Ertel Cellars Winery Dinner Menu

Starters

Crispy Fried Calamari \$11 With Sweet Chili Glaze

Pan Seared Jumbo Crab Cake \$13 Jalapeño Corn Salsa and Cajun Remoulade

> Sriracha Fried Shrimp \$12 Goat Cheese and Chives

Raspberry Brie \$12 Dried Fruit and Nuts

Soups and Salad

Crock of French Onion Soup \$9 Provolone, Swiss, and Mozzarella

> Chef's Soup of The Day Cup \$5 or Bowl \$9

Caesar Salad \$10 Parmesan Flakes and Croutons

Spinach Salad \$11 Goat Cheese, Candied Pecans, Strawberries, Figs, and Cranberries

Dressings Caesar Honey Mustard Ranch

Bleu Cheese Balsamic Vinaigrette Add-Ons Chicken \$5 Shrimp \$7 Salmon \$9

Seafood Entrées

Fresh Grouper \$30 Pan-Fried, Blacken, Grilled or Broiled

Macadamia Crusted Sea Bass \$33 Bleu Cheese Crumbles and Creamed Spinach

Bourbon Glazed Salmon \$26 Rice Pilaf and One Side

Jumbo Shrimp Scampi \$25 Garlic, Shallot, and Herb Butter

Shrimp Capparelli \$26 Prosciutto Ham and Provolone Cheese Garlic Herb Crust

Chicken and Pork Entrées

10oz Center Cut Pork Chop \$24 Fig Compote

Grilled Balsamic Chicken \$21 Rice Pilaf, Jalapeño and Roasted Tomato Sauce includes One Side

Chicken and Mushroom Marsala \$22 Sauteed w/Fresh Mushrooms & Marsala Sauce

All Entrées Include Choice of Salad or Soup, Starch and Vegetable

Pasta Entrées

Chicken and Shrimp Pasta \$24

Penne Pasta, Tomatoes, Mushrooms, Basil,

Bacon, and Garlic Cream

Pastas Includes Soup or Salad

Beef Entrées

14oz New York Strip Steak \$34 Mushrooms and Onions

8oz Filet Mignon \$36 Demi-Glace and Garlic Herb Butter

> 12oz Ribeye \$32 Bleu Cheese Crumbles

Kids Menu

Fried Shrimp Basket \$10 French Fries and Fruit Cup

Grilled Cheese \$8 French Fries and Fruit Cup

Crispy Chicken Fingers \$9 French Fries and Fruit Cup

Desserts

Crème Brûlée \$9 Vanilla Bean and Fresh Strawberries

New York Cheesecake \$8 Salted Caramel and Chocolate Whip Cream

Mile High Chocolate Cake \$8 Powdered Sugar and Whip Cream

Light Fare

Smoked Gouda Burger \$15 Bacon, Mushrooms, and Brioche Bun

Balsamic Glazed Chicken Sandwich \$13 Tomato, Red Onion, Fresh Basil, Fresh Mozzarella, and Brioche Bun

Lite Fare Items Include Fries or Small House Salad or Cup of Soup

Ertel Cellars Winery Lunch Menu

Starters

Crispy Fried Calamari \$11 With Sweet Chili Glaze

Pan Seared Jumbo Crab Cake \$13 Jalapeño Corn Salsa and Cajun Remoulade

> Sriracha Fried Shrimp \$12 Goat Cheese and Chives

Raspberry Brie \$12 Dried Fruit and Nuts

Sandwiches

California Club \$10 Ham, Turkey, Bacon, Lettuce Tomato, and Avocado Aioli on Two Slices of Multigrain Bread

Hot Ham and Cheese \$10 Ham, Smoked Gouda Cheese, and Fig Compote on

Sourdough Roll

Balsamic Glazed Chicken Sandwich \$10 Tomato, Red Onion, Fresh Basil, Fresh Mozzarella, and Brioche Bun

Blackened Shrimp Tacos \$12 Corn Tortillas, Jalapeño Corn Salsa and Shaved Red and Green Cabbage, and Cilantro Lime Aioli

Fried Cod Sandwich \$10 Lettuce, Tomato, and Cajun Remoulade on Brioche Bun

Smoked Gouda Burger \$12 Bacon, Mushrooms, and Brioche Bun

Pasta Entrées

Chicken and Shrimp Pasta \$18 Penne Pasta, Tomatoes, Mushrooms, Basil, Bacon, and Garlic Cream Sauce

Creamy Mushroom Stroganoff \$14 Wild Mushroom Blend and Cream Sauce tossed with Egg Noodles

Lunch Entrées

Fresh Grouper \$28 Pan-fried, Blacken, Grilled, or Broiled

Jumbo Shrimp Scampi \$23 Garlic, Shallot, and Herb Butter

Shrimp Capparrelli \$24 Prosciutto Ham and Provolone Cheese Garlic Herb Crust

Bourbon Glazed Grilled Salmon \$23 Rice Pilaf and One Side

Jumbo Crab Cake Lunch \$22 Jalapeño Corn Salsa, and Cajun Remoulade

Chicken and Mushroom Marsala \$18 Sauteed w/Fresh Mushrooms & Marsala Sauce

Add Soup or Salad to any Lunch Entree for \$2

Kids Menu

Fried Shrimp Basket \$10 French Fries and Fruit Cup

Grilled Cheese \$8 French Fries and Fruit Cup

Crispy Chicken Fingers \$9 French Fries and Fruit Cup

Desserts

Crème Brûlée \$9 Vanilla Bean and Fresh Strawberries

New York Cheesecake \$8 Salted Caramel and Chocolate Whip Cream

Mile High Chocolate Cake \$8 Powdered Sugar and Whip Cream

Soups and Salads

Crock of French Onion Soup \$9 Provolone, Swiss, and Mozzarella

> Chef's Soup of The Day Cup \$5 or Bowl \$9

House Salad \$7 Tomato, Cucumber, Onion, Cheese, and Croutons

> Caesar Salad \$10 Parmesan Flakes and Croutons

Spinach Salad \$11 Goat Cheese, Candied Pecans, Strawberries, Figs, and Cranberries

Dressings

Caesar Honev Mustard Ranch Bleu Cheese **Balsamic Vinaigrette**

Add-Ons Chicken \$5

Shrimp \$7 Salmon \$9