

Appetizers

Shrimp Cocktail	12
Jumbo Shrimp Served with House-made Avocado Cocktail Sauce, Garnished with Fresh Avocado and Lime	
Crab Cakes	12
Two Delicate Lump Crab Cakes, Served with a Remoulade Sauce	
Escargot a la Bourguignon	12
Six Escargot Broiled in Garlic Butter, Shallots, Sprinkled with Parmesan Cheese	
Seared Ahi Tuna	12
Tuna Sliced and Served with Crème Caper Sauce	
Prosciutto Wrapped Asparagus	8
Fresh Asparagus Wrapped with Parma Prosciutto, Served on a Bed of Almonds	

Bruschetta

Tomato Bruschetta	8
Jamon Serrano, Tomatoes, and Fresh Basil, Topped with Melted Brie	
Chicken Bruschetta	9
Grilled Chicken Breast and Sweet Red Grapes, Covered with Smoked Gouda	
Duck Bruschetta	12
Smoked Duck and a Creamy Dijon Mustard Sauce	
Filet Bruschetta	12
Filet Tips, Sautéed Mushrooms, and Caramelized Red Onions, Served with a Horseradish Crème Sauce	

Soups

Chicken and Hatch Green Chile	
Cup 4	Bowl 8
Off The Vine Tomato Basil	
Cup 4	Bowl 8

Salads

Beef Tenderloin Salad	15
Mixed Greens, Onion, Red Pepper Strips, Blue Cheese Dressing, and Tomato Wedges	
Rick's Cobb Salad	15
Mixed Greens, Tender Diced Chicken, Avocado, Spanish Ham, Sliced Boiled Egg, Tossed in a Fresh Herb Vinaigrette, Topped with Blue Cheese	
Romaine Salad with Grilled Chicken	13
Served with Tomato Wedges, Feta Cheese, and Lemon Herb Vinaigrette	
Crab Cake Salad	16
Green Peppers, Onion, Jicama, Cilantro, Avocado with a Lemon-Herb Remoulade	
Mediterranean Salad	12
Red Onion, Olives, Artichoke Hearts Red and Yellow Peppers and Blue Cheese, Served with Balsamic Vinaigrette	
Add a Tuna Filet for \$7 more	
Caprese Salad	12
A Beautiful Tower of Mozzarella, Beefsteak Tomatoes, Fresh Basil and a Balsamic Glaze	
Baby Spinach Salad	12
Red Pepper, Red Onion, Sliced Tomato, Pine Nuts, and Goat Cheese with Lemon Herb Vinaigrette	
Add a Salmon Filet for \$7 more	
Side Salad	5

Gourmet Pizza

Our Signature	22
Jamon Serrano (Spanish Ham), Pepperoni, Artichoke Heart, Red and Yellow Bell Pepper, Red Onion, Mushroom, and Black Olive	
Chicken Alfredo	22
Diced Chicken, Alfredo Sauce, and Parmesan Cheese	
Garden Vegetable	20
Spinach, Mushroom, Artichoke Heart, Red Onion, Red and Yellow Bell Pepper and Tomato	
Margharita	20
Tomato, Mozzarella and Fresh Basil	
Five Cheese	20
Mozzarella, Parmesan, Havarti, and New York Aged Cheddar	

Entrees

Seared Ahi Tuna	22
8 oz. Filet Paired with a Delectable Caper Cream Sauce, Mashed Potatoes and Fresh Vegetables	
Seared Salmon	20
Paired with a Delightful Lemon-Dill Sauce, Mashed Potatoes and Fresh Vegetables	
Grilled Chicken Breast	18
Topped with a Wonderful Dijon Cream Sauce, Mashed Potatoes and Fresh Vegetables	
Filet Mignon	28
Eight Oz. Filet Served with a Red Wine Mushroom Sauce, Mashed Potatoes and Asparagus	

20% Gratuity will be added to parties of 5 or more

Cheese & Meats

6 each selection

Cheeses

Danish Blue 🇩🇰 Semi-soft creamy cow's milk with a mild flavor characterized by a sharp, salty taste

Double Cream Brie 🇫🇷 French, cow's milk, soft, rich & creamy

Widmer 4 Year Yellow Cheddar 🇺🇸 American, cow's milk, hard/firm, sharp

Smoked Gouda 🇳🇱 Holland, smoked slowly, firm

Havarti 🇩🇰 Danish, cow's milk, semi-soft, garlicky

Manchego 🇪🇸 Spanish, sheep's milk, firm, mild, subtle & fresh

Petit Basque 🇫🇷 French, sheep's milk, mild & nutty

Wensleydale w/ Cranberries 🇬🇧 English infusion of tart cranberries and creamy cow's milk, soft, sweet and salty

Cambozola 🇩🇪 German, cow's milk, a combination of a French Soft-Ripened Triple Cream Cheese and Italian Gorgonzola

Aged Gouda 🇩🇰 Dutch, cow's milk, with the perfect balance of salty & sweet

Meats

Jamon Serrano Spanish Ham, dry aged 6-18 mos.

Prosciutto de Parma Italian, salt cured ham that is air dried

Pillar Old Forest Salami Gently smoked for 7 days, air dried

Raisin River Smoked Chicken Apple wood smoked

Raisin River Smoked Duck Lightly smoked, sweet and light smoke flavor

Mousse Truffle Pate Delectable combination of chicken liver, pork, truffles and Pineau

Dessert

Crème Brulee Infused with Ruby Port 8

Chocolate Cheesecake Rich and Decadent 8

Lemon Pound Cake Topped with Lemon Crème 8

Schoking Chocolate 1.5 ounces German Chocolate 5.5

Non-Alcoholic Beverages

Coca-Cola 2

Diet Coke 2

Sprite 2

French Press Coffee 3.5

French Press Decaffeinated Coffee 3.5

Saratoga Sparkling Water 5

Saratoga Spring Water 5

Beer

Coors Light 4

Miller Light 4

Shiner Bock 4.5

Heineken 5.5

Stella Artois 5.5

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness, especially if you have a medical condition.



Zambrano Wine Cellar Bistro • Retail

Hours: Mon – Thurs 4:30-12pm
Fri & Sat 4:30pm-2am
Closed Sunday