

Appetizers

Roasted Tomato Soup
Goat Cheese Crostini
7.5

Classic Chilled Gazpacho
Crème Fraiche & Lime Avocado Crostini
7.5

Simple Green Salad
Crumbled Gorgonzola Cheese, Champagne Vinaigrette
7.5

Classic Caesar Salad
Polenta Croutons & Shaved Parmesan
7.5

Fried Calamari
Served with Lime Mousseline & Spicy Marinara
9

Fresh Bufala Mozzarella
Red & Yellow Beefsteak Tomato Tower, Garden Basil Oil,
Balsamic Reduction
13

Colossal Crab Meat Cocktail
Served with Two Dipping Sauces
17

Entrée Salads

Vine Salad with Grilled Chicken
Boston Bibb Lettuce, Shaved Fuji Apples, Spiced Pecans,
Champagne Vinaigrette, Warm Brie Crouton
16

Filet Mignon Baby Arugula Salad
Filet Mignon Tips, Goat Cheese, Tomato Confit & Toasted
Pistachios, Scallion Lime Vinaigrette
18

Blackened Chicken Caesar
Shavings of Reggiano Parmesan & Polenta Croutons
14

Grilled Chicken Breast Bruschetta
Chopped Chicken Breast, Arugula, Olives & Fresh Bufala
Mozzarella, Balsamic Vinaigrette
14

Maryland Crab Cake Baby Spinach Salad
Granny Smith Apples & Candied Walnuts, Honey Dijon
Dressing
15

Specialty Sandwiches

Served on Toasted Ciabatta with Homestyle Chips

Sliced Filet Mignon Sandwich
Lettuce, Tomato & Horseradish Sauce
14

Grilled Chicken Club Sandwich
Vine Ripe Tomatoes, Crispy Bacon & Bibb Lettuce, Mild
Herbed Mayo
11

Maryland Crab Cake Sandwich
Avocado Salsa, Caper Scallion Remoulade
15

Entrées

Bucatini Pasta Pomodoro
Sautéed Prosciutto & Onion, Fresh Plum Tomato & Basil
12

Chicken Scarpariello
Chicken Breast, Fennel Sausage, Hot Cherry Peppers & Diced
Potatoes, Madiera Wine
14

Sesame Seared Ahi Tuna
Sake Glazed Snow Peas, Sushi Rice Cake, Wasabi Cream &
Soy Ginger
19

Linguine Bolognese
Vegetable & Meat Ragu, Vodka Pink Sauce
15

English Pea, Mascarpone & Asiago Cheese
Ravioli
Sautéed Exotic Mushrooms, Leeks & Grape Tomato,
Chardonnay Butter
15

Potato Crusted Tilapia
Roasted Asparagus & Aromatic Red Wine Reduction,
Dollop of Sour Cream
19

Pan Seared Scottish Salmon
Fresh Thyme Citrus Risotto, Sun-dried Tomato Sicilian Puree
19

2 Course Luncheon

(Salad & Entrée) 17 -
Please Note: No Substitutions

3 Course Luncheon

(Salad, Entrée & Dessert) 21 -
Please Note: No Substitutions

Salad

Seasonal Organic Greens
Champagne Vinaigrette
8

Entrée - Choice of

Penne Arribiatta
Penne Pasta with Slightly Spicy Tomato Sauce & Ricotta
Cheese

Chicken Ala Daniella
Sautéed Chicken, Topped with Prosciutto & Melted
Mozzarella, Wilted Spinach & Roasted Potatoes

Tilapia Francese
Served with Roasted Potatoes & Julienne Vegetables, Fresh
Herb Lemon Wine Sauce

Dessert - Choice of

Raspberry & Mango Sorbet
Garnished with Fresh Mint

Julie's Raspberry Swirl Cheesecake

Wines By The Glass

Champagne

Saint-Hilaire Brut
8.5

White

Glass Mtn. Chardonnay, Napa Valley
8

Sonoma Cutrer Chardonnay
Russian River Ranches
13

Fetzer Sauvignon Blanc, CA
7.5

Bella Sera Pinot Grigio, Italy
8

Red

Echelon, Pinot Noir, CA
8.5

Boisset "Bourgogne", Pinot Noir, France
11

Ruffino Chianti, Italy
7.5

Callaway Merlot, CA
7.5

Glass Mtn. Cabernet Sauvignon
Napa Valley
8

Rosemount Shiraz, Australia
8.5

Alta Vista "Premium"
Malbec, Argentina
10

Robert Mondavi Cabernet, Napa Valley
16

www.vinerestaurant.net