

Winter BISTRO MENU



Appetizers

Crab, Spinach, and Artichoke Dip

Crab, fresh spinach, artichokes, garlic, and Parmesan cheese

served with a warm baguette. \$13.99

Suggested Pairing: Joy White

Gabe's Deviled Eggs

Ask server for specialty of the day. \$8.99

Suggested Pairing: Chardonnay

Caprese Flatbread

House-made Mozzarella, roasted tomatoes, and basil pesto drizzled with a balsamic reduction. \$12.99

Suggested Pairing: Joy Red

Rum and Mint Marinated Shrimp

Marinated grilled shrimp served with a Jasmine Rice. \$13.99

Suggested Pairing: Fiore

Brie Fondue

Double Cream Brie and Herbed Boursin, melted down with garlic and herb fondue-style. Served in a sourdough bread bowl with seasonal berries and drizzled with honey. \$13.99

Suggested Pairing: Chardonnay



Beer Cheese Fries

Sidewinder fries, bratwurst, purple kraut, sweet whole grain mustard, smoked gouda \$13.99

Suggested Pairing: Scarlett

Fried Oysters

Hand-breaded and fried crispy, these fresh oysters are served with a creamy horseradish sauce. \$12.99

Suggested Pairing: Joy White

Cheese Flight

A montage of domestic and international cheeses, fresh and dried fruits, olives and nuts. \$19.99

Suggested Pairing: Meritage

CrossKeys Sampler

A combination of charcuterie, cheeses, olives, nuts and fruit. \$22.99

Suggested Pairing: Cabernet Sauvignon

Award-Winning Wine



Enjoy by the glass or bottle!

Chardonnay, Joy White, Fiore, Viognier, Pinot Noir, Cabernet Franc, Petit Verdot, Meritage, Touriga, Joy Red, Tavern and Ali d'Oro — \$7 per glass

Apple, Peach, Hops and Scarlett. — \$5 per glass

Bottle prices vary. Enjoy Cabernet Sauvignon & Merlot bottle purchase only.

Non-Alcoholic Drinks

Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Tonic water, Orange or Cranberry Juice \$2.49

Sweet Tea, Unsweet tea, Regular Coffee, Decaf Coffee \$1.99

Handhelds

Served with a choice of House-Made Chips, Veggie and Apple Slaw, Sidewinder Fries, Succotash, or Pasta Salad. Sweet Potato Fries, Cup of soup, or Half Salad +2.99

Shaved Pork Sandwich

Shaved pork loin, spiced chevre, mushrooms, onions, red peppers and a Bloody Mary Sour Cream on Brioche bun with a choice of side. \$12.99

Reuben

Smoked Pastrami, house-made purple kraut, Swiss cheese and tangy Russian dressing served on a grilled rye. \$13.99

Suggested Pairing: Meritage

Shelby

Smoked turkey breast, lettuce, fresh apple, Brie and a cranberry aioli served with a choice of side. \$12.99

Suggested Pairing: Joy White

Fried Chicken Sandwich

Buttermilk battered chicken, Swiss Cheese, house-made Dill pickles, candied bacon, lettuce, tomato, onion and sriracha aioli on Brioche bun. \$13.99

Suggested Pairing: Apple

Crab Cake

Six-ounce lump crab cake seared and served on a Brioche bun with arugula, tomato, onion and a cajun remoulade. \$14.99

Prime Rib Sandwich

Shaved prime rib, Swiss, purple kraut, giardinera on bun with a choice of side. \$13.99



Suggested Pairing: Petit Verdot

Salads

Chef Salad: Arugula, pepperoni, soppressata, capicola, banana peppers, tomato, olives, Mozzarella served with a Feta-Greek Dressing. \$13.99
Suggested Pairing: Fiore

House Salad: Arugula, tomato, cucumber, cheddar, red onion served with a choice of dressing. Half: \$4.99 Full: \$9.99
Suggested Pairing: Viognier

Caesar: Romaine, parmesan, croutons tossed in a Caesar dressing. Half: \$4.99 Full: \$9.99
Suggested Pairing: Pinot Noir

Protein Add On: Chicken \$5.99, Steak \$8.99, Shrimp \$8.99, Crab Cake \$9.99, Salmon \$8.99

Dressing Options: Berry Balsamic, Feta-Greek, Ranch, Hot Bacon Honey Mustard, Caesar

Paninis

Served with a choice of House-Made Chips, Veggie and Apple Slaw, Sidewinder Fries, Succotash, or Pasta Salad. Sweet Potato Fries, Cup of soup, or Half Salad +2.99

Italian: Soppressata, capicola, pepperoni, Mozzarella, banana peppers and tomatoes pressed and grilled in Italian bread. \$12.99

Texas Grilled Cheese: House smoked brisket, smoked cheddar, Sweet peppers, and smoked gouda pressed and grilled in Italian Bread. \$12.99

Entrees

Yakiniku Steak

Yakiniku steak, yellow squash, zucchini and Jasmine rice. \$14.99



Bourbon Glazed Salmon

Served with sweet corn succotash \$15.99
Suggested Pairing: Pinot

Chicken Bruschetta

Two chicken breasts covered in fresh bruschetta tomatoes, garlic, and basil then smothered in our house-made Mozzarella. Served over long grain and wild rice and sautéed seasonal vegetables. \$13.99

Pulled Pork

Panini:

House smoked pork, blackberry butter and pimento cheese \$12.99



Suggested Pairing: Merlot

Vegetable Panini: Seasonal vegetables pressed and grilled in Italian bread. \$12.99
Suggested Pairing: Joy White