

Village Wines & Bistro

Appetizers and Small Plates

Artichoke and Roasted Red Pepper Dip
Made fresh with Imported Parmesan & Asiago Cheeses Served with Toasted French Bread
7.5

Blue Cheese Stuffed Olives
Jumbo Spanish Queen Olives hand stuffed
6

Mozzarella-Pesto Bread
Fresh Mozzarella, tomato baked until golden brown
7

Crab Stuffed Mushrooms
Bursting with our own delicately seasoned creamy crab stuffing
7

Baked French Brie
Mild and Creamy topped with Apricot Preserves and crunchy pecans served with French Bread
7.5

Antipasta Plate
An Assortment of Italian Meats, Cheeses, marinated Artichokes and Roasted Red Peppers, Olives, Pepperocini & French Bread
13

Tomato and Goat Cheese Tart
Thin sliced tomato with mild and tangy cheese accented by a touch of red onion and fresh thyme.
8.5

Our entrée size salads are made fresh to order! Served with French Bread and dressing on the side

Salads

Bistro Chicken Salad
Fresh Greens, Tomato, Red Bell Pepper, Crisp Bacon Red Onion, Blue Cheese with Roasted Chicken and our Tangy Poppy Seed Dressing.
9

Tuscan Salad
Fresh Greens, Italian Meats & Cheeses, Artichokes, Olives, Roasted Red Pepper, Red Onion and Tomato served with our house Balsamic Vinaigrette
9

Roasted Portobello and Asparagus Salad
Roasted Portobello Mushroom, Asparagus Spears and Red Pepper served warm on a bed of Fresh Greens, Tomato and Red Onion topped with Feta Cheese Served with our Red Wine Vinaigrette
10

Chicken Pesto Salad
Fresh Greens, Red Onion, Roasted Red Pepper, Tomato, Pecans, Imported Parmesan, with Pesto Marinated Chicken and our Parmesan Peppercorn Dressing
9

Greek Salad
Fresh Greens, Kalamata Olive, Red Onion, Cucumber, Tomato, Pepperocini, and Feta Cheese with our house Balsamic Vinaigrette
8
Half Size 5

Dressings:

Ranch, Blue Cheese, Parmesan Peppercorn, Italian, Balsamic Vinaigrette, Poppy Seed, Fat Free Raspberry

Soup D' Jour

Cup	\$3
Bowl	\$4

Bistro Specialties

Wild Mushroom Ravioli
Ravioli bursting with exotic mushrooms and herbs topped with a Tomato Bruschetta Cream Sauce
15

Orange-Chipotle Shrimp
Sweet with a touch of spice
Jumbo Shrimp served with fresh Pineapple, Red Pepper and Onion on a bed of white rice
17

Creamy Tarragon Chicken
Roasted Chicken served with a Tarragon White Wine sauce On Couscous with Fresh Vegetable
14

Roasted Grouper with Lemon-Caper Couscous
Grouper Filet topped with Roasted Tomato, Onion a touch of fresh cream on a bed of Lemon Caper Couscous
16

Braised Beef Short Rib with Blackberry Horseradish Sauce
Tender Certified Angus Beef drizzled with our Blackberry Horseradish sauce along side Smashed Redskins and Fresh Vegetable.
16

Spinach Stuffed Portobello
A blend of Spinach, Bacon and Parmesan atop a Portobello Mushroom Cap served with Tomato and Herb rice
12

Bacon Wrapped Pork Tenderloin Medallions
Finished with a Maple-Dijon glaze and served with Smashed Redskins and Fresh Vegetable
16

Steak and Guinness Pie
Thick and rich stew simmered for hours with Filet Mignon, Fresh Vegetables and Guinness Stout topped with a crispy Puff Pastry
13

All entrees are served with a dinner salad

Panini's, Sandwiches, & Wraps

All Served with your choice of Kettle Chips and Pickle or Lunch Size Salad

Italian Deli Panini
Hickory Smoked Ham, Genoa Salami, Capicola, and Mozzarella grilled to perfection
7

Chicken Pesto Panini
Roasted Chicken topped with homemade Pesto, Roasted Red Peppers and Parmesan Cheese
7.5

Buffalo Chicken Hoagie
Roasted Chicken smothered in our spicy Buffalo Sauce topped with Mozzarella Cheese, choice of Ranch or Blue Cheese on the side
7

Bistro Club
Honey Ham, Smoked Turkey and Crispy Bacon, Lettuce, tomato and Mayo on Toasted Ciabatta
7.5

Pear, Gorgonzola, Turkey Wrap
With Red Onion, Carrot, And Fresh Greens Drizzled with our tangy Poppy Seed Sauce
7.5

Buttermilk Ranch Chicken Wrap
Bursting with Fresh Greens, Tomato, Onion Crisp Bacon and Roasted Chicken topped with our own Buttermilk Ranch Dressing

Angus Beef and Blue
Thin Sliced Angus Beef topped with Onion, Roasted Red Pepper, Blue Cheese and our own Tangy Steak Sauce
7.5

Cajun Grouper
Rubbed with a Special Cajun Seasoning served with Lettuce and a Lemon-Garlic Aioli
8

Village Wines & Bistro House Wines

White Wines

2006 Reuscher-Haart Piesporter Riesling, Germany 5.5/19
Apricot and peach sweetness with a long lingering finish

2006 Pomelo Sauvignon Blanc, California 6/22
Subtle hints of citrus fruit with a touch of honeysuckle finish

2005 Canti Chardonnay/Pinot Grigio, Italy 5.5/19
A clean blend of lemon peel and tropical fruits

2005 Bishops Peak Chardonnay, Edna Valley, CA 7.5/25
From the Wolf vineyard, soft & pleasing with neutral oak

2004 Cantina Tollo Pinot Grigio, Italy 5/18
Crisp yet rich citrus fruits soft and balanced

Red Wines

2005 St James Winery Velvet Red, Missouri 5/18
Sweet and Fruity bursting with jammy flavors

2005 Reflection Pinot Noir, France 5.5/20
Medium bodied dark cherry tones balanced with clove and cedar

2006 Luzon Verde 100% Monastrell, Spain 5/18
All organic! Juicy, Jammy red fruits and a creamy smooth finish

2006 Glasso Montepulciano D'Abruzzo, Italy 5.5/20
Silky smooth, hints of raspberry, cassis, and tabacco

2005 Wooloomooloo Shiraz, Australia 5/18
Rich dark fruits with a touch of cocoa and spice

2005 Mandolin Cabernet Sauvignon, Central Coast CA 7/23
Currant, Cherry, blackberry and spice with a hint of toasted vanilla

Rose Wines

2006 Tunnel of Elms White Zinfandel, California 4.25/15
Soft and smooth with layers of strawberry and melon

Childs Menu

- Mac and Cheese 3.50
- Grilled Cheese Panini 3.50
- Cheese Pizza 7.00
- Ham and Cheese Roll-up 3.50

Beverages

- Pepsi, Diet Pepsi, Mt. Dew, Grape, 7up 12oz can 1.00
- San Pellegrino Sparkling Water 1.95
- Orangina 1.75
- Iced Tea - Free Refills 1.70
- Lemonade - Free Refills 1.70
- Hot Tea 1.50
- Coffee - Regular or Decaf 1.50

Red or White

Glass - 4 half liter - 12

Domestic Beers

Budweiser, Bud Light,
Miller Light
Michelob Ultra
2.50

Import & Micro Beers

McEwans Scottish Ale- Scotland 4.00
Paulaner Hefe-Weizen 3.50
Blue Moon 3.50
Stella Artios 3.50
Sam's Seasonal 3.50
Sam Adams Light 3.50