

Wines By The Glass

White

Bella Sera Pinot Grigio, Italy

8

Glass Mtn. Chardonnay, Napa Valley

8

Petit Chapeau, White Burgundy, France

11

Sonoma Cutrer Chardonnay

Russian River Ranches

13

William Hill Chardonnay

9

Fetzer Sauvignon Blanc, CA

7.5

Buehler Vineyards, White Zinfandel

7

Loredoma Riesling, CA

8

Red

Glass Mtn., Napa Valley

Cabernet or Merlot

8

Stag's Leap Hawk Crest Cabernet

11

Robert Mondavi Cabernet, Napa Valley

16

Castle Rock, Pinot Noir, CA

10

Domain Arnoux "Bourgogne"

Pinot Noir, France

12

Briscoe Malbec

10

Ruffino Chianti, Italy

8

Rosemount Shiraz, Australia

8.5

Echelon Pinot Noir, France

8.5

Appetizers

Lobster Bisque

Coconut Ginger Essence

Chopped Vine Salad

Iceberg Lettuce, Tomatoes, Cucumber, Red Onion
& Crumbled Gorgonzola, Champagne Vinaigrette

Classic Caesar Salad

Whole Romaine, Polenta Croutons & Shaved
Parmesan

Fresh Burrata Mozzarella

Grilled Eggplant & Fire Roasted Peppers, Basil
Infused E.V.O.O.

Awesome Drunken Tuscan Pasta

Rigatoni Cooked in Red Wine, Sautéed Sausage &
Sweet Red Peppers, Light Garlic Roasted Fresh
Tomato Sauce

Seafood Risotto

Baby Scallops, Rock Shrimp & Maryland Crab
Meat, Crustacean Froth

Colossal Crab Meat Cocktail

Served with Two Dipping Sauces

Lobster Ravioli

Champagne Caviar Emulsion & Wasabi Essence

Shrimp Oreganata

Wilted Spinach & Sautéed Mushrooms Over
Linguine

Entrées

Sesame Encrusted Ahi Tuna

Over Warm Lentil Salad with Foie Gras, Shallot
Brandy Sauce

Macadamia Crusted Scottish Salmon

Citrus Risotto & Jumbo Green Grass Asparagus,
Cognac Dijon Sauce

Bronzino Mediterranean Sea Bass

Spaghetti Squash, Topped with Crispy Prosciutto
& Sicilian Pesto

Herb Roasted Chicken

Wilted Spinach & Sautéed Medley of Mushrooms,
Truffle Scented Creamy Potatoes, Natural Jus

Crispy Long Island Duck Breast

Spinach Almond Spaetzle, Orange Carrot Puree

Braised Lamb Shank

Glazed Carrots & Truffle Whipped Potatoes,
Barolo Wine Reduction

Grilled Veal Porterhouse

Vanilla Bean Sweet Potato Puree & Broccoli Rabe,
Natural Jus

Grilled Filet Mignon

Braised Napa Savoy Cabbage with Pancetta &
Whipped Potatoes, Crispy Shallots

Desserts

Vine Signature Cookie Plate

Pastry Chef's Selection

Trio Sorbet

Lemon, Mango & Raspberry

Seasonal Cheesecake

Classic Vanilla Bean Crème Brulee

Vine Trio

Warm Chocolate Cake, Granny Smith Apple
Cranberry Fritters & Vanilla Gelato

Drink Specials

Figtini

Figenza (Fig Flavored Vodka), Stoli raspberry,
Triple Sec Cranberry Juice & Lime

11

Kier Royale

Champagne & Chambord, Twist of Lemon

9

Valentine's Day

**** Sample Menu Only....Items and preparation may change****

\$75 per person plus tax & gratuity

Includes choice of one each appetizer, entrée & dessert