

Salads

Add chicken \$11, shrimp \$10, salmon \$13

* The Wedge \$18

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 \$17

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

* Beet & Chèvre Salad \$16

Glazed beets, pistachios, pickled golden beets, rocket and chèvre cheese drizzled with balsamic vinaigrette

* Pan Seared Scallop Salad \$28

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

* Strawberry Spinach Salad \$15

Spinach, ripe strawberries, thinly sliced red onion and sliced avocado tossed in strawberry champagne vinaigrette

* Mixed Baby Greens \$12

Tender organic lettuce tossed in our house sesame vinaigrette

Appetizers

While sampling our wine you may wish to enhance your experience by sampling one or more of our truly tantalizing appetizers. Find out why we call ourselves "The Tasting Room"!

** Seared Ahi Tuna Loin \$18

Served with mixed baby greens, black sesame vinaigrette, wasabi aioli and pickled ginger

* Duck Wings \$17

Duck wing confit, crisped and tossed in a cherry chipotle sauce, served with blue cheese dipping sauce and pickled crudité

** Asian Style Beef Tenderloin Tips \$20

Served with a soy-cilantro-ginger demi

Crispy Vegetable Spring Rolls \$12

Served with a sweet chili dipping sauce

Coconut Shrimp \$15

Coconut studded deep fried shrimp served with a sweet chili dipping sauce

Kang's Fiery Pork \$18

Spicy marinated pork tenderloin served with a sesame-cilantro spaetzle

* Scallops Wrapped with Bacon \$25

Drizzled with our house made lemon reduction and served with a chili aioli

* Beef Tenderloin Carpaccio \$18

Served RAW with parmigiano reggiano, arugula, capers, red onion horseradish cream, balsamic reduce, cayenne oil and grilled lemon

Roasted Garlic Brie \$18

Oven baked and served with toasted baguette

Garlic and Artichoke Dip \$17

Lots of garlic, artichokes and parmesan oven baked and served with toasted baguette

Arancini di Riso \$14

Deep fried risotto stuffed with creamy bocconcini cheese and fresh herbs served with our house made tomato sauce

Tomato Bruschetta \$16

Toasted baguette with herb cream cheese, feta, Roma tomatoes, red onion, garlic and fresh basil

* Spanish Mussels \$18

Steamed in a rich, savory tomato broth with chorizo, white wine, smoked paprika and fresh herbs

Crab Cakes \$18

Served on a bed of Asian slaw with chili aioli

* Roasted Prosciutto \$14

Prosciutto wrapped bocconcini with basil and tomato sauce drizzled with balsamic glaze

* Arepas \$14

Warm, soft corn cakes stuffed with slow braised beef, pico de gallo, feta and sour cream

Warm Marinated Olives \$7

Truffle Frites \$9

Mac & Cheese \$10

* Gluten free ** Less than 20ppm Gluten

All prices subject to HST