

Starters Menu

SERVED ALL DAY

Beginnings

PAN-SEARED CRAB CAKES

Blue crab with stone ground mustard sauce & bruschetta mix 9

BRUSCHETTA

Diced roma tomatoes, fresh basil, feathered parmesan on toasted crostini 7

CRAB, SPINACH & ARTICHOKE DIP

Fire roasted and served with toasted Ciabatta bread crostini 9

COCONUT SHRIMP

Four jumbo shrimp dipped in tempura batter, rolled in coconut & deep fried 7

FLASH FRIED CALAMARI PUTTANESCA

Capers, kalamata olives, tomato, red onion, mixed greens in pesto vinaigrette 9

BAKED BRIE FOR TWO

Mild imported cheese, toasted almonds, sliced strawberries & toast points 12

JUMBO SHRIMP COCKTAIL

Six chilled jumbo shrimp served with spicy tomato horseradish sauce 9

Soups & Salads

FRENCH ONION SOUP

Sweet onion & melted cheese
Cup 5 / Bowl 7

INCREDIBLE LOBSTER BISQUE

Crème Sherry laced lobster bisque
Cup 5 / Bowl 7

TENDERLOIN BARLEY

Filet beef & barley soup
Cup 5 / Bowl 7

APPLE PECAN SALAD

Tossed lettuce, granny smith apple, pear, blue cheese, caramelized pecans, white balsamic vinaigrette. 9
with: grilled chicken 13, grilled steak 15

SYMPHONY SALAD

Mixed field greens, julienne tomato, English cucumbers, carrots, toasted pine nuts, feta, Symphony wine vinaigrette. 9
with: grilled chicken 13 with: grilled steak 15
SMALL SYMPHONY SALAD 5

CAESAR SALAD

Chopped romaine, croutons & parmesan. 7
with: grilled chicken 11
with: grilled salmon or grilled steak 13

WINEMAKER'S COBB SALAD

Assorted lettuce, smoked turkey, bacon, avocado, red onion, blue cheese crumbles, diced tomato, hard boiled egg, ranch dressing. 12

Dinner Menu

SERVED AFTER 5 PM

Steaks

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 house salad or cup of soup.

FLAT IRON “USDA PRIME”

A firm textured juicy steak with excellent flavor, finished with red wine reduction & blue cheese crumbles. 19

NEW YORK “BLACK ANGUS RESERVE”

14 ounces of flame grilled Black Angus steak finished with our red wine reduction & mushroom sauce. 25

FILET MIGNON “USDA PRIME”

Applewood bacon wrapped tenderloin of beef finished with a Cabernet demi sauce. 10-oz 29 / 6-oz 23

RIBEYE “BLACK ANGUS RESERVE”

This 16 ounce juicy & boneless Black Angus steak has the most marbling of all steaks. Blackened upon request. 27

FILET AU POIVRE “USDA PRIME”

Prime filet medallions seared & grilled with a peppercorn rub & covered in a shallot, butter and brandy sauce. 23

SURF & TURFS

STEAK & LOBSTER / USDA “Prime” 6 oz Filet with a cold water Australian Lobster Tail & drawn butter. 39

SAINT JAMES / Filet medallions, crab stuffed mushrooms, sautéed shrimp, lobster & Crème Sherry sauce. 32

FILET OSCAR / USDA “Prime” 6 oz Filet topped with jumbo lump crab meat and a classic béarnaise sauce. 32

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

Seafood

FLAME GRILLED ATLANTIC SALMON

Ginger & teriyaki glazed over sautéed spinach (or) grilled with lemon & herbs, rice pilaf & sautéed vegetables. 19

PAN SEARED ALASKAN HALIBUT

Pan seared & roasted, avocado relish, Symphony wine beurre blanc, sautéed fresh vegetables & rice pilaf. 24

BLACKENED PACIFIC MAHI-MAHI

Pan seared and topped with a cool cucumber relish and served with sautéed fresh vegetables and rice pilaf. 19

WINERY SHRIMP SCAMPI

Jumbo shrimp sautéed in Symphony wine, lemon juice, fresh garlic, diced tomato & green onions over fettuccini. 18

BROILED AUSTRALIAN LOBSTER TAIL

8 ounce lobster tail served with sautéed fresh vegetables and choice of potato or rice pilaf. 1 Tail 29 / 2 Tails 49

Entrées

ZINFANDEL GLAZED PORK RIBS

Baby back ribs glazed in tangy Zinfandel BBQ sauce, coleslaw & seasoned steak fries. Full rack 26 / Half rack 18

CHICKEN TUSCANY

Sautéed chicken scaloppini, Marsala & Sherry wine sauce & mushrooms, fresh vegetable & whipped potatoes. 18

BRAISED BEEF SHORT RIB

Braised 6 hours in Burgundy wine, served with mushroom risotto, natural “jus” red wine sauce & candied carrots. 21

HERB & LEMON ROASTED CHICKEN

Semi-boned half chicken oven roasted and served with redskin mashed potatoes and sautéed fresh vegetables. 17

OPEN FACED MUSHROOM RAVIOLI

Mushrooms sautéed in garlic & fresh cilantro, topped with blue cheese crumbles, diced roma tomato & beurre blanc. 15

SYMPHONY CHICKEN LIMONE

Grilled chicken, sautéed artichoke, sundried tomato tossed in fettuccini & lemon zest white wine cream sauce. 17

Lunch Menu

SERVED 11:30 TO 3 PM

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

WINEMAKER'S CLUB

Smoked turkey, avocado, applewood bacon, tomato, provolone & red onion on grilled ciabatta bread. 11

SEASONED TURKEY BURGER

Flame grilled all white ground turkey, rubbed with Cajun seasoning, avocado, mayo and served on whole wheat roll. 11

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

SMOKED PULLED PORK

House smoked, slow braised shredded pork loin in our special tangy Zinfandel BBQ sauce served on a Kaiser roll. 11

RANGE FED BISON BURGER

Half pound flame grilled Bison burger, sliced tomato, onion, leaf lettuce on a toasted Kaiser roll. 12
Add bacon, cheese or sautéed mushrooms, \$1 each

KOBE BEEF BURGER

Half pound grilled America Kobe, sliced tomato, onion, leaf lettuce on a toasted Kaiser roll. 12
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

CHEESE STEAK PANINI

Black Angus beef shredded topped with provolone, sautéed mushrooms, caramelized onions & stone ground mustard on grilled Panini bread. 11

VEGETARIAN SANDWICH

Swiss cheese, lettuce, tomato, avocado, Mayo, alfalfa sprouts, red onions, mustard on a whole grain wheat bread. 9

Lunch Entrees

Luncheon portioned entrees / Add a small Symphony salad or cup of soup for \$2

USDA "PRIME" FLAT IRON STEAK

8-oz firm textured steak, red wine reduction & blue cheese crumbles, garlic potato mashers & sautéed vegetables. 16

CHICKEN TUSCANY

Chicken scaloppini, marsala & sherry mushroom wine sauce, garlic potato mashers, sautéed vegetables. 14

GRILLED ATLANTIC SALMON

Ginger & teriyaki glazed over sautéed spinach (or) grilled with lemon & herbs, rice pilaf & sautéed vegetables. 16

USDA "PRIME" BISTRO FILET

5 ounce grilled luncheon filet mignon with a red wine demi, sautéed fresh vegetables and garlic potato mashers. 19

WINERY SHRIMP SCAMPI

Shrimp sautéed in Symphony wine, lemon juice, fresh garlic, diced tomato & green onions over fettuccini. 15

SYMPHONY CHICKEN LIMONE

Grilled chicken, sautéed artichoke, sundried tomato tossed in fettuccini & lemon zest white wine cream sauce. 14

PAN SEARED ALASKAN HALIBUT

Seared Halibut with avocado relish, Symphony wine beurre blanc, rice pilaf and sautéed fresh vegetables. 18

BABY BACK PORK RIBS

Half Rack of Zinfandel glazed, smoked & braised pork ribs in tangy sweet BBQ sauce, coleslaw & seasoned steak fries. 16

YORKSHIRE FISH & CHIPS

Two Icelandic cod filets dipped in tempura batter, fried golden brown, served with seasoned steak fries & coleslaw. 14

OPEN FACED MUSHROOM RAVIOLI

Mushrooms sautéed in garlic & fresh cilantro, topped with blue cheese crumbles, diced roma tomato & beurre blanc. 13