



## APPETIZERS

### Calamari

Sautéed baby squid served with our signature marinara accompanied by lemons and parsley ..... **\$9.00**

### Cherry Tomatoes on Lavosh

Vine ripened cherry tomatoes sautéed in aged balsamic vinegar and fresh basil on top of homemade lavosh flatbread. .... **\$6.00**

### Grilled Tomatoes

Fresh, sweet Roma tomatoes sliced in half and seasoned with our secret spice mix then grilled to perfection ..... **\$6.00**

### Over-Stuffed Mushrooms

Large stuffed mushrooms filled with our awesome pesto . .... **\$7.00**

### Prosciutto and Melon

Seasonal melon wrapped with imported Italian Prosciutto finished with aged balsamic vinegar ..... **\$8.00**

### Seared Diver Scallops

Diver scallops seasoned and seared until slightly browned accompanied by white bean and herb puree and a mini baby green salad ..... **\$15.00**

### Virgin Kalamata Olives with Bleu Cheese

Italian imported kalamata olives, non-pickled and served with gorgonzola cheese spreads and served with toasted French bread brushed with garlic oil ..... **\$8.00**

### Wine & Vine Select Cheese Tray

Trio of imported and domestic hand-selected cheeses served with seasonal accompaniments and toasted artisan bread ..... **\$10.00**

## SOUPS

**All of our soups are made right here everyday.**

Chef/owner Hank has won awards and competitions for his soups.

Our Famous Tomato Basil Bowl -\$6.95 Cup- \$4.75

Soup of the Day - Bowl - \$4.95 Cup - \$3.75

**SALADS**

**Classic Caesar**

Fresh, crisp Romaine lettuce tossed with a classic dressing garnished with herb croutons and imported parmesan cheese. . . . . **\$7.00**

**Fresh Mozzarella Salad**

Imported mozzarella, baby greens, sweet roma tomatoes and chopped basil tossed with extra virgin olive oil. . . . . **\$10.00**

**Iceberg Wedge Salad**

A huge iceberg lettuce wedge served with sliced, raw red onions and grape tomatoes topped with homemade 1000 Island dressing and served with a steak knife. . . . . **\$8.00**

**Italian Salad**

Chopped romaine, kalamata olives, pepperoncinis, cucumbers, fresh mozzarella and red onion tossed with red wine vinaigrette.. . . . . **\$9.00**

**Romaine Wedge Salad (Chef Hank’s Favorite)**

Hearts of romaine drizzled with homemade gorgonzola bleu cheese dressing garnished with bacon and vine ripened tomatoes. . . . . **\$9.00**

**Signature Salad**

Baby greens, romaine hearts, parmesan and basil dressed with our house lemon vinaigrette. . . . . **\$10.00**

**Wine & Vine Chopped Salad (Beth’s Favorite)**

“The Big Salad” with romaine and iceberg lettuce, diced tomatoes, red cabbage, bacon, red onion, gorgonzola cheese, and pasta tossed with our signature cool bleu cheese dressing. Sure to please! . . . . . **\$9.00**

Roasted chicken added to any salad for an additional . . . . . **\$5.00**

Sautéed shrimp added to any salad for an additional . . . . . **\$8.50**

Dressings: House, Thousand Island, Ranch, Italian, Cool Bleu Cheese,  
Red Wine Vinaigrette

## ENTREES

All pasta dishes and entrees served with your choice of soup or side house salad.

### **Prime Rib (Saturday evenings only....sorry)**

Fully trimmed rib eye roasted in garlic and herbs served with garlic whipped potatoes and au jus ..... **16oz - \$27.00 24oz - \$35.00**

### **1000 Layer Vegetable Lasagna**

Tender yellow squash, zucchini and imported cheese baked to perfection and finished with homemade marinara ..... **\$15.95**

### **Chicago Pasta**

Marinara sauce so good that Tony Soprano would kill for it! Served complete with the old "saus-age" and a generous portion of linguini ..... **\$14.75**

### **Chicken Basil & Tomato**

Broiled chicken sautéed with fresh basil and sweet roma tomatoes served with penne and topped with imported parmesan cheese ..... **\$14.95**

### **Fettuccini Alfredo**

Rich, creamy, buttery sauce served with imported parmesan cheese ..... **\$15.95**

### **Shrimp Scampi**

Jumbo gulf shrimp sautéed in garlic and white wine sauce served with linguini and imported parmesan cheese ..... **\$18.95**

### **"The Pesto" (Chef Hank's Favorite)**

Only the freshest ingredients used. Made with rare imported extra virgin olive oil, fresh basil, parmesan cheese and a trilogy of roasted nuts served with bowtie pasta..... **\$15.95**

### **Atlantic Salmon**

Sautéed Atlantic coast salmon with a creamy parmesan polenta and seasonal vegetables cooked in a white wine vegetable broth ..... **\$24.00**

### **Seafood Medley**

All the best seafood! Jumbo scallops with white bean puree, salmon with polenta and of course jumbo shrimp...all on one plate. Soooo good! ..... **\$38.95**

### **Chicken Piccata**

Our unique fresh lemon and butter piccata sauce covers a lightly breaded chicken breast that is pan seared and finished to a perfect golden brown, served with rice pilaf. Excellent choice! ..... **\$17.25**

### **Brown Sugar Pork Chop**

A twelve ounce pork chop marinated in a brown sugar and herb mix accompanied by roasted garlic mashed potatoes and seasonal vegetables .....**\$25.75**

### **Filet Trio**

Three four ounce filets, each covered with a different topping – gorgonzola cheese, Bearnaise sauce, and parmesan cheese. The filets are accompanied by garlice mashed potatoes & seasonal vegetables ..... **\$39.95**

### **Steak Scardino**

Grilled ten ounce New York strip steak served on top of linguini with our one-of-a-kind scardino sauce and topped with mozzarella that is sure to please! ..... **\$33.00**

## ELEGANT AFTERS

### **Grandma's Cinnamon Apple Crisp**

Perfectly baked with just the right amount of cinnamon – YUMMY! . . . . . **\$7.25**

### **Chocolate Cake**

Rich chocolate cake glazed with dark chocolate peanut butter ganache. Chocolate paint, toasted peanuts and a mascarpone mousse round out the dish . . . . . **\$7.95**

### **Coffee and Doughnuts**

No coffee cups required! Glazed doughnut bread pudding with espresso mousse and vanilla caramel crème anglaise . . . . . **\$7.95**

### **Crème Brulee**

Imported vanilla bean infused baked custard caramelized with sugar and topped with seasonal fruit compote . . . . . **\$7.75**

### **Vanilla Panna Cotta (Chef Hank's Favorite)**

Vanilla infused eggless custard with the freshest fruit imaginable . . . . . **\$6.95**

Wine & Vine is very proud of two things. The first is that we have no deep fryer, anywhere. More importantly, we have no freezer. We use only the freshest ingredients available and strive to provide our guests with a quality meal.

Everything on the menu is fresh; our seafood comes in everyday and is NEVER frozen and our meat is hand cut by our chefs. If we are out of something, it is because the product didn't meet our standards and we refused delivery.

It is **NOT** about making a buck.  
It **IS** about serving the best!

**Thanks for your support!**  
**Hank & Beth**

Wine & Vine reserves the right to add a 15% gratuity to parties of 6 or more.