PRESENTS:



APPETIZERS

GF- GOAT CHEESE \$14.95 PROVENCAL

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

THAI SWEET CHILI \$13.95 FRIED SHRIMP

Suggested Pairings: Beach Bubbles/Twinkles

Creek/JOLOTAGE

GF- CAPRESE SALAD \$13.95

fresh mozzarella, shaved prosciutto, balsamic roasted cherry tomatoes, basil vinaigrette Suggested Pairings: Golden Hallows/ PINK GF- SHRIMP COCKTAIL \$13.9

chilled shrimp served with classic cocktail sauce Suggested Pairings: PINK/ Beach Bubbles/Twinkles

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

Side Caesar or JOLO Chopped Salad

SALADS

JOLO CAESAR

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

\$12.95

Reserve/Beach Bubbles/Twinkles

GF- JOLO CHOPPED \$17.95 SALAD

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

GF- GRILLED SALMON \$21.95 SALAD

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

FRIED GOAT CHEESE \$17.95

mixed green salad, orange slices, shaved red onion, beets, lemon caper vinaigrette Suggested Pairings: Twinkles/PINK

SANDWICHES UNTIL 2PM

GRILLED CHICKEN BREAST

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

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

FLATBREADS

CHICKEN PESTO

\$19.95

\$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

GF MEANS GLUTEN FREE

PASTAS/RISOTTO

ADD-ONS

PASTA ALFREDO	\$17.95	GF- RISOTTO	\$16.95	ADD SCALLOP	\$4.50 each
Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve/Cabernet Sauvignon		mushroom, asparagus, peas Suggested Pairings: Golden Hallows Reserve/ Golden Hallows/JOLOTAGE Reserve		ADD CHICKEN	\$8
				ADD GRILLED SHRIMP	\$9.50
				ADD GRILLED SALMON	\$11.50
SPINACH & CHEESE	\$19.95	*FRUTTI DE MARE	\$30.95	ADD TUNA SASHIMI	\$13.95
				ADD FILET	\$16.50
STUFFED RAVIOLIS		pasta, scallops, shrimp, salmon, capers,			
creamy pesto sauce Suggested Pairings: Golden Hallows Reserve/Beach Bubbles		onions, garlic, and tomato,	in lemon		
		white wine sauce			
		Suggested Parings: Golden Hallows Reserve/Golden Hallows			

SPECIALS

ENTRÉES

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 Suggested Pairings: Pilot Fog/ JOLOTAGE Reserve

CAROLINA CATCH MARKET PRICE

local fish from North Carolina or South Carolina

BEER GLAZED MOMMA'S MEATLOAE

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

\$19.95

\$25.95

GF- APRICOT PORK \$23.95 RIBEYE

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

NEW ENGLAND MARINATED \$24.95 STEAK TIPS

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

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

EGGPLANT ROLLATINI

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/Twinkles/Crimson Creek/JOLOTAGE

GF-6 OZ *SALMON \$28.95 **SCAMPI**

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 \$27.95 HADDOCK

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

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

\$28.95

\$11.95

DESSERTS

GF- FLOURLESS CHOCOLATE TORTE

whipped cream, berry coulis

LEMON CELLO CAKE \$11.95

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

\$11.95

whipped cream, berry coulis

KEY LIME LAYERED CAKE

\$11.95 PEACH COBBLER

served with vanilla bean ice cream

HUMMINGBIRD CAKE \$11.95

bananas, pineapple, and walnuts, topped with cream cheese icing

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