Appetizers

Wild Mushroom Streudel
Filo with sautéed woodland mushrooms over fontina fonduta 9

French Onion Soup
Baked herb crostini, Gruyere cheese 6

Brandied Lobster Bisque
Maine lobster, brandy, fennel and cream 8

Blue Point Oysters Rockefeller
Baked with spinach, parmesan and sambuca 12

Chilled Tomato Gazpacho
Avocado, Croutons and Chive Sour Cream 6

Jumbo Lump Crab Cakes
Mango, hearts of palm slaw, cilantro aioli and citrus beurre blanc 15

Salads

Caesar Salad
Crisp romaine, parmesan cheese and homemade croutons in our Caesar dressing 11

Café Salad
Mixed baby greens, strawberries, asparagus, gorgonzola and spiced pecans in a balsamic vinaigrette 12

Chardonnay Chicken Salad
Fresh all natural chicken breast tossed with apples, celery and mayonnaise, served on a seasonal fruit wedge with seasonal coleslaw and roasted walnuts 12

Also Available on a Croissant with lettuce and tomato, add $1

Salmon Nicoise Salad
Pan seared salmon over crisp field greens topped with tomato wedges, cucumbers, fennel, red onions, hardboiled egg, kalamata olives, new potatoes, green beans served with our house vinaigrette 17

Chardonnay East Coast Cobb Salad
Grilled shrimp, egg, avocado, tomato, bacon and crumbled blue cheese 14

Mexican Tortilla Salad
Grilled Chicken, sliced romaine, field greens, tortilla strips, black beans, bell peppers, tomatoes and fresh corn tossed in a tangy Mexican vinaigrette topped with avocado, cilantro sour cream and crispy tortillas 14

Grilled Skirt Steak, Watermelon and Feta Salad
Baby arugula, fresh summer watermelon, feta cheese, red onion, pinenuts and sherry vinaigrette 16

Add Grilled Chicken $4, Grilled Shrimp $5 or Loch Duart Salmon $6 to any salad

Sandwiches

Crab Cake Sandwich

Pan seared jumbo lump crab cake served on a toasted potato bun with house made remoulade, arugula and french fries 16

Whole Wheat Mediterranean Wrap

Grilled vegetables, arugula, feta cheese, pearl cous cous and tomatoes wrapped in a grilled whole wheat tortilla with fresh fruit 11

Add Grilled Chicken $3 or Grilled Shrimp $5

Chardonnay Club

House roasted turkey breast, lettuce, tomato, bacon, avocado, and pesto mayonnaise on Ciabatta bread with fruit and seasonal coleslaw 12

Grilled Wagyu Beef Burger

Topped with apple smoked bacon, Vermont cheese and red onion relish on a toasted brioche bun with french fries 14

Entrées

Macadamia Crusted Yellowtail Snapper

Coconut basmati rice, tropical fruit salsa and orange beurre blanc 17

Chili Pineapple Glazed Organic Salmon

Pan seared Loch Duart salmon over sautéed oriental vegetables and chitarra egg noodles in a pineapple chili ponzu 17

Pan Seared Shrimp and Scallops

Shrimp and scallops simmered in a sweet corn, red peppers and fingerling potato ragout 16

Chicken Milanese

Lightly breaded and sautéed, topped with arugula, chick peas and tomatoes, tossed with our balsamic dressing 14

Rigatoni Mezze with Grilled Chicken and a Tomato Four Cheese Sauce

Creamy pomodoro sauce with a blend of four cheeses, fresh basil and natural grilled chicken 14

Sautéed Veal Liver

Caramelized onions, apple smoked bacon and mashed potatoes with a Madeira pan sauce 16

Pancetta Wrapped Jumbo Shrimp

Tuscan olive oil, garlic, heirloom cherry tomatoes, spinach & pine nuts, spaghetti chitarra 17

Slow Roasted Meatloaf

Mashed potato, vegetable medley and marsala demi glace 14

Consuming raw or undercooked meat, eggs, poultry or seafood increases your risk of contracting a foodbourne illness-especially if you have certain medical conditions