

# 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

### Crab Stuffed Mushrooms

Bursting with our own delicately seasoned creamy crab stuffing  
7.5

### Margarita Shrimp

Grilled Jumbo Shrimp Served with our special Tequila-Lime Sauce  
7

### Antipasto

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

### Smoked Salmon Bruschetta

On toasted baguette served with Dilled Cream Cheese and a touch of Red Onion and Capers  
8.5

### Buffalo Chips

A plate of our kettle chips splashed with buffalo sauce and finished with melted Blue Cheese  
7

### Chorizo Sliders

Three Mini Chorizo Burgers Topped with the Flamboyant South African Peppadew  
8.5

### Soup D'Jour

Cup 3.5

Bowl 4.5

### 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

### Grilled Shrimp Caesar Salad

Fresh Romaine, Shaved Parmesan Cheese and House Made croutons, tossed in our own Caesar dressing then topped with Jumbo Shrimp  
13

### 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  
11

### 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  
9  
Small 6

### Chopped BLT Salad

Chopped Greens, Fresh Tomato and Crispy Bacon, and Crumbled Blue Cheese Served with a side of Creamy Ranch Dressing  
10  
Small 7.5

### Dressings:

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

## Bistro Specialties *All Bistro Specialties served with a dinner salad*

### Lump Crab Cakes

Perfectly Seasoned Crab Accented by Lemon-Parsley Aioli Served with Fresh Asparagus  
19

### Italian Sausage Ravioli with Red Wine Tomato Sauce

Seasoned Sausage and Fresh Vegetables served with our Homemade Sauce  
16

### Pomegranate-Rosemary Chicken

Roasted French-Style Chicken Breast Served with Orzo Pasta And Fresh Vegetable  
17

### Three Cheese Manicotti

Ricotta, Parmesan and fresh Mozzarella Blended with fresh Herbs and backed with our Red Wine Marinara  
14

### Twin Filets Mignons

Served atop a Sautéed Mushroom Medley Finished with a touch of Red Wine Crusty Baguette alongside  
22

### Steak and Guinness Pie

Thick and rich stew simmered for hours with Filet Mignon, Fresh Vegetables and Guinness Stout topped with Crispy Puff Pastry  
13

### Bacon Wrapped Pork Tenderloin Medallions

Finished with a Maple-Dijon glaze and served with Smashed Redskins and Fresh Vegetable  
16

### Eggplant and Tomato Stuffed Portobello

Sautéed Eggplant, Tomato and Parmesan atop a Portobello Mushroom Cap On Orzo Pasta tossed in a Sun-Dried Tomato Pesto  
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

### Mediterranean Chicken Pizza

Thin Crisp Crust with an Oregano-Garlic Olive Oil topped with Chicken, Roasted Red Pepper, Red Onion, Tomato, Kalamata Olives and a blend of Parmesan and Feta Cheeses  
14

## 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  
7.5

### Chicken Pesto Panini

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

### Southwest Chicken Panini

Roasted Chicken Marinated in a special mixture of Southwest Spices, with Red Onion, Pepper Jack Cheese And a side of Chili Mayo  
7.5

### Buffalo Chicken Hoagie

Roasted Chicken smothered in our spicy Buffalo Sauce topped with Mozzarella Cheese, Ranch or Blue Cheese on the side  
7.5

### Polynesian Ham and Pineapple

Crisp Bacon, Sweet Pineapple, and Smoked Ham, served on Toasted Ciabatta Lettuce, Tomato and our Cinnamon Aioli  
8

### Bistro Club

Honey Ham, Smoked Turkey and Crispy Bacon, Lettuce, Tomato, Mayo on Toasted Ciabatta  
7.5

### Roast Beef, Blue Cheese, and Caramelized Onion

Served on herbed Foaccia with Lettuce, Tomato and a tangy Horseradish Mayonnaise  
8.5

### Blackened Chicken Wrap

Warm Blackened Chicken, Mushroom, Red Onion, Fresh Greens and a Creamy Dijon Sauce  
7.5

### Buttermilk Ranch Chicken Wrap

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

## White Wines by the Glass & Bottle

**2007 Reuscher-Haart Piesporter Riesling**, GER 6 /22 (1ltr)  
*Citrus sweetness and Ripe Melon with a pleasant lingering finish*

**2007 Nelwood Station, Moonie River**, Aus 5/18  
*Live "Down Under " with uniquely Australian White Blend*

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

**2004 Odine, Chardonnay** AFR 7./24  
*Graceful, zesty Lime & full bodied complexity*

**2006 Canyon Road Chardonnay**, California 5/18  
*Soft buttery texture, subtle refreshing topical fruits*

**2006 Campo al Sole Pinot Grigio** Umbria, 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 Sidewise Pinot Noir**, France 5.5/20  
*Medium bodied dark cherry tones balanced with clove and cedar*

**2006 Dante Merlot**, California 5.5 /20  
*Ripe, Silky, Smooth essence of dark chocolate and blackcurrant*

**2007 Granacha de Fuego**, Spain 5./18  
*Ripe Cherries with Depth & Finesse, leads to an exotic Spicy Finish.*

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

**2006 Canyon Oaks Cabernet Sauvignon**, CA 5.5/20  
*Currant, Cherry, blackberry and spice with a hint of toasted vanilla*

**2006 Peirano Estate vineyard Cabernet Sauvignon**, CA 7./ 24  
*Elegance! & Full body, Grace this Heritage Collection from Peirano*

## Rose Wines

**2007 Coyote Creek White Zinfandel**, California 5/18  
*Soft and smooth with layers of strawberry and melon*

## Beverages

Pepsi, Diet Pepsi, Mt. Dew, Grape, 7up 12oz can 1.00

San Pellegrino Sparkling Water 1.95

Iced Tea - Free Refills 1.70

Lemonade - Free Refills 1.70

Hot Tea 1.70

## Childs Menu

Mac and Cheese 3.50

Grilled Cheese Panini 3.50

Cheese Pizza 7.00

Ham and Cheese Roll-up 3.50

## White Wines by the Bottle

**2006 Carl Ehrhard Spatlesse** —Germany 29.99  
*Rich and Full Bodied with tangerine & peach on the finish*

**2006 Blanck Gewurztraminer**—French 39.99  
*Beautiful soft. A fine round sweetness and freshness*

**2004 Lions Peak Viognier**—California 25.99  
*Perfume aromas of stone fruits Gold Metal at Calif. St. Fair*

**2007 Sdricca Pinot Grigio** —Italy 23.99  
*Exotic flavors of Honey and Mango and a hint of jasmine*

**2003 Four Graces Pinot Blanc**—Oregon 29.00  
*Juicy Bright With a Peach and tropical Round finish*

**2007 Luli Chardonnay**— California 32.99  
*Top 100 San Fran. Chronicle . Fresh & Clean, Lush Fruit driven Texture*

**2007 Peter Franus Sauvignon Blanc** —Calif. 31.99  
*792 cases produced. Pretty & Elegant California Style.*

## Red Wines by the Bottle

**2005 ABC Knox Alexander Pinot Noir** —Calif. 57.99  
*91 pts. Tanzer. Bursting with Velvety berries , & wafts of Vanilla*

**2003 Schroder Pinot Noir Malbec** — Argentina 48.99  
*An Interesting blend Serious and Complex , Silky Smooth*

**2004 Esterlina Cole Ranch Merlot** —California 29.99  
*Cherry & Light Earthy Smoky Flavors*

**2006 Kokomo Bella Cuvee** —California 29.99  
*Cabernet Franc, petit Sarah & Cabernet sauvignon Dark Incredibly Rich Fruit.*

**2005 Chateau Giron Leres Cotes du Bordeaux**—France 24.99  
*60% Merlot – 30% Cabernet Sauvignon– 10% Cabernet Franc*

**2004 Barbera d' Alba della Rocche Superiore**—Italy 33.99  
*Aged 15 months in French Oak Barrels . Remarkable Structure*

**2005 Carlo Boffa Langhe Nebbiolo**— Italy 39.99  
*Plums Raspberries & Truffles In Traditional Italian Style*

**2001 Cliff Edge Shiraz**—Australia 31.99  
*91 pts Robert Parker Outstanding, Delicious Fruit With Savory nuances*

**2006 Atteca Old vines Grenache** —Spain 28.99  
*Plum & Blueberry, flavors Great Balance With Silky Tannins*

**2006 Lang & Reed Cabernet Franc**— 33.99  
*Lively Cherry & Current flavors on the palate Nice Finish*

**2005 Ramey Claret** —California 48.99  
*Finely Etched Cassis, Blackberry aromas ,Complicated by dried rose & white pepper*

**2006 Orin-Swift "The Prisoner"**— California 45.99  
*" Full Throttle " Crowd Pleasing Zin Blend - 93 pts ,Top 100 wines W. S.*

**2005 Bennett Lane Maximus**— California 44.99  
*Red Feasting Wine. Dense & Chewy Concentrated dark fruits.*

## Domestic Beers

Budweiser Bud Light Miller Light

Michelob Ultra

## Import & Micro Brews

Guinness Stout

Blue Moon

Stella Artois

Sam's Seasonal

Sam Adams Light