

CUISINE

FANCY SNACKS 7

A trio of spiced almonds, Mediterranean olives, & roasted tomatoes

BREADS & SPREADS 10

A trio of fig jam, goat cheese, & pepper jelly

or

A trio of olive tapenade, red pepper hummus, & arugula pesto

ROASTED RED PEPPER HUMMUS 10

House-made with roasted red peppers and served with pita

HOT CRAB DIP 13

House made jumbo lump crab dip, served with toasted pita

WINE LOFT HOUSE SALAD 8

Mixed greens, blue cheese crumbles, dried cranberries, honey roasted walnuts, balsamic dressing

CRAB CAKE PLATE 14

Two fresh, house-made, jumbo lump crab cakes served with an arugula & roasted tomato salad

SEASONAL MOZZARELLA SALAD 12

Fresh mozzarella served with seasonal accompaniments

Ask Server for Details

*** COFFEE RUBBED TENDERLOIN 15**

Beef tenderloin on top of a walnut arugula pesto with an arugula & roasted tomato salad

*** SESAME CRUSTED AHI TUNA 14**

Chilled Ahi tuna filet crusted with black and white sesame seeds and seared. Served on top of an arugula & roasted tomato salad.

BAKED BRIE EN CROUTE' 14

Vanilla infused honey, honey roasted walnuts, & balsamic reduction

FANCY MACARONI & CHEESE 12

Ask Server for Fresh Selection of the Day

ROASTED ZUCCHINI MARINARA 12

Roasted Zucchini served with fresh marinara and Baguette bread

STUFFED SWEET PEPPERS 12

Sweet Peppers stuffed with a 4-cheese Shrimp & Crab mix

LAMB OSSO BUCCO 16

Slow Braised Lamb shank served over creamy polenta cake

HOUSE MADE MEATBALLS 11

Four meatballs made with beef, pork, & veal over fresh marinara

THAI TURKEY MEATBALLS 11

Four turkey meatballs served in a fresh coconut curry sauce

BEEF SHORT RIBS 15

Slow braised in red wine, served on top of creamy polenta cakes

SHRIMP & CRAB EMPANADAS 14

Crab, shrimp 4 cheeses topped with chipotle pesto & aioli

STUFFED PORTABELLA 11

Spinach, oven roasted tomatoes, goat cheese, artichoke hearts, red onions, mozzarella

***HERB RUBBED LAMB LOLLIPOPS 14**

New Zealand lamb chops rubbed with rosemary, garlic, thyme and Dijon, served with ratatouille

ARTISAN CHEESE BOARD 17

Five different artisanal cheese selections served with roasted garlic, mango chutney, & toasted baguette

CHARCUTERIE BOARD 15

Cured meat selection with Capers, Cornichons & assorted mustards & baguette bread

ANTIPASTO FOR TWO 22

*Assorted charcuterie, artisan cheese, artichoke hearts,
roasted red pepper served with baguette*

***SMOKED SALMON PLATE 13**

Cured, smoked, and chilled salmon, caper berries, Boursin cheese, tomatoes, & toast points

***AMERICAN SLIDERS 10**

*Three classic sliders with cheese, tomato, ketchup, & mustard
Served with a side of Kettle chips*

SHORT RIB SLIDERS 11

*Braised Short ribs, caramelized onions, & blue cheese
Served with side of Kettle chips*

GOURMET FLATBREADS 11

*** SMOKED SALMON**

Smoked salmon, Boursin cheese, & caper berries

ROASTED VEGETABLE

Fresh Seasonal Vegetables, mozzarella, & pesto

ROASTED CHICKEN & MUSHROOM

Roasted chicken, wild mushrooms, arugula pesto & mozzarella

JUMBO LUMP CRAB & ASPARAGUS

Maryland crab, roasted asparagus, Brie, & mozzarella

MARINATED MUSHROOM & ONION

Wild mushrooms, caramelized onions, & mozzarella

TOMATO CAPRESE

Oven roasted tomato, fresh mozzarella, & basil chiffonade

JERK CHICKEN

Jerk Seasoned chicken, roasted red peppers, & mozzarella

***BLACK AND BLUE CHEESE**

Tenderloin, blue cheese, roasted red peppers, & mozzarella

ARTICHOKE HEART & MUSHROOM

Marinated artichoke hearts, wild mushrooms, & goat cheese

BARBEQUE CHICKEN FLATBREAD

Roasted chicken, cheddar, caramelized onions, & barbeque sauce

FIG AND PROSCIUTTO

Fig jam, prosciutto slices, blue cheese crumbles, & mozzarella

THE SICILIAN

Pesto, fresh mozzarella, & sliced Italian meats

MEATBALL

House made meatballs, marinara, mozzarella, & basil chiffonade

ROSEMARY & GOAT CHEESE

Fresh rosemary and goat cheese

DESSERTS

\$7.50

CARAMEL APPLE TURNOVER

Baked apples, cinnamon, & brown sugar wrapped in puff pastry, drizzled with caramel & served with ice cream

TIRAMISU

Layers of Zabaione cream & espresso sponge cake

CHOCOLATE LAVA CAKE

Strawberries and whipped cream

BANANAS FOSTERS CAKE

3 luscious banana cake layers encased in layers of
gooey caramel and banana flavored frosting

LIMONCELLO MASCARPONE CAKE

Fluffy cake infused with Italian lemon liqueur

CRÈME BRULÉE

Creamy custard topped with caramelized sugar

SEASONAL CHEESECAKE

Rotating selections of decadent cheesecake

HOT FRESH BAKED COOKIES

\$6 EACH OR ALL 3 FOR \$15

Your choice of:

Salted Caramel

Chocolate Chunk

Just Chocolate

**ADD A SCOOP OF VANILLA
ICE CREAM TO ANY DESSERT**

\$2