

Ertel Cellars Winery - Dinner Menu

Appetizers

Atlantic Smoked Salmon... \$10

With capers, onion, egg, caviar, mustard dill sauce & toast points.

Chicken stuffed mushroom \$8

Mushrooms stuffed with chicken in an onion-garlic reggiano cream sauce

Fried Calamari \$10

Chile glazed sweet & sour served with marinara sauce

Crab Cake \$10

Made with fresh crab and served with black bean salsa and mustard sauce

Baked Brie \$9

Soft cheese wrapped in puff pastry and served with fruit

Roasted Peppers & Portabella

Mushrooms \$8

with capers, basil and fresh mozzarella.

Assorted Cheese Board \$7 per person

with mixed dried fruit and nuts

Soup & Salad

Crock of French Onion Soup \$7

Served with a blend of swiss, provolone and mozzarella cheeses

Sliced Tomato & Fresh Mozzarella \$8

With caper-onion-basil-balsamic vinaigrette

Caesar Salad \$7

Hearts of romaine lettuce & shaved reggiano.

Lite Fare

Gourmet Ground Sirloin \$11

Topped with mushrooms, onions and roasted peppers on a roll with french fries

Fish Sandwich \$12

Blackened, grilled or pan-fried with French Fries

For the Pasta Lover

Includes today's soup or house salad

Pasta Primavera \$15

Pasta with julienne vegetables and marinara sauce

Chicken Penne \$17

Pasta tossed with sautéed chicken, tomatoes, fresh basil, garlic and white wine sauce

Ravioli \$16

Giant cheese & spinach stuffed ravioli served over sautéed spinach, grilled portabellas, tomatoes & grilled asparagus. Topped with cream reggiano cheese sauce.

Entrees

Includes your choice of today's soup or house salad, baked potato, mashed potatoes, rice or pasta and served with today's fresh vegetable.

Today's Fresh Fish Market Price

Broiled, grilled, blackened, or pan-fried

Fresh Fish Gourmet Style add \$6

Served with fresh mushrooms, shrimp, leeks, tomatoes, artichokes, garlic, and white wine sauce

Chicken Marsala \$18

Sautéed with fresh mushrooms and marsala sauce

Chicken Francaise \$18

Sautéed chicken with lemon white wine

Cedar Plank Salmon \$23

Fresh horseradish, with tomatoes and capers

Shrimp Scampi \$20

Shrimp sautéed in butter, fresh garlic and white wine

Grilled Pork Chops \$20

With horseradish marmalade ... 2 - 8 oz.

Filet Mignon \$28

With five peppercorn demi glaze

Medium well & well done will be butterflied to prevent over char

New York Strip Steak \$25

Grilled with onions and mushrooms

Crab Cakes \$24

Made with fresh crab meat, and served with black bean salsa & mustard sauce

Black Forest Pork \$18

Medallion sautéed and baked with onions, bacon & swiss cheese

Stuffed Shrimp \$22

Jumbo shrimp stuffed with crab and baked

Shrimp Capparelli \$22

Shrimp wrapped w/proscuitto ham & provolone cheese. Topped w/garlic & herbs, baked & served w/creamy garlic sauce

Baked Stuffed Tilapia \$20

Tilapia stuffed w/crabmeat stuffing topped w/mornay sauce

Sides

Grilled Asparagus \$6

Sautéed Mushrooms \$4.50

Sautéed Spinach \$4.50

Onion Rings \$3.50

Consuming raw or undercooked food may increase your risk of food-borne illness.