

TAVERNA WINERY & RESTAURANT
TAPAS/STARTERS

Hill Country Trio

*Venison Medallion and Chef Selection of Game Sausages
simmered in Shiner Bock with Grilled Onions, served with Whole Grain Mustard*
\$10.95

Fried Asparagus

Panko and Parmesan Cheese Encrusted Asparagus with an Herb Tomato Sauce
\$5.95

Shrimp, Tomato and Avocado Bruschetta

Served with Fresh Basil and Garlic
\$5.95

Grilled Flat Bread

Rosemary Flat Bread, Grilled & Served with Mixed Olives and Herb Goat Cheese
\$6.95

Almond Encrusted Brie

Baked Brie with Raspberry Chipotle Sauce and Fresh Berries
\$6.95

Grilled Shrimp on Griddle Corn Cakes

Served with Fresh Sage Butter Sauce
\$7.95

Crab Cakes

Pan Seared Crab Cakes in a Lemon-Caper Butter Sauce
\$8.95

Wine Lovers Cheese Tray

Selection of Cheeses, Olives and Roasted Nuts
Served with Toasted Breads
\$9.95

SOUPS & SALADS

Taverna's Sun Dried Tomato Basil Bisque Or Soup de Jour

\$3.95 cup \$5.95 bowl

Taverna Salad

*Fresh Spinach with Cabernet Poached Pear, Toasted Almonds, Manchego Cheese and a Honey
Lime and Vanilla Dressing*
\$6.95

Wine Country Salad

*Spring, Mixed Greens tossed in a Pear & Walnut Oil Vinaigrette with Candied Walnuts and
Gorgonzola Cheese and Seasonal Grapes*
\$7.50

Caesar Salad

*Select Romaine Lettuce tossed in our Exclusive Dressing with Garlic, Anchovies and Parmesan
Cheese with Seasoned Croutons*
\$6.95

A Service Charge of 18% will be added to parties of 8 or more

TAVERNA WINERY & RESTAURANT
MAINS

Grilled Beef Filet

in a Red Wine Demi-Glace with Garlic Mashed Potatoes and Asparagus

6 oz - \$21.95 8 oz - \$24.95

12 oz Grilled Beef Ribeye

in a Peppercorn Demi-Glace with Garlic Mashed Potatoes and Asparagus

\$22.95

Grilled, Bone in Pork Chop

with Sweet Potato Mash in an Orange, Honey and Chipotle Glaze and Fresh Vegetables

\$19.95

Rack of Lamb

Basil and Mint Pesto Encrusted, served with Garlic Mashed Potatoes and Asparagus

\$22.95

Grilled Venison Loin

in a Wild Mushroom Demi Glace served on an Herb Potato Cake with Fresh Vegetables

\$26.95

Stuffed Chicken Breast

with Mushrooms, Spinach, Artichoke Hearts and Capers on a bed of Wild Rice with a Lemon Butter and Fresh Basil Sauce served with Fresh Vegetables

\$16.95

Cedar Planked Salmon

fresh herb rubbed Salmon, Baked on a Cedar Plank, finished with a Pinot Noir Butter Sauce, served with Wild Rice and Fresh Vegetables

\$18.95

Pesto and Panko encrusted Red Snapper

topped with Fresh Tomatoes, Basil and Garlic in a Chardonnay Butter Sauce served with Wild Rice and Fresh Vegetables

\$20.95

Shrimp Pasta

Sauteed Shrimp with Mushrooms, Tomatoes, Garlic, Tarragon and Lemon Zest tossed in Linguine with Feta Cheese

\$17.95

Lobster Ravioli

tossed in a Fresh Sage and Tomato Butter Sauce

\$17.95

*Consuming protein items that are undercooked may pose a potential health risk to certain individuals
A Service Charge of 18% will be added to parties of 8 or more*

THE TAVERNA SUNDAY BRUNCH

Champagne and Mimosas - \$3.75

EGGS & BREAKFAST

(Served with Potatoes Taverna or Fruit Salad along side an Assortment of Homemade Breakfast Breads and Muffins)

Taverna Eggs Benedict

*Ham, Poached Eggs, Fontina Cheese, Asparagus and Hollandaise Sauce
Served on an English Muffin*

\$10.95

Filet & Eggs

*Grilled Petit Filets of Beef on Griddle Corn Cakes with Poached Eggs
Topped with a Roasted Green Chili Hollandaise Sauce*

\$12.95

Migas

*Tex-Mex Scramble with Corn Tortillas, Tomatoes, Onions and Cheese.
Served with Bacon, Pico de Gallo*

\$8.95

Shrimp and Spinach Omelet

Sauteed Shrimp and Spinach Folded with Monterey Jack Cheese

\$9.95

Choice of Two Eggs any Style, Sausage or Bacon

\$7.95

SOUP

Taverna's Sun Dried Tomato Basil Bisque

\$3.95 cup \$5.95 bowl

Soup de Jour

\$3.95 cup \$5.95 bowl

APPETIZERS

Almond Encrusted Brie

Baked Brie with Raspberry Chipotle Sauce and Fresh Berries

\$6.95

Grilled Shrimp on Griddle Corn Cakes

\$7.50

Crab Cakes

Pan Seared Crab Cakes in a Lemon-Caper Butter Sauce

\$7.95

SALADS

Taverna Salad

Fresh Spinach with Cabernet Poached Pear, Toasted Almonds, Manchego Cheese and Almonds

\$6.95

Wine Country Salad

Spring, Mixed Greens tossed in a Pear & Walnut Oil Vinaigrette with Candied Walnuts and Gorgonzola Cheese and Seasonal Grapes

\$7.50

Caesar Salad

Select Romaine Lettuce tossed in our Exclusive Dressing with Garlic, Anchovies and Parmesan Cheese with Seasoned Croutons

\$6.95

**Add the following to any Salad*

Add Chicken - \$3.95

Add Shrimp \$4.95

Add Salmon \$5.95

MAINS

6oz Grilled Beef Filet

in a Red Wine Demi-Glace with Garlic Mashed Potatoes and Asparagus

\$18.95

Stuffed Chicken Breast

With Mushrooms, Spinach, Artichoke Hearts and Capers on a bed of Wild Rice with A Lemon Butter and Fresh Basil Sauce served with Fresh Vegetables

\$15.95

Cedar Planked Salmon

Fresh herb rubbed Salmon, Baked on a Cedar Plank, finished with a Pinot Noir Butter Sauce, served with Wild Rice and Fresh Vegetables

\$16.95

Lobster Ravioli

Tossed in a Fresh Sage and Tomato Butter Sauce

\$15.95

Shrimp Pasta

Sauteed Shrimp with Mushrooms, Tomatoes, Garlic, Tarragon and Lemon Zest Tossed in Linguine with Feta Cheese

\$15.95