

# Menu

SERVED ALL DAY

## Beginnings

### PAN-SEARED CRAB CAKES

Two blue crab cakes with stone ground mustard sauce & bruschetta mix 9.95

### BRUSCHETTA

Diced roma tomatoes, fresh basil, feathered parmesan on toasted crostini 7.95

### CRAB, SPINACH & ARTICHOKE DIP

Fire roasted and served with toasted Ciabatta bread crostini 9.95

### COCONUT SHRIMP

Four jumbo shrimp dipped in tempura batter, rolled in coconut & deep fried 7.95

### FLASH FRIED CALAMARI PUTTANESCA

Capers, kalamata olives, tomato, red onion, mixed greens in pesto vinaigrette 9.95

### BAKED BRIE FOR TWO

Mild imported cheese, toasted almonds, sliced strawberries & toast points 11.95

### JUMBO SHRIMP COCKTAIL

Six chilled jumbo shrimp served with spicy tomato horseradish sauce 9.95



## Soups & Salads



### FRENCH ONION SOUP

Sweet onion & melted cheese  
Cup 4.95 / Bowl 6.95

### INCREDIBLE LOBSTER BISQUE

Crème Sherry laced lobster bisque  
Cup 5.95 / Bowl 7.95

### TENDERLOIN BARLEY

Filet beef & barley soup  
Cup 5.95 / Bowl 7.95

### APPLE PECAN SALAD

Tossed field greens, granny smith apple, pear, blue cheese, caramelized pecans, white balsamic vinaigrette. 9.95

### SYMPHONY SALAD

Mixed field greens, julienne tomato, cucumbers, carrots, toasted pine nuts, feta, Symphony wine vinaigrette. Regular 9.95 Small 5.95

### CAESAR SALAD

Chopped romaine lettuce, seasoned croutons and shredded parmesan cheese with a classic Caesar dressing. 7.95

### WINEMAKER'S COBB SALAD

Assorted lettuce, smoked turkey, bacon, avocado, red onion, blue cheese crumbles, diced tomato, hard boiled egg, ranch dressing. 11.95

### ADD TO ANY SALAD:

Grilled Chicken add 4 / Grilled Salmon add 5 / Grilled Steak add 6

## Steaks

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We serve hand cut "USDA PRIME" & "BLACK ANGUS RESERVE" steaks for quality and flavor. Steaks are aged for a minimum of 21 days. All dinner entrees include a small salad or cup of soup.

### FLAT IRON STEAK "USDA PRIME"

Firm textured 10 ounce juicy Prime" steak with excellent flavor, red wine reduction & blue cheese crumbles. 21.95

### NEW YORK STRIP "BLACK ANGUS RESERVE"

12 ounces of flame grilled Black Angus steak finished with our red wine reduction & mushroom sauce. 27.95

### FILET MIGNON "USDA PRIME"

Prime beef tenderloin finished with a Cabernet demi glace ( or ) classic béarnaise sauce. 10-oz 32.95 / 6-oz 25.95

### BONELESS RIBEYE "BLACK ANGUS RESERVE"

This 14 ounce juicy steak has the most marbling of all steaks. Blackened or Kona coffee rubbed upon request. 29.95

### FILET AU POIVRE "USDA PRIME"

Filet medallions seared & grilled with a peppercorn rub & covered in a shallot, butter and brandy sauce. 25.95

### SURF & TURFS

STEAK & LOBSTER / 6 oz "Prime" Filet and broiled 7-8 oz cold water Australian lobster tail with drawn butter. 49.95

SAINT JAMES / Filet medallions, crab stuffed mushrooms, sautéed shrimp with lobster Crème Sherry sauce. 32.95

FILET OSCAR / 6 ounce "Prime" Filet topped with jumbo lump crab meat and classic béarnaise sauce. 32.95

### COMPLIMENTARY STEAK ACCOMPANIMENTS / CHOOSE TWO:

- Roasted Red Potatoes •Au Gratin Potatoes •Loaded Baked Potato •Steak Fries •Garlic Potato Mashers
- Sautéed Green Beans •Cream of Spinach with Bacon •Honey Glazed Carrots •Creamed Corn
- Grilled Asparagus Spears •Sautéed Mushrooms in White Wine Sauce •Mushroom Risotto

## Entrées

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### SYMPHONY CHICKEN LIMONE

Grilled chicken, sautéed artichoke, sundried tomato tossed in fettuccini & lemon zest Symphony wine cream sauce . 18.95

### MUSHROOM & CHICKEN RISOTTO

Sautéed mushrooms & grilled chicken folded into this Arborio risotto finished with butter and parmesan cheese . 17.95

### CHICKEN TUSCANY

Sautéed chicken scaloppini, Marsala & Sherry wine sauce & mushrooms, fresh vegetable & whipped potatoes. 18.95

### OPEN FACED MUSHROOM RAVIOLI

Mushrooms sautéed in garlic & fresh cilantro, topped with blue cheese crumbles, diced roma tomato & beurre blanc. 15.95

### WINERY SHRIMP SCAMPI

Jumbo shrimp sautéed in Symphony wine, lemon juice, fresh garlic, diced tomato & green onions over fettuccini. 18.95

### GRILLED ATLANTIC SALMON

Ginger & teriyaki glazed over sautéed spinach ( or ) grilled with lemon & herbs, rice pilaf & sautéed vegetables. 19.95

### SEARED ALASKAN HALIBUT

Pan seared & roasted, avocado relish, Symphony wine beurre blanc, sautéed fresh vegetables & rice pilaf. 25.95

### BLACKENED MAHI-MAHI

Pan seared and topped with a cool cucumber relish and served with sautéed fresh vegetables and rice pilaf. 17.95

### BROILED AUSTRALIAN LOBSTER TAIL

Symphony wine infused 7-8 ounce cold water lobster tail with drawn butter, sautéed fresh vegetables & rice pilaf. 35.95



## LUNCH SPECIALS / SERVED 11:30 - 3

Served along-side your sandwich is your choice of steak fries, cup of soup or coleslaw.

### WINEMAKER'S CLUB

Smoked turkey, avocado, applewood bacon, sliced tomato, provolone & red onion on grilled ciabatta bread. 11.95

### SMOKED TURKEY ON WHEAT

Sliced turkey, Swiss cheese, lettuce, tomato, avocado, mayo, alfalfa sprouts, red onions, mustard on a whole grain wheat bread. 10.95

### KOBE BEEF BURGER

Half pound grilled America Kobe, sliced tomato, onion, leaf lettuce on a toasted Kaiser roll. 11.95  
Add bacon, cheese or sautéed mushrooms, \$1 each

### SMOKED PULLED PORK

House smoked, slow braised & shredded pork loin in our special tangy Zinfandel BBQ sauce, choice of side, served on a Kaiser roll. 11.95

### CHEESE STEAK PANINI

Black Angus beef shredded topped with provolone, sautéed mushrooms, caramelized onions & stone ground mustard on grilled Panini bread. 11.95

### SIRLOIN FRENCH DIP

Slow roasted top sirloin beef sliced thin, topped with Swiss cheese and served on a French roll with a side of au jus. 11.95

### RANGE FED BISON BURGER

Half pound flame grilled Bison burger, sliced tomato, onion, leaf lettuce on a toasted Kaiser roll. 11.95  
Add bacon, cheese or sautéed mushrooms, \$1 each

### GRILLED CHICKEN PANINI

Grilled chicken breast, smoked applewood bacon, Swiss cheese, leaf lettuce, red onion & sliced tomato on grilled Panini bread. 11.95

### VEGETARIAN SANDWICH

Swiss cheese, lettuce, sliced tomato, avocado, Mayo, alfalfa sprouts, red onions, mustard on a whole grain wheat bread. 9.95



## Lunch Entrees



Lunch portioned entrees. Add a small Symphony salad or cup of soup for \$3

### FLAT IRON STEAK "USDA "PRIME"

Firm textured juicy 8 oz steak, red wine reduction, blue cheese crumbles, garlic potato mashers, sautéed vegetables. 16.95

### CHICKEN TUSCANY

Chicken scaloppini, marsala & sherry mushroom wine sauce, garlic potato mashers, sautéed vegetables. 14.95

### GRILLED ATLANTIC SALMON

Ginger & teriyaki glazed over sautéed spinach ( or ) flame grilled with lemon, herbs, rice pilaf & sautéed vegetables. 15.95

### BISTRO FILET MIGNON "USDA "PRIME"

5 ounce grilled luncheon filet mignon with a red wine demi, sautéed fresh vegetables & garlic potato mashers. 19.95

### WINERY SHRIMP SCAMPI

Shrimp sautéed in Symphony wine, lemon juice, fresh garlic, diced tomato & green onions over fettuccini. 14.95

### SYMPHONY CHICKEN LIMONE

Grilled chicken, sautéed artichoke, sundried tomato tossed in fettuccini & lemon zest Symphony wine cream sauce. 14.95

### PAN SEARED ALASKAN HALIBUT

Seared Halibut with avocado relish, Symphony wine beurre blanc, rice pilaf & sautéed fresh vegetables. 19.95

### YORKSHIRE FISH & CHIPS

Two Icelandic cod filets dipped in tempura batter, fried golden brown, served with seasoned steak fries & coleslaw. 14.95

### MUSHROOM & CHICKEN RISOTTO

Sautéed mushrooms and grilled chicken folded into this Italian rice with chicken stock and parmesan cheese. 14.95