

## FIRST PRESS

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*Artisan Cheese* 12<sup>50</sup>  
a selection of three gourmet cheeses accompanied with fruit and vegetables. *Sauvignon Blanc*

*Tuna Nicoise* 14<sup>50</sup>  
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* 11<sup>50</sup>  
warmed and topped with quince syrup, served with fresh vegetables. *Pinot Grigio*

*Taste of Edge Wild* 19<sup>50</sup>  
a selection of artisan cheeses and salami, vegetables, fresh and dried fruit with complimenting spread. *Cabernet Sauvignon or Sauvignon Blanc*

*Spiced Hummus* 9<sup>50</sup>  
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* 11<sup>50</sup>  
Moosabecmussels, sundried tomatoes, harissa, roasted garlic, and white wine in a seafood broth. *Sauvignon Blanc*

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## A LITTLE GREEN

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~ Add ~

Chardonnay  
Poached  
Salmon \$4

Sliced Chicken  
Breast \$3

Two Grilled  
Shrimp \$4

Two Seared  
Scallops \$8

*Vineyard Salad* 6<sup>50</sup>/9<sup>50</sup>  
mixed greens, grape tomatoes, parmesan, with choice of red grape vinaigrette or herbed ranch. *Sparkling*

*Napa Valley* 6<sup>50</sup>/9<sup>50</sup>  
field greens, roasted pears, bleu cheese tossed in our rich fig balsamic. *Pinot Gris*

*Thai Steak* 13<sup>50</sup>  
mixed greens, grilled filet, carrots, red peppers, mint, basil, mango, avocado, and spicy Thai vinaigrette. *Zinfandel*

*Bacon Spinach Salad* 9<sup>50</sup>  
with red onion, carrot, egg, and bacon, tossed in hot bacon-red wine dressing. *Sauvignon Blanc*

*Char Broiled Caesar Wedge* 8<sup>50</sup>  
grilled romaine wedge topped with lemon, fresh cracked pepper, shaved parmesan and house-made dressing. *Chardonnay*

*Arugula and Spinach* 12<sup>50</sup>  
with chardonnay poached salmon, goat cheese, and bacon with a roasted garlic vinaigrette. *Chardonnay*

## FULL BODIED ENTREES

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

19<sup>50</sup> *Brown Sugar Pork* 25<sup>50</sup>  
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*

29<sup>50</sup> *Center Cut Sirloin* 27<sup>50</sup>  
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* 25<sup>50</sup>  
jumbo sea scallops, rosemary risotto, sauteed arugula, and pancetta with butternut-maple puree. *Chardonnay*

*Applewood Salmon* 26<sup>50</sup>  
oven roasted with shallot-bacon crust, champagne saffron beurre blanc, roasted garlic haricot verts, and creamy parmesan polenta. *Cabernet Sauvignon*

## LIGHT VARIETALS

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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*

17<sup>50</sup> *Petite Filets* 24<sup>50</sup>  
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*

16<sup>50</sup>

## STRUCTURED SANDWICHES

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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*

13<sup>50</sup> *Javelina Chicken* 14<sup>50</sup>  
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*

14<sup>50</sup> *Burgundy Burger* 14<sup>50</sup>  
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*

13<sup>50</sup> *Grilled Cheese* 13<sup>50</sup>  
queso blanco, havarti, brie, with sundried tomato-chile pesto on Udi's roll. *Pinot Grigio*