

THE WINE CELLAR

Charcuterie

<i>Sweet Soppressata</i>	6
<i>Serrano Ham</i>	6
<i>Mild Chorizo</i>	7
<i>Bresaola Beef</i>	8

Fromage

<i>Wisconsin-Buttermilk Blue-Cow-Blue</i>	6
<i>Wisconsin-Moody Blue-Cow-Blue</i>	7
<i>California-Cypress Grove Midnight Moon-Goat-Semi Soft</i>	9
<i>California-Cypress Grove Humboldt Fog-Goat-Semi Soft</i>	8
<i>France-Chef's Choice of Chèvre-Goat-Semi Soft</i>	7
<i>France-Saint André-Cow-Soft</i>	7
<i>Belgium-Honey Goat-Goat-Soft</i>	6
<i>Italy-Red Pepper Rustico-Sheep-Semi Soft</i>	6
<i>Italy-Ubriaco-Sheep-Hard</i>	6
<i>England-Ilchester Sage Derby-Cow-Semi Soft</i>	6
<i>England-Ilchester Applewood Cheddar-Cow-Semi Soft</i>	6
<i>England-Chef's Choice of Flavored Stilton-Cow-Soft</i>	7

Tapas

<i>Lollipop Lamb Chops</i>	14
<i>Seared Scallops with Arugula Pesto & Pignolis</i>	15
<i>Shrimp Scampi</i>	10
<i>Seafood Trio</i>	28
<i>Smoked Salmon Bruschetta</i>	12
<i>Flavored Hummus with Olives & Fresh Bread</i>	7
<i>Elk Medallions</i>	14

Flatbreads

<i>Rustic Flatbread</i>	9
<i>Prosciutto, Asparagus & Monterey Jack</i>	7
<i>Margherita</i>	6

~ Our own handcrafted chocolates 7 ~

Dessert Menu Available