add ~

Chardonnay
Poached
Salmon \$4

Sliced Chicken
Breast \$3

Two Grilled
Shrimp \$4

Two Seared
Scallops \$8

Vineyard Salad 6⁵⁰/9⁵⁰
mixed greens, grape tomatoes, parmesan, with choice of red grape vinaigrette or herbed ranch. *Sparkling*

Napa Valley 6⁵⁰/9⁵⁰
field greens, roasted pears, bleu cheese tossed in our rich fig balsamic. *Pinot Gris*

Thai Steak 13⁵⁰
mixed greens, grilled filet, carrots, red peppers, mint, basil, mango, avocado, and spicy Thai vinaigrette. *Zinfandel*

Bacon Spinach Salad 9⁵⁰
with red onion, carrot, egg, and bacon, tossed in hot bacon-red wine dressing. *Sauvignon Blanc*

Char Broiled Caesar Wedge 8⁵⁰
grilled romaine wedge topped with lemon, fresh cracked pepper, shaved parmesan and house-made dressing. *Chardonnay*

Arugula and Spinach 12⁵⁰
with chardonnay poached salmon, goat cheese, and bacon with a roasted garlic vinaigrette. *Chardonnay*

FULL BODIED ENTREES

Chardonnay Chicken
chardonnay marinated chicken, grilled and served with dijon cream, asparagus, garlic mashed potatoes. *Chardonnay*

19⁵⁰ *Brown Sugar Pork* 25⁵⁰
grilled brown sugar marinated pork loin, brie smashed red bliss potatoes, broiled broccolini, and apple cider-fig jus. *Pinot Noir*

Beef Tenderloin Trio
each medallion is separately topped with roasted shiitake mushrooms, bleu cheese butter, and dijon mustard cream, served with mashed potatoes and smoked gouda cream spinach. *Cabernet Sauvignon*

29⁵⁰ *Center Cut Sirloin* 27⁵⁰
8 ounce certified angus beef sirloin grilled and served with brie smashed potatoes, bacon braised brussel sprouts, and caramelized honey-mushroom sauce. *Merlot*

Chardonnay Seared Scallops 25⁵⁰
jumbo sea scallops, rosemary risotto, sauteed arugula, and pancetta with butternut-maple puree. *Chardonnay*

Applewood Salmon 26⁵⁰
oven roasted with shallot-bacon crust, champagne saffron beurre blanc, roasted garlic haricot verts, and creamy parmesan polenta. *Cabernet Sauvignon*

LIGHT VARIETALS

less than
600 calories each

Chicken Paillard
flattened chicken breast, seared and topped with a spinach and arugula salad in a fresh lemon dressing. *Sauvignon Blanc*

17⁵⁰ *Petite Filets* 24⁵⁰
two tenderloin medallions grilled and served with sautéed summer squash with oven dried tomato pesto, and latin chimichurri sauce. *Zinfandel*

Vegetable Meritage
parmesan polenta, grilled asparagus, portobello, zucchini, yellow squash and red pepper with balsamic glaze and arugula pesto oil. *Pinot Grigio*

16⁵⁰

STRUCTURED SANDWICHES

served with slaw

substitute a vineyard or napa salad for \$1

Chicken & Brie
dijon grilled chicken breast, caramelized onions, melted French brie, and chianti jam on Udi's roll. *Riesling*

13⁵⁰ *Javelina Chicken* 14⁵⁰
chardonnay marinated breast, grilled with white cheddar, thick cut bacon, roasted red peppers, and cilantro-lime aioli on Udi's roll. *Vignoles*

Smoked Turkey Sandwich
cherry wood smoked cider-maple marinated turkey, lettuce, tomatoes, havarti, and bacon-bleu cheese mayo on Udi's roll. *Chardonnay*

14⁵⁰ *Burgundy Burger* 14⁵⁰
10 ounce certified angus beef patty, havarti, caramelized onions, and roasted garlic-red wine aioli on Udi's roll. *Pinot Noir*

BLT & E
thick cut sugar cane bacon, vine-ripened tomatoes, lettuce and two fried eggs on Udi's roll with pesto aioli. *Chardonnay*

13⁵⁰ *Grilled Cheese* 13⁵⁰
queso blanco, havarti, brie, with sundried tomato-chile pesto on Udi's roll. *Pinot Grigio*