

# ENTRÉES

## Prime Rib ... 18.95

Wine infused & rubbed with fresh garlic. Served with au jus or horseradish sauce, redskin garlic mashed potatoes and our fresh vegetables.

Add sautéed mushrooms & onions - 2.00

Add Hatch green chile - 2.00

Add bleu cheese crumbles - 2.00 • Add shrimp - 5.00

## Country Pot Roast ... 12.95

Slow-roasted with home style vegetables in our Merlot. Served with redskin garlic mashed potatoes and fresh vegetables.

## Lamb Stew ... 16.95

A hearty, Greek style stew with tender lamb, carrots, celery, onions & plum tomatoes. Topped with feta crumbles and served over bistro rice.

### WINEMAKER'S CHOICE

#### St. Clair Chicken

... 12.95

Family style dish, slow cooked in our Chardonnay with country vegetables & whole garlic cloves that become sweet and tender. Served with garlic redskin mashed potatoes & fresh vegetables.

Add a glass of Blue Teal Chardonnay - 4.00

## Sebastien's Wine Steak ... 16.95

Char-grilled sirloin topped with a Madiera & mushroom sauce. Served with redskin garlic mashed potatoes and vegetables.

Add shrimp - 5.00

## Pork Chop Dinner ... 16.95

A pork rib chop grilled and served with a Port wine sauce, redskin garlic mashed potatoes and fresh vegetables.

## Mahi Mahi Dinner ... 16.95

Baked in our own Chardonnay and topped with a mango & pineapple salsa and red pepper aioli. Served with bistro rice and vegetables.

## Riesling Chicken Pot Pie ... 13.95

A rustic, Old World favorite. Riesling marinated chicken with hearty vegetables surrounded by a flaky, buttery crust.

\*These classic dinners are available after 4pm\*

# DESSERTS

## Warm Apple Crisp ... 6.25

Fresh, tart apples with cinnamon apple cider & loaded with crunchy granola crumbs. Served warm with vanilla bean ice cream.

Pairs well with our St. Clair Gewürztraminer.

## Crème Brulée ... 5.95

A rich and creamy custard topped with caramelized sugar. A true classic.

Try this classic with our DH Lescombes Brut.

### WINEMAKER'S CHOICE

#### Praline Bread Pudding ... 6.25

A taste you won't forget. Made with golden raisins, chopped pecans, butterscotch & egg custard. Topped off with our homemade bourbon sauce.

Add a glass of Blue Teal Muscat Canelli - 4.00

## Chocolate Port Brownie ... 6.25

Our rich, Port graced brownie, bursting with chocolate flavors. Served warm with vanilla bean ice cream.

Wonderful with our St. Clair Port.

## After Dinner Drinks

Enjoy one of our many dessert wines as an exceptional ending to your meal. We offer many varietals including Ports, Muscats and our sparkling varieties. Please ask your server to see our wine list.

# SIDES a la carte - 2.95

Bistro Rice • Vegetables • Redskin Garlic Mashed Potatoes • Steak Fries • Sliced Tomatoes  
Broccoli • Fresh Fruit

# DRINKS all drinks are \$2.35

Soft Drinks • Iced Tea • Boylan Sodas • Bottled or Sparkling Water • Coffee • Hot Tea • Milk • Grape Juice