

STARTERS

- Sugar Pumpkin-Green Apple Soup *goat cheese "boursin" crouton cup* 3.50 *bowl* 4.95
 Today's Soup *cup* 3.50 *bowl* 4.95
 Farmstand Organic Baby Lettuces *balsamic vinaigrette* 5.95
add blue cheese 7.25
 Oven Roasted Crab Cakes *savoy cabbage, lime, chipotle aioli* 11.95
 Chardonnay Steamed Mussels *lobster broth, fennel, tomato, cream* 9.50
 Crispy Mix of Calamari, Zucchini, Lemon, Green Beans *potato aioli* 8.95
 Sweet Roasted Garlic *cambozola cheese, tomato chutney, crostini* 7.95
 Artisan Cheese Plate *assorted cheeses, fruits, nuts, baguette* 12.95

ENTREE SALADS

- Vintner's *organic greens, grilled chicken tenderloins, pears, walnuts, grapes, blue cheese* 11.95
 Grilled Shrimp *baby greens, tomato, fennel, olives, orange vinaigrette* 13.95
 Warm Walnut Crusted Goat Cheese *organic greens, apples, bacon-apple cider dressing* 9.95
 Napa Valley Caesar *shaved parmesan, focaccia croutons* 8.95
with oven roasted crab cake 13.95 *with prosciutto & grilled chicken* 12.95

SANDWICHES

- Oven Roasted Turkey Club *crisp bacon, swiss cheese, cranberry chutney, kettle cooked potato chips* 8.95
 Parmesan Crusted Chicken *basil pesto mayo, arugula, herbed fries* 8.95
 Half Turkey Club Sandwich and Half Napa Valley Caesar 9.50
 Oakville Panini *prosciutto, sopresatta, house made mozzarella, tomato tapenade, on pressed focaccia* 9.95
 Truffled Egg Salad *spinach, toasted brioche, kettle cooked potato chips* 7.95
 San Francisco Crab Melt *brioche, dill havarti, roma tomatoes, pesto mayonnaise* 11.95
 Grilled Cheddar Chuck Burger *sesame roll, herbed fries* 8.95
add crisp bacon and blue cheese 9.75

MAIN COURSES

- Rotisserie Free Range Half Chicken *winter vegetables, rosemary jus* 13.95
 Wild Rice Meat Loaf *garlic mashed potatoes, spinach & mushrooms, savory winter gravy* 10.95
 Pepper Crusted Rare Ahi Tuna *roasted tomato, mint bacon risotto, black olive tapenade* 13.95
 Omelette of the Day *petite salad, lemon vinaigrette, red bliss home fries* 8.95
 Fennel Crusted Salmon *toasted couscous, lemon rosemary vinaigrette* 12.95
 Pan Seared Petite Filet Mignon *blue cheese mashed potatoes, fennel bacon ragout, merlot essence* 15.95

PASTAS

- Angel Hair *plum tomatoes, basil, spinach, kalamata olives, feta cheese* 9.95 *Add Jumbo Shrimp* 13.95
 Penne with Mushrooms *porcini cream, cipollini onions, pancetta, goat cheese* 10.95
 White Bean Ravioli with Grilled Chicken *spinach, radicchio, fennel & sage broth* 12.95
 Winter Risotto *today's market selection A.Q.*

WHITE WINES

Armstrong Ridge Brut	6.50
Montevina Pinot Grigio	6.50
Napa Valley Grille Chardonnay	5.00
Byron Estate Chardonnay	7.00
Hess Select Chardonnay	6.25
Estancia Chardonnay	7.50
Steele Chardonnay	12.75
Beringer White Zinfandel	5.50
Napa Valley Grille White Zinfandel	4.50
Simi Sauvignon Blanc	6.75
La Famiglia Pinot Grigio	8.50
Caymus Conundrum	14.00

RED WINES

Napa Valley Grille Cabernet	5.00
Petzer Cabernet	7.50
J.Lohr Cabernet	6.75
Kunde Cabernet	11.50
Napa Valley Grille Merlot	5.00
Beringer Merlot	6.75
Blackstone Merlot	7.50
St Francis Merlot	14.00
Ravenswood Zinfandel	6.75
R.H. Phillips FXP Syrah	7.00
Echelon Pinot Noir	7.50
Rabbit Ridge Sangiovese	6.50

ALTERNATIVES

Iced Cappuccino	3.25
Frozen Cappuccino	3.95
Poland Springs	2.95
San Pelligrino 250 ml	2.95
Mango Lemonade	3.50
San Benedetto Sparkling	4.95
San Benedetto Still	4.95
IBC Root Beer	2.25
Watermelon Margarita	5.75
White Peach Daiquiri	5.75
Strawberry Colada	5.50
Nantucket Nectars	2.95