

Menu

SERVED ALL DAY

Beginnings

PAN-SEARED CRAB CAKES

Two blue crab cakes with stone ground mustard sauce & bruschetta mix 11.95

BRUSCHETTA

Diced roma tomatoes, fresh basil, feathered parmesan on toasted crostini 8.95

CRAB, SPINACH & ARTICHOKE DIP

Fire roasted and served with toasted Ciabatta bread crostini 12.95

COCONUT SHRIMP

Four jumbo shrimp dipped in tempura batter, rolled in coconut & deep fried 8.95

FLASH FRIED CALAMARI PUTTANESCA

Capers, kalamata olives, tomato, red onion, mixed greens in pesto vinaigrette 10.95

BAKED BRIE FOR TWO

Mild imported cheese, toasted almonds, sliced strawberries & toast points 12.95

JUMBO SHRIMP COCKTAIL

Six chilled jumbo shrimp served with spicy tomato horseradish sauce 9.95



FRENCH ONION SOUP

Sweet onion & melted cheese
Cup 4.95 / Bowl 6.95

Soups & Salads

INCREDIBLE LOBSTER BISQUE

Crème Sherry laced lobster bisque
Cup 5.95 / Bowl 7.95



TENDERLOIN BARLEY

Filet beef & barley soup
Cup 5.95 / Bowl 7.95

APPLE PECAN SALAD

Tossed field greens, granny smith apple,
pear, blue cheese, caramelized pecans,
white balsamic vinaigrette. 9.95

SYMPHONY SALAD

Mixed field greens, julienne tomato, cucumbers,
carrots, toasted pine nuts, feta, Symphony wine
vinaigrette. Regular 9.95 Small 5.95

CAESAR SALAD

Chopped romaine lettuce, seasoned croutons
and shredded parmesan cheese with a classic
Caesar dressing. 7.95

WINEMAKER'S COBB SALAD

Assorted lettuce, smoked turkey, bacon, avocado,
red onion, blue cheese crumbles, diced tomato,
hard boiled egg, ranch dressing. 11.95

ADD TO ANY SALAD:

Grilled Chicken add 5 / Grilled Salmon add 6 / Jumbo Shrimp add 6 / Grilled Steak add 7

Steaks

We serve hand cut "USDA PRIME" & "BLACK ANGUS RESERVE" steaks for quality and flavor. Steaks are aged for a minimum of 21 days. All dinner entrees include a small salad or cup of soup.

FLAT IRON STEAK "USDA PRIME"

Firm textured 10 ounce juicy Prime" steak with excellent flavor, red wine reduction & blue cheese crumbles. 21.95

NEW YORK STRIP "BLACK ANGUS RESERVE"

12 ounces of flame grilled Black Angus steak finished with our red wine reduction & mushroom sauce. 27.95

FILET MIGNON "USDA PRIME"

Prime beef tenderloin finished with a Cabernet demi glace (or) classic béarnaise sauce. 10-oz 34.95 / 6-oz 25.95

BONELESS RIBEYE "BLACK ANGUS RESERVE"

This 14 ounce juicy steak has the most marbling of all steaks. Blackened or Kona coffee rubbed upon request. 29.95

FILET AU POIVRE "USDA PRIME"

Filet medallions seared & grilled with a peppercorn rub & covered in a shallot, butter and brandy sauce. 25.95

SURF & TURFS

STEAK & LOBSTER / 6 oz "Prime" Filet and broiled 7-8 oz cold water Australian lobster tail with drawn butter. 45.95

SAINT JAMES / Filet medallions, crab stuffed mushrooms, sautéed shrimp with lobster Crème Sherry sauce. 35.95

FILET OSCAR / 6 ounce "Prime" Filet topped with jumbo lump crab meat and classic béarnaise sauce. 35.95

COMPLIMENTARY STEAK ACCOMPANIMENTS / CHOOSE TWO:

- Roasted Red Potatoes •Au Gratin Potatoes •Loaded Baked Potato •Steak Fries •Garlic Potato Mashers
- Sautéed Green Beans •Cream of Spinach with Bacon •Honey Glazed Carrots •Creamed Corn
- Grilled Asparagus Spears •Sautéed Mushrooms in White Wine Sauce •Mushroom Risotto

Entrées

SYMPHONY CHICKEN LIMONE

Grilled chicken, sautéed artichoke, sundried tomato tossed in fettuccini & lemon zest Symphony wine cream sauce. 18.95

MUSHROOM & CHICKEN RISOTTO

Sautéed mushrooms & grilled chicken folded into this Arborio risotto finished with butter and parmesan cheese. 17.95

CHICKEN TUSCANY

Sautéed chicken scaloppini, Marsala & Sherry wine sauce & mushrooms, fresh vegetable & whipped potatoes. 18.95

OPEN FACED MUSHROOM RAVIOLI

Mushrooms sautéed in garlic & fresh cilantro, topped with blue cheese crumbles, diced roma tomato & beurre blanc. 15.95

WINERY SHRIMP SCAMPI

Jumbo shrimp sautéed in Symphony wine, lemon juice, fresh garlic, diced tomato & green onions over fettuccini. 18.95

GRILLED ATLANTIC SALMON

Ginger & teriyaki glazed over sautéed spinach (or) grilled with lemon & herbs, rice pilaf & sautéed vegetables. 19.95

SEARED ALASKAN HALIBUT

Pan seared & roasted, avocado relish, Symphony wine beurre blanc, sautéed fresh vegetables & rice pilaf. 25.95

BLACKENED MAHI-MAHI

Pan seared and topped with a cool cucumber relish and served with sautéed fresh vegetables and rice pilaf. 17.95

BROILED AUSTRALIAN LOBSTER TAIL

Symphony wine infused 7-8 ounce cold water lobster tail with drawn butter, sautéed fresh vegetables & rice pilaf. 35.95



LUNCH SPECIALS / SERVED 11:30 - 3

Served along-side your sandwich is your choice of steak fries, cup of soup or coleslaw.

WINEMAKER'S CLUB

Smoked turkey, avocado, applewood bacon, sliced tomato, provolone & red onion on grilled ciabatta bread. 11.95

SMOKED TURKEY ON WHEAT

Sliced turkey, Swiss cheese, lettuce, tomato, avocado, mayo, alfalfa sprouts, red onions, mustard on a whole grain wheat bread. 10.95

KOBE BEEF BURGER

Half pound grilled America Kobe, sliced tomato, onion, leaf lettuce on a toasted Kaiser roll. 11.95
Add bacon, cheese or sautéed mushrooms, \$1 each

SMOKED PULLED PORK

House smoked, slow braised & shredded pork loin in our special tangy Zinfandel BBQ sauce, choice of side, served on a Kaiser roll. 11.95

CHEESE STEAK PANINI

Black Angus beef shredded topped with provolone, sautéed mushrooms, caramelized onions & stone ground mustard on grilled Panini bread. 11.95

SIRLOIN FRENCH DIP

Slow roasted top sirloin beef sliced thin, topped with Swiss cheese and served on a French roll with a side of au jus. 11.95

RANGE FED BISON BURGER

Half pound flame grilled Bison burger, sliced tomato, onion, leaf lettuce on a toasted Kaiser roll. 11.95
Add bacon, cheese or sautéed mushrooms, \$1 each

GRILLED CHICKEN PANINI

Grilled chicken breast, smoked applewood bacon, Swiss cheese, leaf lettuce, red onion & sliced tomato on grilled Panini bread. 11.95

VEGETARIAN SANDWICH

Swiss cheese, lettuce, sliced tomato, avocado, Mayo, alfalfa sprouts, red onions, mustard on a whole grain wheat bread. 9.95



Lunch Entrees



Lunch portioned entrees. Add a small Symphony salad or cup of soup for \$3

FLAT IRON STEAK "USDA "PRIME"

Firm textured juicy 8 oz steak, red wine reduction, blue cheese crumbles, garlic potato mashers, sautéed vegetables. 16.95

CHICKEN TUSCANY

Chicken scaloppini, marsala & sherry mushroom wine sauce, garlic potato mashers, sautéed vegetables. 14.95

GRILLED ATLANTIC SALMON

Ginger & teriyaki glazed over sautéed spinach (or) flame grilled with lemon, herbs, rice pilaf & sautéed vegetables. 15.95

BISTRO FILET MIGNON "USDA "PRIME"

5 ounce grilled luncheon filet mignon with a red wine demi, sautéed fresh vegetables & garlic potato mashers. 19.95

WINERY SHRIMP SCAMPI

Shrimp sautéed in Symphony wine, lemon juice, fresh garlic, diced tomato & green onions over fettuccini. 14.95

SYMPHONY CHICKEN LIMONE

Grilled chicken, sautéed artichoke, sundried tomato tossed in fettuccini & lemon zest Symphony wine cream sauce. 14.95

PAN SEARED ALASKAN HALIBUT

Seared Halibut with avocado relish, Symphony wine beurre blanc, rice pilaf & sautéed fresh vegetables. 19.95

YORKSHIRE FISH & CHIPS

Two Icelandic cod filets dipped in tempura batter, fried golden brown, served with seasoned steak fries & coleslaw. 14.95

MUSHROOM & CHICKEN RISOTTO

Sautéed mushrooms and grilled chicken folded into this Italian rice with chicken stock and parmesan cheese. 14.95