



EVENING MENU

CHEESE AND PATÉ

One Cheese Plate 8.5

Three Cheese Plate 16.5

Cheuvront Cheeses are Flown in from Around the World and Aged to their Peak of Flavor.
Cheese Plates are Accompanied with Nuts and Baguette.

Paté Plate 14.5

Choice of two Two Trois Petite Cochons Pates Served with Cornichons, Dijon and Sliced Baguettes.

Smoked Salmon Paté 12.5

Mesquite House Smoked Salmon with Goat Cheese, Fresh Herbs, Poblano, Tomatoes and Capers, Topped with Caviar on your choice of crostini or sliced cucumbers.

INTERNATIONAL PLATES

Italian Plate 23.

A plate of Sweet Roasted Peppers, Artichoke Hearts, Giardino Olives, Sliced Sopressata, Prosciutto, Roasted Tomatoes, with Two Italian Cheeses.

Spanish Plate 23.

A plate of Marcona Almonds, Fig Cake, Artichoke Hearts, Arbequina Olives, Serrano Ham, with Two Spanish Cheeses.

French Plate 23.

A plate of Cornichons, Apricots, Figs, Paté of choice, Butter, with Two French Cheeses.

BEGINNINGS

Small Dinner Salad 6.

Mixed greens with Tomatoes, Cucumbers, Candied Pecans, Croutons and Blue Cheese Crumbles with a Shallot Vinaigrette.

Caesar 7.

Crisp Romaine Lettuce and Julienne Tomatoes Tossed with a Caesar Dressing, Housemade Croutons, Garnished with Shaved Parmigiano Reggiano.

Poached Pear 9.

Ginger Poached Pears, Arugula, Caramelized Walnuts, Dried Cranberries, Served with a Citrus Vinaigrette.

Soup Du Jour 6.

Housemade Soup with Fresh Seasonal Ingredients.

Roasted Goat Cheese and Chicken Phyllo Pockets 8.

Served with Housemade Pesto and Honey Balsamic Reduction.

Ancho Pork Empanadas 8.5

Served with an Orange Ancho Marmalade.

Housemade Sautéed Gnocchi 9.

Sizzled Gnocchi with Butternut Squash, Arugula, a Sage Brown Butter and Shaved Parmigiano Reggiano.

Salad Caprese 9.

Vine Ripened Local Tomatoes, Fresh Housemade Mozzarella and Fresh Basil.

***Shrimp Ceviche 10.**

Rock Shrimp Marinated in Fresh Lime Juice, Tomatoes, Cilantro, Cucumber, Red Onion and Poblano, garnished with Candied Ginger with your choice of crostini or butter leaf lettuce wraps.

***Martini Scallops 13.**

Pan Seared Diver Scallops in a Vodka and Dry Vermouth Reduction, with Roasted Shallots and Sun Dried Tomato with a Touch of Cream.

CHEUVRONT'S MAC & CHEESE

Traditional Mac

Blue Cheese Mac

Pancetta with Caramelized Red Onion Mac

***Spicy Italian Sausage with Peppers and Onion Mac**

Butternut Squash Mac

***Sautéed Shrimp Mac**

8. Single Portion - 10. Trio

ENTREE SALADS

Summer Salad 13.

Roasted Chicken, Candied Pecans, Sliced Apples and Grapes on a Bed of Mixed Field Greens with a Roasted Shallot White Balsamic Vinaigrette.

***Salad Niçoise 16.**

Pan Seared Ahi Tuna with Green Bean, Fingerling Potatoes, Hard Cooked Egg, Kalamata Olives and Tomatoes with a Caper Vinaigrette.

***Roasted Salmon 14.**

Pan Roasted Salmon over Field Greens with Mango, Avocado, Chevre, Citrus Vinaigrette and Blue Cheese Toast.

***Filet and Blue 15.**

Pan Seared Beef Over Tender Butter Leaf Lettuce with Crispy Pancetta, Caramelized Red Onions and Julienne Tomatoes with a Housemade Blue Cheese Dressing.

ENTREES

Ravioli 15

Housemade mushroom and goat cheese stuffed ravioli over white wine garlic and basil sauce with sauteed squash.
Pairs well with Pascual Toso Malbec.

***Chicken 16.5**

Parmesan Crusted Breast of Chicken with Housemade Gnocchi, Wilted Arugula and Served with a Lemon Caper Beurre Blanc.
Pairs well with J. Wilkes Pinot Blanc.

***Salmon 17.5**

Orange Glazed Salmon, Served with Roasted Fingerling Potato Wedges and Seasonal Vegetable, Complemented by a Three Citrus Beurre Blanc.
Pairs well with Byron Pinot Noir.

***Scallops 20.5**

Pan Seared Scallops, Kalamata Olives, Tomatos and Spinach, Served on a Bed of Capellini, Complemented by a Three Citrus Beurre Blanc. Pairs well with Robertson Gewurztraminer.

***Filet 20.5**

Filet Mignon on a Bed of Spinach, Served with a Demi Glace and Blue Mashed Potatoes.
Pairs well with Hedges Cuvee.

***Duck 21**

Pan seared lavender honey glazed duck served over a bed of red wine risotto and pan roasted seasonal vegetables with savory blackberry gastrique.
Pairs well with Piattelli "Trinita" Grand Reserve.

PIZZAS

Marguerite 11.

Garlic Infused Olive Oil, Vine Ripened Local Tomatoes, Fresh Basil and Fresh Mozzarella Cheese.
Pairs well with Pascual Toso Malbec.

Pesto Chevre 11.

Pesto, Goat Cheese, Roasted Red Peppers, Artichoke Hearts, Spinach and Kalamata Olives.
Pairs well with Kim Crawford Sauvignon Blanc.

Grecque 11.

Goat Cheese, Spinach, Chicken Breast with Toasted Pine Nuts.
Pairs well with Girard Sauvignon Blanc.

Pancetta Comte 11.

Crispy Pancetta, Caramelized Red Onion, Topped with Comte and Mozzarella Cheese.
Pairs well with Byron Pinot Noir.

***Saucisson 11.**

Spicy Italian Sausage, Onions and Roasted Peppers.
Pairs well with Cimicky Trumps Shiraz.

DESSERTS

Fresh Housemade Dessert 7.

\$3 Split Plate Charge

No personal checks accepted

We're sorry, we are unable to split checks

*Consuming raw or undercooked foods will increase your risk of food borne illness.
A 20% gratuity will be added for parties of six or more.

