

Sparkling

	<u>GLASS</u>	<u>BOTTLE</u>
KENWOOD - CALIFORNIA CUVÉE BRUT A CLASSIC CALIFORNIA SPARKLING WINE		21

White

LIGHTEST & SWEETEST TO DRY & FULL BODIED

SYMPHONY - 2007 - LODI A RARE, SEMI-SWEET LIGHT AND FRUITY WINE. SO GOOD, WE NAMED OUR RESTAURANT AFTER IT!	6	19
PEAK WHITE - 2007 - CALIFORNIA A CRISP AND OFF DRY WHITE WINE WITH STRONG CITRUS OVERTONES.	6	18
PINOT GRIS - 2005 - WILLAMETTE VALLEY ALSO KNOWN AS PINOT GRIGIO, OFF DRY, CRISP YET SOFT WITH HINTS OF LIME.	6	18
CHARDONNAY - 2005 - CENTRAL COAST FROM COASTAL VINEYARDS WITH TROPICAL FRUIT OVERTONES AND BALANCED ACIDITY.	7	21
CHARDONNAY - 2003 - NAPA VALLEY - RESERVE FULL BODIED WITH BUTTER, VANILLA AND OAK. AGED IN FRENCH OAK FOR 18 MONTHS.	8	24

Rose / Blush

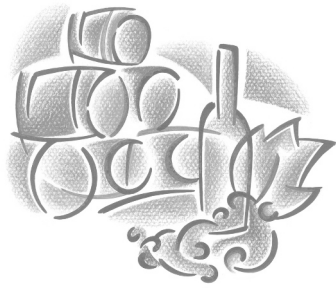
DESERT BLUSH - AMERICAN SWEET AND FRUITY WITH FLAVORS OF PEACH AND SWEET APPLE.	6	18
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Red

LIGHTEST TO FULL BODIED

BURGUNDY - AMERICAN SOFT AND EASY DRINKING WITH LIGHT TANNINS IN A SWEETER STYLE.	6	18
PINOT NOIR - 2004 - WILLAMETTE VALLEY - RESERVE HINTS OF CLOVE, TOASTED OAK & SOFT CHERRY, AGED FOR 18 MONTHS IN FRENCH OAK.	8	24
MERLOT - 2005 - MONTEREY SMOOTH, FRUIT FORWARD LIGHT TO MEDIUM BODIED WINE WITH A MELLOW FINISH AND LIGHT OAK.	7	21
CABERNET SAUVIGNON - 2005 - CENTRAL COAST LIGHTLY OAKED WITH A HINT OF RASPBERRY AND CURRANT IN A FRUIT FORWARD STYLE.	7	22
SYRAH - 2003 - PASO ROBLES - RESERVE FULL BODIED, BLACKBERRY, BLACK CHERRY, CHOCOLATE AND SPICE, AGED FOR 24 MONTHS IN FRENCH OAK.	8	28

Subject to change without notice



Served Lunch & Dinner

Beginnings

LOBSTER BISQUE

INCREDIBLE LOBSTER SOUP
CUP 4.95, BOWL 6.95

SOUP OF THE DAY

CHEF'S SOUP OF THE MOMENT
CUP 3.95, BOWL 5.95

BRUSCHETTA

DICED ROMA TOMATOES, MUSHROOMS, SHAVED
PARMESAN & TOASTED CROSTINI. 7.95

CRAB CAKES

PAN SEARED CRAB CAKES WITH STONE GROUND
MUSTARD SAUCE & BRUSCHETTA MIX. 8.95

BAKED BRIE FOR TWO

MILD IMPORTED CHEESE, TOASTED ALMONDS,
SLICED APPLES, FRUIT & TOAST POINTS. 12.95

COCONUT SHRIMP

FOUR JUMBO SHRIMP DIPPED IN TEMPURA BATTER,
ROLLED IN COCONUT & DEEP FRIED. 7.95

FLASH FRIED CALAMARI PUTTANESCA

CAPERS, KALAMATA OLIVES, TOMATO, RED ONION,
MIXED GREENS IN PESTO VINAIGRETTE. 8.95

CRAB, SPINACH & ARTICHOKE DIP

FIRE ROASTED AND SERVED WITH TOASTED ITALIAN
BREAD CROSTINI. 9.95

Salads

HOUSE SALAD

SMALL TOSSED DINNER SALAD OF FIELD GREENS IN BALSAMIC VINAIGRETTE. 3.95

CAESAR SALAD

CHOPPED ROMAINE, CROUTONS & SHAVED PARMESAN WITH A CLASSIC CAESAR DRESSING. 6.95
WITH GRILLED: CHICKEN 10.95 SALMON 12.95 STEAK 13.95

TOMATO & FRESH MOZZARELLA SALAD

SLICED TOMATOES AND OVALINE MOZZARELLA, ASSORTED SPRING MIX, RED ONIONS, BASIL,
TOMATO PESTO VINAIGRETTE & BALSAMIC REDUCTION. 9.95

ITALIAN CHOPPED SALAD

DICED CHICKEN, TURKEY PASTRAMI, MOZZARELLA CHEESE, GARBANZO BEANS, RED ONIONS,
TOMATOES, ROMAINE AND SPRING MIX SALAD TOSSED IN ITALIAN DRESSING. 10.95

APPLE PECAN SALAD

ROMAINE, SPRING MIX, GRANNY SMITH APPLE, PEAR, BLUE CHEESE AND CARAMELIZED PECANS
TOSSED IN A WHITE BALSAMIC VINAIGRETTE. 9.95 ADD GRILLED CHICKEN 13.95

WINERY COBB SALAD

ASSORTED LETTUCE, SMOKED TURKEY, APPLEWOOD BACON, AVOCADO, RED ONION, BLUE CHEESE CRUMBLES,
HARD BOILED EGG & DICED TOMATO WITH HOUSE MADE RANCH DRESSING. 10.95

DRESSINGS:

BLEU CHEESE VINAIGRETTE | RANCH | CLASSIC CAESAR | RASPBERRY VINAIGRETTE | THOUSAND ISLAND | BALSAMIC VINAIGRETTE | ITALIAN

Served 5—Close

Entrées

ENTRÉES INCLUDE YOUR CHOICE OF SMALL TOSSED SALAD OR CUP OF SOUP

CHICKEN TUSCANY

SAUTÉED CHICKEN SCALOPPINI, MARSALA & SHERRY WINE SAUCE, SLICED MUSHROOMS
SERVED WITH REDSKIN MASHED POTATOES AND SAUTÉED FRESH VEGETABLES. 17.95

SEARED ALASKAN HALIBUT

PAN SEARED & ROASTED, TOPPED WITH AVOCADO RELISH & SYMPHONY
WINE BEURRE BLANC. SERVED WITH ROASTED RED POTATOES & SAUTÉED VEGETABLES. 23.95

GRILLED FLAT IRON STEAK

FLAME GRILLED 10 OUNCE BLACK ANGUS, WITH A BURGUNDY WINE SAUCE,
BLUE CHEESE CRUMBLES & SERVED WITH SAUTÉED VEGETABLES & CHOICE OF POTATO. 19.95

SURF & TURF

FLAME GRILLED 6 OZ FILET MIGNON ACCOMPANIED BY A 6 OZ AUSTRALIAN LOBSTER TAIL,
DRAWN BUTTER, SAUTÉED FRESH VEGETABLES AND CHOICE OF POTATO 39.95

VEAL SCALOPPINI

SAUTÉED VEAL WITH ARTICHOKE HEARTS, CAPERS & PROSCIUTTO IN A LEMON & WHITE WINE
BUTTER SAUCE & SERVED WITH ROASTED RED POTATOES AND SAUTÉED VEGETABLES. 23.95

HERB ROASTED CHICKEN

HERB & LEMON MARINATED HALF CHICKEN OVEN ROASTED AND SERVED WITH REDSKIN
MASHED POTATOES AND SAUTÉED FRESH VEGETABLES. 18.95

ANGUS NEW YORK STEAK

AGED FOR 21 DAYS, FLAME GRILLED & FINISHED WITH A BURGUNDY WINE MUSHROOM SAUCE,
SAUTÉED FRESH VEGETABLES & CHOICE OF POTATO. 8 oz, 21.95 / 12 oz, 25.95

WINERY SCAMPI

SAUTÉED SHRIMP IN OUR SYMPHONY WINE, LEMON JUICE, FRESH GARLIC, DICED TOMATO
& GREEN ONIONS OVER IMPORTED FETTUCCINI PASTA. 18.95

SYMPHONY CHICKEN LIMONE

GRILLED CHICKEN, SAUTÉED ARTICHOKE & SUN DRIED TOMATOES TOSSED IN IMPORTED
FETTUCCINI & A LEMON ZEST SYMPHONY WINE CREAM SAUCE. 16.95

GRILLED FILET MIGNON

TENDERLOIN OF BEEF, AGED 21 DAYS, BACON WRAPPED, GRILLED & FINISHED WITH A
CABERNET DEMI, SAUTÉED VEGETABLES & CHOICE OF POTATO. 6 oz, 23.95 / 9 oz, 27.95

ATLANTIC SALMON RUSTICO

SALMON GLAZED WITH GINGER & TERIYAKI, FLAME GRILLED AND SERVED OVER GARDEN FRESH
SAUTÉED SPINACH. 18.95

TORNADOS St. JAMES

PAN SEARED FILET MEDALLIONS, CRAB STUFFED MUSHROOM CAPS & SHRIMP COVERED IN OUR
CRÈME SHERRY & LOBSTER SAUCE. SERVED WITH SAUTÉED VEGETABLES & CHOICE OF POTATO. 29.95

PASTA PRIMAVERA

ASSORTED FRESH VEGETABLES SAUTÉED AND TOSSED IN IMPORTED FETTUCCINI AND
GARLIC OLIVE OIL. 15.95

AUSTRALIAN LOBSTER TAIL*

ADD A 6 OZ AUSTRALIAN LOBSTER TAIL WITH DRAWN BUTTER AND LEMON TO ANY ENTRÉE. 19.95
*SUBJECT TO AVAILABILITY / FOR A ONE TAIL FULL DINNER ADD \$ 6.00

RARE: RED COOL CENTER, **MEDIUM RARE:** RED WARM CENTER, **MEDIUM:** PINK CENTER, **MEDIUM WELL:** SLIGHT TO NO PINK CENTER, **WELL DONE:** FULLY COOKED THROUGHOUT, ALLOW EXTRA TIME

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. | MODEST PLATE SPLIT CHARGES APPLY

Served 11:30 - 3 Only

Sandwiches

SANDWICHES ARE SERVED WITH YOUR CHOICE OF STEAK FRIES, CUP OF SOUP OR SIDE OF THE DAY

WINEMAKER'S CLUB

SMOKED TURKEY, AVOCADO, APPLEWOOD BACON, TOMATO,
PROVOLONE & RED ONION ON GRILLED CIABATTA. 9.95

GRILLED KOBE BEEF BURGER

8 OUNCE AMERICAN KOBE BEEF, SLICED TOMATO, LEAF LETTUCE
ON A TOASTED KAISER ROLL. (BACON OR CHEESE \$1 EACH) 9.95

TURKEY RUEBEN PANINI

TURKEY PASTRAMI, SAUERKRAUT, SWISS CHEESE & THOUSAND
ISLAND DRESSING ON GRILLED PUMPERNICKEL RYE. 9.95

ROASTED TURKEY

SLICED TOMATO, LETTUCE & SWISS CHEESE ON WHOLE GRAIN
CIABATTA WITH A BLACK CHERRY MERLOT DIPPING SAUCE. 9.95

CAPRESE HOAGIE

ROMA TOMATO, OVALINE MOZZARELLA, RED ONION, TOMATO
PESTO VINAIGRETTE, LETTUCE ON GRILLED WHEAT HOAGIE.
8.95

CHEESE STEAK PANINI

BLACK ANGUS BEEF SHREDDED, PROVOLONE, MUSHROOMS,
CARAMELIZED ONIONS & STONE GROUND MUSTARD. 9.95

DESERT RANCH

GRILLED CHICKEN, SMOKED BACON, SWISS CHEESE, LETTUCE,
RED ONION & TOMATO ON TOASTED CIABATTA BREAD. 9.95

VINTNERS B.L.T.

APPLEWOOD SMOKED BACON, LEAF LETTUCE, FRESH TOMATO,
& AIOLI ON GRILLED CIABATTA BREAD. 8.95

Entrées

LUNCH PORTIONED ENTRÉES | ADD A SMALL TOSSED SALAD OR CUP OF SOUP TO ANY ENTREE FOR \$2.00

GRILLED FLAT IRON STEAK

FLAME GRILLED, BURGUNDY WINE SAUCE, BLUE CHEESE CRUMBLES, SAUTÉED VEGETABLES, CHOICE OF POTATO. 14.95

CHICKEN TUSCANY

CHICKEN SCALOPPINI, MARSALA & SHERRY MUSHROOM WINE SAUCE, POTATO MASHERS, SAUTÉED VEGETABLES . 13.95

SEARED ALASKAN HALIBUT

PAN SEARED, AVOCADO RELISH, SYMPHONY WINE BEURRE BLANC, ROASTED RED POTATOES, SAUTÉED VEGETABLES. 17.95

WINERY SCAMPI

SHRIMP SAUTÉED IN SYMPHONY WINE, LEMON JUICE, FRESH GARLIC, DICED TOMATO & GREEN ONIONS OVER FETTUCCINI. 14.95

ANGUS NEW YORK STEAK

GRILLED 8 OUNCE BLACK ANGUS BEEF, BURGUNDY WINE MUSHROOM SAUCE, SAUTÉED VEGETABLES, CHOICE OF POTATO. 16.95

ATLANTIC SALMON RUSTICO

SALMON GLAZED WITH GINGER & TERIYAKI, FLAME GRILLED AND SERVED OVER FRESH SAUTÉED SPINACH. 14.95

YORKSHIRE FISH & CHIPS

TWO ICELANDIC COD FILETS DIPPED IN TEMPURA BATTER, FRIED TO A GOLDEN BROWN, SERVED WITH SEASONED FRIES & SLAW. 12.95

GRILLED FILET MIGNON

21 DAY AGED 6 OUNCE BACON WRAPPED FILET WITH CABERNET DEMI, SAUTÉED VEGETABLES, CHOICE OF POTATO. 19.95

SYMPHONY CHICKEN LIMONE

GRILLED CHICKEN, ARTICHOKE HEARTS, SUN DRIED TOMATOES IN A LEMON ZEST CREAM SAUCE TOSSED IN FETTUCCINI. 13.95

PASTA PRIMAVERA

ASSORTED FRESH VEGETABLES SAUTÉED AND TOSSED IN IMPORTED FETTUCCINI AND GARLIC OLIVE OIL. 12.95

RARE: RED COOL CENTER, MEDIUM RARE: RED WARM CENTER, MEDIUM: PINK CENTER, MEDIUM WELL: SLIGHT TO NO PINK CENTER, WELL DONE: FULLY COOKED THROUGHOUT, ALLOW EXTRA TIME

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

MODEST PLATE SPLIT CHARGES APPLY