

# 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

### Mozzarella-Pesto Bread

Fresh Mozzarella, tomato baked until golden brown  
7

### Antipasto

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

### Baked French Brie

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

### Dressings:

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

### 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  
9  
Small 5

### Dried Fruit & Nut Salad

Fresh Greens, an assortment of Dried Fruits & Nut s Diced Tomato, Red Onion, topped with Gorgonzola Served with our Mixed Berry Vinaigrette  
10  
Small 7.5

## 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

### 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

### 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

### Smoked Chicken Ravioli with Pumpkin-Sage Cream Sauce

Bursting with Chicken, Cheeses and Herbs topped with a savory cream sauce  
16

### Balsamic-Apple Glazed Chicken

Fresh Glazed Tenders Served with Herb Roasted Red Skins And Fresh Vegetable  
15

### Bacon Wrapped

### Pork Tenderloin Medallions

Finished with a Maple-Dijon glaze and served with 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  
13

### Mediterranean Chicken Pizza

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

### Twin Filets Mignons

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

## 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

### Pear, Gorgonzola, Turkey Wrap

With Red Onion, Carrot, And Fresh Greens Drizzled with a Tangy Poppy Seed 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  
7.5

### Flat Iron Steak Sandwich

With Roasted Red peppers & Onions topped with House-Made Peppered Steak Sauce On Rustic Baguette  
10

## White Wines by the Glass & Bottle

**2007 Reuscher-Haart Piesporter Riesling**, GER 5.5/22 (1ltr)  
*Citrus sweetness and Ripe Melon with a pleasant lingering finish*

**2006 Cuvee A White Blend**, Oregon 7/24  
*Muller-Thurgau, Pinot Gris, & Riesling dominate this Rich Fruity Blend*

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

**2004 Oline 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 Gouguenheim Merlot**, ARG 5.5 /20  
*Ripe, Silky, Smooth essence of dark chocolate and blackcurrant*

**2003 Villa Puccini Chianti**, Italy 5./18  
*Rich aroma, soft tannins, round with broad complexity*

**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

Orangina 1.75

Iced Tea - Free Refills 1.70

Lemonade - Free Refills 1.70

Hot Tea 1.50

## 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 Jean Baptiste Kabinett -Germany 29.99

2006 Blanck Gewurztraminer -French 39.99

2004 Lions Peak Viognier -California 25.99

2007 Sdricca Pinot Grigio -Italy 23.99

2003 Four Graces Pinot Blanc -Oregon 29.00

2005 ABC Sandford Benedict Chardonnay - Calif. 41.99

2007 Peter Franus Sauvignon Blanc -Calif. 31.99

## Red Wines by the Bottle

2005 ABC Knox Alexander Pinot Noir -Calif. 57.99

2003 Schroder Pinot Noir Malbec - Argentina 48.99

2004 Esterlina Cole Ranch Merlot -California 29.99

2006 Kokomo Bella Cuvee -California 29.99

2005 Chateau Giron Leres Cotes du Bordeaux -France 24.99

2004 Barbera d' Alba della Rocche Superiore -Italy 33.99

2005 Carlo Boffa Lange Nebbiolo - Italy 39.99

2001 Cliff Edge Shiraz -Australia 31.99

2006 Atteca Old vines Grenache -Spain 28.99

2006 Lang & Reed Cabernet Franc - 33.99

2005 Ramey Claret -California 48.99

2006 Orin-Swift "The Prisoner" - California 45.99

2005 Bennett Lane Maximus - California 44.99

## Domestic Beers

Budweiser, Bud Light,

Miller Light

Michelob Ultra

2.5

## Import & Micro Beer

Guinness Stout 4

Blue Moon 3.5

Stella Artois 3.5

Sam's Seasonal 3.5

Sam Adams Light 3.5