



THE
Winery
AT SANDUSKY

Menu

Charcuterie Boards

Serving a daily selection of a variety of Artisan Meats and Gourmet Cheeses, Fresh Mixed Fruits, Candied Nuts, Crackers, Flatbread, and an Olive Mix.

Vineyard Board \$19 Serves 2-4 Estate Board \$26 Serves 6-8

Crab & Artichoke Dip \$12

Crab and Artichoke in a Creamy Garlic Sauce, a hint of lemon, and melted parmesan

French Onion Soup \$8

Beef Stock Base, White Wine, and Caramelized Onions, topped with Melted Swiss Cheese

Pegasus Chop Salad \$18

Romain & Iceberg Lettuce Mix, Grilled Beef Medallions, Diced Roma Tomatoes, Sweet Bell Peppers, topped with an Olive Mix and Avocado Slices

Brie en Croûte \$13

Warm Puffed Pastry Stuffed with Seasonal Jam topped with Cab Franc Candied Bacon

Bruschetta \$10

Fresh Roma Tomatoes, Capers, Basil Onion & Garlic. Served with Flatbread

Winery Salad \$12

Spring Mix, Strawberries, Blue Cheese, Candied Nuts, Balsamic Vinaigrette Dressing
Add Salmon \$9, Chicken \$5, Steak \$7

Langostino Stuffed Mushrooms \$15

Mushroom Caps stuffed with a mixture of Bacon, Prawns, Breadcrumbs, Cream and Cheddar Cheese Drizzled with Olive Oil. Served with Flatbread

Bread & Tapenade \$10

Warm Pita Bread served with an Olive Oil Spread made of a Country Mix of Olives, Capers, Garlic, & a squeeze of Lemon Juice

Caesar Salad \$11

Fresh Romain Lettuce, Parmesan & a Traditional Caesar Dressing. Served with Flatbread.
Add Salmon \$9, Chicken \$5, Steak \$7

* Beef Medallions \$26

Tender Grilled Beef Medallions, with House Made Herb Peppercorn Demi Glaze, served with Roasted Yukon Gold Potatoes, & Green Beans

* Honey Glazed Salmon \$28

Seared Fresh Salmon brushed with a Honey Glaze served with Roasted Yukon Gold Potatoes, & Green Beans

Chicken Saltimbocca \$18

Chicken Stuffed with Prosciutto, Sage and Parmesan Cheese, in a Lemon Demi Glaze, Served with Roasted Yukon Gold Potatoes, & Green Beans

Pasta Pomodoro \$14

Linguini Pasta with a Rich House Made Tomato and Basil Sauce topped with Broccoli
Add Salmon \$9, Chicken \$5, Steak \$7

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

Sandwiches

~ All Served with a Side of Potato Wedges ~

* Cabernet Burger \$16

8 oz. Beef Patty, Chambourcin Onion Bacon Jam spread on a Brioche Bun with Lettuce & Tomato

Bruschetta Chicken \$13

Grilled Chicken Breast topped with Bruschetta & Fresh Mozzarella Cheese on a Brioche Bun

Avocado Chicken Wrap \$15

Grilled Chicken, Bacon, Fresh Lettuce & Tomato, Avocado Slices, and Spicy Ranch

* Brie & Fig Burger \$17

8 oz. Beef Patty topped with Melted Brie Cheese, with a Fig Spread on a Brioche Bun

Flatbreads

Margherita \$14

Fresh Mozzarella Cheese, Sweet Cherry Tomatoes and Basil, topped with a drizzled Balsamic Glaze

Vintage \$16

Salami, Capicola, Prosciutto, Fresh Mozzarella and Pecorino Cheese drizzled with a Lemberger Wine Reduction

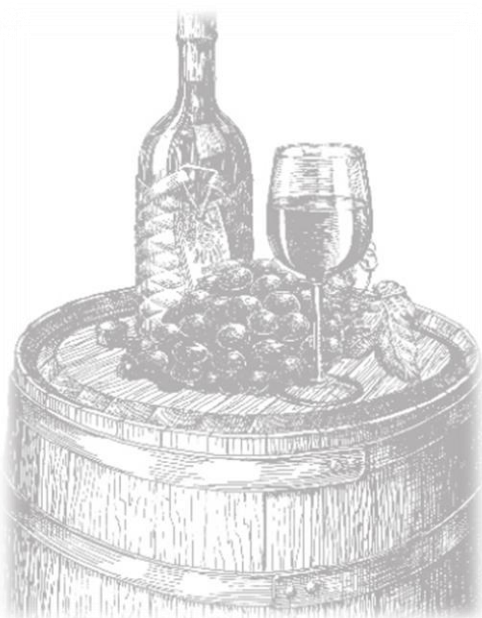
Fig & Prosciutto \$16

Sweet Fig Spread, Blue Cheese Crumbles, Caramelized Onions, and Fresh Prosciutto

Cheeseburger \$14

Ground Beef, Pickle, Onion, Mayonnaise, Cheese Blend, topped with Fresh Chopped Lettuce and Tomato

(Gluten Free Crust Available)



Network Password:
Vine2Wine!