

THE WINERY

RESTAURANT & WINE BAR

Dinner Menu

Beginnings

YG's Alsatian "Pizza"

Applewood Smoked Bacon, Crème Fraiche,
Gruyere Cheese & White Onion 12.95

Seared Rare Ahi Tuna

Mango, Cucumber Tower, Avocado Cigar &
Orange-Cilantro Vinaigrette 15.95

Colorado Buffalo Carpaccio

Black Pepper Crusted Buffalo, Mixed Greens,
Truffle Vinaigrette & Crispy Parmesan Straw 15.95

Crispy Kurobuta Pork Belly Lollipops

Cannellini Bean Ragout, Wasabi Yuzu &
Toasted Sesame Seeds 14.95

Wild Mushroom, White Truffle Oil & Blue Cheese Flatbread

Blue Cheese, Crème Fraiche,
Caramelized Onions & Chives 12.95
Add Maple Leaf Duck Confit 5

The Winery Charcuterie & Artisanal Cheese Board

Whole Grain Mustard, Cornichons, Grilled Baguette &
Cranberry-Walnut Bread Slices 22.95

Soup Du Jour

Chef's Seasonal Inspiration 10.95

Crispy Almond Dusted Calamari

Lime Marinated Cucumber Salad &
Spicy Tomato-Saffron Aioli 14.95

Prosciutto Wrapped Wild White Shrimp

Wild Mushroom and English Pea Risotto,
Champagne & Chive Butter 16.95

Lobster & Lump Crabmeat Ricotta Ravioli

Cognac-Tarragon Lobster Sauce & Micro Greens 18.95

Steamed Mussels & Clams

White Wine, Garlic & Saffron Broth with
Grilled Baguettes 12.95

½ Dozen Fresh Oysters on the Half Shell

The Winery Mignonette &
Black Pepper Vodka Cocktail Sauce 18

White Shrimp Martini

Arugula, Apple, Celery Salad & Black Pepper
Vodka Cocktail Sauce 19.95

The Winery Seafood Tower

A Combination of 10oz Lobster Tail, 8oz King Crab Legs, 6 Jumbo Shrimp,
6 Fresh Oysters & 6 Ahi Tuna Spoons 99
With 1oz Tsar Nicoulai Reserve Caviar add 145

Fresh Greens

The Winery House Salad

Organic Baby Greens, Candied
Walnuts, Roquefort Cheese, Red
Grapes, Red Onions, Grape
Tomatoes, Apples & Dijon Mustard
Vinaigrette 10.95

Classic Caesar Salad

Petite Romaine, Shaved Parmesan
& Kalamata Olive Tapenade
Crostitini 10.95

Seasonal Local Heirloom Tomatoes

Fresh Burrata Mozzarella, Micro
Arugula, Garlic Croutons, Extra
Virgin Olive Oil & Aged Balsamic
Vinegar 13.95

Shaved Brussels Sprouts Spinach Salad

Applewood Smoked Bacon,
Almonds, Hard Boiled Eggs,
Manchego Cheese & Cranberry-
Mustard Vinaigrette 13.95

The B.O.B. Salad

Petite Romaine, Applewood
Smoked Bacon, Red Onion & Blue
Cheese Dressing 13.95

Ocean

The Winery Cioppino

Catch of the Day, Manila Clams,
Black Mussels, Shrimp &
Calamari in a Roasted Tomato
Broth with Grilled Baguette
34.95

Porcini Crusted Barramundi

English Pea Coulis, Roasted King
Trumpet Mushrooms, Charred Baby
Carrots & Pinot Noir-Ginger
Essence
27.95

King Salmon "a la Plancha"

Duo of Organic Quinoa, Grilled
Asparagus & Vine Ripe Tomato-
Basil Sauce Vierge
28.95

Chili Lime Rubbed Hawaiian Mahi-Mahi

Grilled Tropical Fruit Chutney,
Cilantro-Ginger Jasmine Rice,
Roasted Pistachio & Lemongrass-
Gewurztraminer Butter
28.95

Jumbo Maine Scallops & Wild White Shrimp

Watercress-Parmesan Risotto,
Roasted Baby Golden Beets,
Crispy Pancetta & Ginger
Cabernet Essence
33.95

Land

Slow Braised Angus Beef Shortrib

Prosciutto Wrapped Asparagus, Carrot Infused Pearl Couscous &
Zinfandel Reduction 29.95

Maple Leaf Farms Duck "Deux Facons"

Citrus Marinated Sliced Duck Breast, Duck Confit, Rosemary Gnocchi, Wilted Pea Tendrils &
Dry Bing Cherry Reduction 32.95

The Winery Corkscrew Pasta

Sonoma Chicken, Baby Artichokes, Zucchini, Red Onion, Sun-dried Tomatoes &
Basil Pesto Cream 22.95

Artichoke & Ricotta Gnocchi

Seared Tofu, Charred Heirloom Baby Vegetables &
Arugula, Roasted Garlic-Truffle Cream 21.95

Mary's Farm Chicken Two Ways

Thyme-Butter Roasted Chicken Breast, Apple-Spinach Sausage, Yellow Dutch Potatoes,
Haricots Verts & Sundried Tomato Sauce 24.95

Take a Walk on the Wild Side

Chef YG Features a Nightly Special of Fresh Wild Game or Fowl. This includes Venison, Elk, All-Natural Buffalo, Kangaroo, Alligator, Rabbit, Pheasant, Quail, Squab or Partridge

From the Grill

Honey Glazed Kurobuta Tomahawk Pork Chop

34.95

Herbes de Provence Organic New Zealand Rack of Lamb

37.95

12oz Brandt Family Reserve Cajun Flatiron Steak

32.95

8oz Brandt Family Reserve, Filet Mignon

38.95

16oz Brandt Family Reserve, New York Steak

48.95

18oz Brandt Family Reserve, Bone-In Rib Eye Steak

53.95

Accompany Your Steak

10oz Grilled Spiny Lobster Tail

41.95

Grilled Wild White Shrimp (4)

16.95

Lump Crabmeat Oscar Style

17.95

½ lb Alaskan King Crab Legs

38.95

Steak Sauces

Black Truffle, Green Peppercorn or Classic Béarnaise 3

Sides

Organic Sautéed Spinach

Garlic Cream & Roasted Almonds

9.95

Wild Mushroom Medley

Garlic Cream

Asparagus

Steamed or Grilled with Hollandaise

Roasted Butternut Squash & Potato Dauphinois

Black Truffle Mashed Potatoes

Organic Sautéed Broccolini

Sundried Tomatoes

Roasted Brussels Sprouts

Crispy Pork Belly Bits

Baked Potato

Herbed Pomme Frites

Dipping Sauces

Truffle Pomme Frites

Dipping Sauces

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.