

# VINEYARDS

WINE BAR BISTRO

## Cheese & Charcuterie

(Served with fresh baguette)

**Assorted Artisanal Cheese Plate \$27** - A selection of Quebec's finest cheeses served with our house bacon jam, mango chutney & candied nuts. (Cheeses may vary...)

**Oka** - A pungent aroma, with a soft creamy flavor, nutty and fruity to the taste. Made from cows milk, covered in hand washed copper - orange rind.

**Champfleur** - A soft ripened fine cheese with texture of a double crème brie, enveloped in copper orangey rind. With a pronounced bouquet and an irresistible fruity flavour.

**L'Extra pur Chevre** - A soft cheese that boasts of a light flavour characteristic of these types of cheeses. Made from Goat's milk 100% a soft cheese with a sweet flavor.

**Agropour Grand Cheddar 3 year old** - Harmonious taste, firm crumbly texture, with a hazelnut flavor. A refined cheese, named the World's Best Aged Cheddar numerous times.

**Rondoux Triple Crème** - Made from milk and fresh cream, smooth and creamy a fine cheese that will melt in your mouth.

**Cheese Board of the Day \$14** - An assortment of fine cheeses served with mango chutney.

**Charcuterie & Cheese Board \$28** - Local meats by Seed to Sausage include Genoa, Italian Ham and Calabrese with triple cream brie, sharp cheddar, blueberry compote, bacon jam, grained mustard, olives, candied nuts & grapes.

## Appetizers

**Fresh Oysters on the Half Shell** - Served with a variety of sauces. One only **\$3** | Half Dozen **\$17** | Full Dozen **\$33**

**French Onion Soup \$12** - Hearty beef broth with Sherry, Spanish onions, Swiss and Mozzarella.

**Caesar Salad \$12** - add chicken **\$17** - add shrimp **\$21**  
Crisp romaine tossed in asiago garlic dressing with bacon, croutons and Parmesan cheese.

**Warm Goat Cheese Salad \$16** - add chicken **\$21** - add shrimp **\$25**  
Candied walnuts, fresh strawberry slices and shaved onion are tossed with fresh mixed greens in a balsamic dressing finished with a warm goat cheese puck.

**Bruschetta \$13** - Our house made fresh tomato & black olive salsa over crisp crostini with goat cheese. Drizzled with balsamic glaze.

**Fried Camembert with Blueberry Compote \$17** - Panko breaded and deep fried camembert, with a soft center, served with a blueberry port wine & caramelized onion reduction.

**Smoked Salmon Slices \$15** - Served with a fresh dill cream, capers, onions and baked crostini.

**Spicy Crab Cakes \$13** - Fresh crab meat blended with herbs, shallow fried and finished with our lemon and garlic aioli.

**Fried Calamari \$13** - Seasoned and deep fried tender calamari with a sour cream dill sauce.

**Mussels \$15/with Fries \$18** - Steamed fresh Canadian mussels in your choice of sauce: Mirepoix with white wine & garlic OR our spicy Cajun style Creole tomato sauce OR creamy mushroom & leek sauce.

**Spicy Fish Cakes \$12** - Fresh assorted fish blended with herbs, shallow fried and served with house tartar sauce.

**French Fries \$5** - served with our lemon garlic aioli.

**Sweet Potato Fries \$7** - Served with a roasted red pepper aioli.

## Mains

**Mains are served with our garlic & fennel dipping oil & fresh baked baguette**

### \$16 French Fries

**Magnificent side order of striploin steak and (Caesar salad included)**

Add sautéed mushrooms & caramelized onions **\$3**

Add Horseradish Crème Fraîche **\$3**

Upgrade to Poutine **\$3** or to Sweet Potato Fries **\$3**

Add sautéed garlic shrimp **\$9**

Add a Shrimp Skewer to any main entrée **\$6**

**Chorizo Tacos \$18** - 2 flour tortillas, ground chorizo sausage, with black bean & corn salsa and fresh cilantro lime crema, served with fries.

**Tortellini in Gorgonzola Cream Sauce \$25**

Add chicken **\$30** - Add shrimp **\$34** Tortellini pasta stuffed with three cheeses: parmesan, ricotta and romano. Tossed in a rich gorgonzola cream sauce with gently sautéed cremini mushrooms and sweet red grapes, finished with fresh grated parmesan cheese.

**Chicken Parmigiana Vineyards Style \$25** - A panko breaded chicken breast, fried and topped with mozzarella and marinara sauce with a blend of Italian herbs. Served with a creamy alfredo linguini.

**Cajun Seafood Jambalaya \$27** - Succulent shrimp, squid, mussels, chicken, chorizo sausage, assorted fresh fish, sautéed in our tangy Creole sauce laced with southern spices and tossed in Cajun seasoned rice.

**The following entrees are served with fresh seasonal vegetables and your choice of house rice, house made potato cake or french fries.**

**Citrus Glazed Salmon \$26** - Citrus & honey glazed salmon fillet on the bbq.

**Shrimp & Scallops in Herb & Garlic Butter \$32**  
Succulent shrimp & deep sea scallops sautéed with bell peppers & fine herbs in garlic butter.

**Swordfish Steak \$28** - Barbecued and finished with fresh mango mint salsa with a lime chili drizzle.

**New York Striploin Steak \$38** - Cooked to perfection a AAA 10 oz striploin steak, served with horseradish crème fraîche.

**18% gratuity is added on all parties over 8 guests.**

**Inquire about private wine & beer tasting events.**

**Please inform your server of any allergy or dietary concerns.**

*For a further selection of fresh fish or seafood items please request our Fish Market Menu.*