
JOLO WINERY & VINEYARDS

PRESENTS:



APPETIZERS

GF- GOAT CHEESE PROVENCAL \$14.95

goat cheese covered with olive oil, lemon, tomato, caper, kalamata olives, onion, garlic, and basil, served with crostini

Suggested Pairing: PINK/Twinkles

GF- CRAB DIP \$14.95

served with crostini

Suggested Pairings: Golden

Hallows/Golden Hallows Reserve

GF- POMMES FRITES \$10.95

truffle, parmesan snow, roasted garlic herb mayo, herbs

Suggested Pairings: Golden Hallows Reserve/Beach Bubbles

MEATBALLS MARINARA \$12.95

marinara sauce, parmesan snow, EVOO

Suggested Pairings: Crimson Creek/JOLOTAGE

THAI SWEET CHILI FRIED SHRIMP \$13.95

Suggested Pairings: Beach Bubbles/Twinkles

GF- *TUNA CARPACCIO (SERVED RARE) \$16.95

arugula, parmesan, capers, onion, EVOO

Suggested Pairings: Golden Hallows/PINK

GF- SHRIMP COCKTAIL \$13.95

chilled shrimp served with classic cocktail sauce

Suggested Pairings: PINK/ Beach Bubbles/Twinkles

GF- ADD SIDE SALAD (AFTER 4PM ONLY) \$9.95

Side Caesar or JOLO Chopped Salad

SALADS

JOLO CAESAR \$12.95

romaine lettuce, JOLO's famous Caesar dressing which includes anchovies, parmesan snow, croutons
Suggested Pairings: Golden Hallows/Golden Hallows Reserve/Beach Bubbles/Twinkles

GF- JOLO CHOPPED SALAD \$17.95

romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinaigrette
Suggested Pairings: Golden Hallows

GF- GRILLED SALMON SALAD \$21.95

mixed green salad chopped red onion, cranberries, walnuts, goat cheese
Suggested Pairings: Golden Hallows/Crimson Creek

FRIED GOAT CHEESE SALAD \$17.95

mixed green salad, orange slices, shaved red onion, beets, lemon caper vinaigrette

Suggested Pairings: Twinkles/PINK

SANDWICHES

UNTIL 2PM

GRILLED CHICKEN BREAST \$19.95

marinated chicken breast, garlic aioli, BBQ sauce, pickles, lettuce, tomato, bacon, smoked gouda, cheddar, served with fries
Suggested Pairings: Crimson Creek/Golden Hallows/Beach Bubbles/JOLOTAGE/Golden Hallows Reserve

SALMON CAKE \$19.95

Salmon cake, garlic aioli, lettuce, tomato, bacon, served with fries
Suggested Pairings: Crimson Creek/Golden Hallows/Beach Bubbles/JOLOTAGE/Golden Hallows Reserve

FLATBREADS

CHICKEN PESTO \$16.95

grilled chicken, pesto, fresh tomatoes, mozzarella, parmesan cheese, EVOO
Suggested Pairings: JOLO PINK/Golden Hallows/Golden Hallows Reserve

MARGARITA \$16.95

sliced tomatoes, fresh mozzarella, marinara sauce, basil, EVOO
Suggested Pairings: Golden Hallows/JOLO PINK/Twinkles/Beach Bubbles

ADD-ONS

ADD SCALLOP \$4.50 each

ADD CHICKEN \$8

ADD GRILLED SHRIMP \$9.50

ADD GRILLED SALMON \$11.50

ADD TUNA SASHIMI \$13.95

ADD FILET \$16.50

GF MEANS GLUTEN FREE

-AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE-

* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, PULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PASTAS/RISOTTO

PASTA ALFREDO \$17.95

Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve/Cabernet Sauvignon

SPINACH & CHEESE STUFFED RAVIOLIS \$19.95

*creamy pesto sauce
Suggested Pairings: Golden Hallows Reserve/Beach Bubbles*

GF- RISOTTO \$16.95

*mushroom, asparagus, peas
Suggested Pairings: Golden Hallows Reserve/
Golden Hallows/JOLOTAGE Reserve*

*FRUTTI DE MARE \$30.95

*pasta, scallops, shrimp, salmon, capers, onions, garlic, and tomato, in lemon white wine sauce
Suggested Pairings: Golden Hallows Reserve/Golden Hallows*

ADD-ONS

ADD SCALLOP \$4.50 each

ADD CHICKEN \$8

ADD GRILLED SHRIMP \$9.50

ADD GRILLED SALMON \$11.50

ADD TUNA SASHIMI \$13.95

ADD FILET \$16.50

SPECIALS

GF- 8 OZ *FILET MIGNON \$44.95

*CAB- served with pommes puree, and seasonal vegetable
Choice of Sauce \$2.50: herbed creamy horseradish and garlic confit OR house demi glacé
Suggested Pairings: Cabernet Sauvignon/Cuvee Selection/Devil's Hill/Pilot Fog/JOLOTAGE Reserve*

STEAK DIANE \$32.95

*filet medallions with a mushroom cognac cream sauce served with pommes puree and seasonal vegetable
*Cooked medium to medium well due to the nature of the steak preparation & sauces
Suggested Pairings: Pilot Fog/JOLOTAGE Reserve*

ENTRÉES

BEER GLAZED MOMMA'S MEATLOAF \$19.95

*pommes puree, sauteed seasonal vegetable
Suggested Pairings: CAROLUS XII/JOLOTAGE/Crimson Creek*

GF- APRICOT PORK RIBEYE \$23.95

*8 oz ribeye of pork topped with apricot glaze, pommes puree, seasonal vegetable
Suggested Pairings: CAROLUS XII/JOLOTAGE/Crimson Creek*

NEW ENGLAND MARINATED STEAK TIPS \$24.95

*JOLO's secret marinade, prepared medium rare to medium, served with pomme frites
Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill*

1/2 CHICKEN PICATTA \$25.95

*Picatta sauce, capers, onions, lemon butter served with veggies and pomme frites
Suggested Pairings: Golden Hallows / Beach Bubbles/Pink*

EGGPLANT ROLLATINI \$21.95

*3 herb-breaded and fried eggplant slices, stuffed with ricotta cheese, mozzarella, and parmesan with a tomato, garlic, caper, and onion sauce
Suggested Pairings: PINK/Sparkles/Crimson Creek/JOLOTAGE*

GF- 6 OZ *SALMON SCAMPI \$28.95

*pan-seared salmon, topped with shrimp (3), beurre blanc sauce, pommes puree, and seasonal vegetable
Suggested Pairings: Crimson Creek/Golden Hallows/
Golden Hallows Reserve*

GF- AMALFI COAST PESTO HADDOCK \$27.95

*pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with pommes puree and seasonal vegetable
Suggested Pairings: Golden Hallows/JOLO PINK*

GF- (3) *SEARED SCALLOPS & RISOTTO \$28.95

*mushroom, asparagus, peas, bacon, onion jam
Suggested Pairings: Golden Hallows/
Golden Hallows Reserve/JOLOTAGE Reserve*

DESSERTS

GF- FLOURLESS CHOCOLATE TORTE \$11.95

whipped cream, berry coulis

LEMON CELLO CAKE \$11.95

sponge cake layered with mascarpone cheese, European white chocolate curls, berry coulis, whipped cream

KEY LIME LAYERED CAKE \$11.95

whipped cream, berry coulis

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