

Lunch Menu

* The Wedge \$11

A crisp iceberg wedge with crumbled blue cheese, cherry tomatoes, diced red onion and crispy bacon drizzled with our homemade blue cheese dressing

Caesar Salad \$9

Crisp romaine, creamy dressing, parmesan crostini and double smoked bacon

* Mixed Baby Greens \$8

Tender organic lettuce tossed in our white balsamic and basil dressing

* Beets Three Ways \$13

Beet and chèvre mousse, roasted beets and chèvre and pickled beets over rocket with spiced walnuts

* Pan Seared Scallop Salad \$20

Field greens tossed in a roasted pear vinaigrette with blue cheese, candied pecans, tomatoes, Bermuda onion and cucumber

All sandwich selections are served with your choice of soup, homemade mac and cheese, mixed greens, Caesar salad or homemade chips

The Tasting Room Burger \$14

Fresh ground chuck topped with cheddar cheese, bacon-onion jam, roasted garlic aioli and rocket lettuce

Turken Melt \$12

Smoked turkey, bacon and melted white cheddar with lettuce, tomato and red onion on sourdough bread

Meatloaf \$14

Served with roasted garlic whipped potatoes and a natural jus

Gourmet Grilled Cheese \$12

With basil pesto, sliced tomato, mozzarella, parmesan, cheddar and fontina cheese on grilled ciabatta bread

Asian Stir Fry \$12

Your choice of mild, medium or hot, chicken or shrimp with seasonal vegetables over rice vermicelli noodles

* Portobello Mushroom Tower \$15

With a hearty bean and roasted tomato sauce, spinach, onions, roasted red peppers, button mushrooms, leeks, carrots, chèvre and provolone cheese

Baja Fish Tacos \$12

Crispy fried fish of the day with cabbage, red onion, green onion, cilantro, crema and spicy pico de gallo

* Steak and Frites \$16

NY striploin grilled to medium rare, served with white truffle aioli Substitute any side for \$3

* Blackened Salmon on Greens \$14

With orange and grapefruit segments in a citrus vinaigrette

Chicken Pasta \$12

Grilled chicken, double smoked bacon, tomato, onion and fresh basil tossed in a chardonnay cream

Seafood Pasta \$17

Shrimp, mussels, lobster, Atlantic salmon, julienne vegetables and dill in a Pernod cream

Shaved Beef and Swiss

Shaved beef topped with mushrooms and onions, served on a toasted onion bun with horseradish mayonnaise