
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

SPINACH ARTICHOKE DIP \$12.95

served with crostini
Suggested Pairings: Golden Hallows/Golden Hallows Reserve/Twinkles/Beach Bubbles

GF- SHRIMP COCKTAIL \$13.95

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

SEASONAL BREAD BASKET \$9.95

Mini French bread, Vermont butter with sea salt

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

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

SHRIMP CAKE \$19.95

poached shrimp with herbs, lemons, capers, breadcrumbs, bacon, lettuce, tomato, aioli, served with fries
Suggested Pairings: Golden Hallows/ Golden Hallows Reserve/Twinkles/ Beach Bubbles

CHICAGO BEEF SANDWICH \$19.95

Braised pulled beef, peppers, onions, mozzarella cheese, roasted garlic aioli, served with fries
Suggested Pairings: Crimson Creek/JOLOTAGE/Golden Hallows Reserve

FLATBREADS UNTIL 2PM

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 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

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|---|---------|---|---------|
| PASTA ALFREDO | \$17.95 | *FRUTTI DE MARE | \$32.95 |
| <i>Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve/Cabernet Sauvignon</i> | | <i>pasta, scallop, shrimp, salmon, capers, onions, garlic, and tomato, in lemon white wine sauce</i> | |
| BUTTERNUT SQUASH STUFFED RAVIOLIS | \$21.95 | <i>Suggested Pairings: Golden Hallows Reserve/Golden Hallows</i> | |
| <i>brown butter sage cream sauce</i> | | CHICKEN SALTIMBOCCA | \$27.95 |
| <i>Suggested Pairings: Golden Hallows Reserve/Beach Bubbles</i> | | <i>pan-seared flour-dredged chicken topped with prosciutto, sage, fresh mozzarella, classic brown sauce atop penne pasta with butter garlic herbs</i> | |
| GF- RISOTTO | \$16.95 | <i>Suggested Pairings: Crimson Creek/ Carolux XII JOLOTAGE</i> | |
| <i>mushroom, asparagus, peas</i> | | | |
| <i>Suggested Pairings: Golden Hallows Reserve/Golden Hallows/JOLOTAGE Reserve</i> | | | |

ADD-ONS

| | |
|--------------------|-------------|
| ADD SCALLOP | \$4.50 each |
| ADD CHICKEN | \$8 |
| ADD GRILLED SHRIMP | \$9.50 |
| ADD GRILLED SALMON | \$11.50 |
| ADD FILET | \$16.50 |

ENTRÉES

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|---|---------|---|---------|--|---------|
| GF- 8 OZ *FILET MIGNON | \$44.95 | BEER GLAZED MOMMA'S MEATLOAF | \$19.95 | RUSTIC EGGPLANT PARMESEAN | \$21.95 |
| <i>CAB- served with pommes puree, and seasonal vegetable</i> | | <i>pommes puree, sauteed seasonal vegetable</i> | | <i>fried eggplant, roasted tomatoes, marinara, garlic herbed breadcrumbs, parmesan, mozzarella, basil</i> | |
| <i>Choice of Sauce \$2.50: herbed creamy horseradish and garlic confit OR house demi glacé</i> | | <i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i> | | <i>Suggested Pairings: PINK/ Twinkles/ Crimson Creek/JOLOTAGE</i> | |
| <i>Suggested Pairings: Cabernet Sauvignon/Cuvee Selection/Devil's Hill/Pilot Fog/JOLOTAGE Reserve</i> | | GF- APRICOT PORK RIBEYE | \$23.95 | GF- 6 OZ *SALMON SCAMPI | \$28.95 |
| <i>filet medallions with a mushroom cognac cream sauce served with pommes puree and seasonal vegetable</i> | | <i>8 oz ribeye of pork topped with apricot glaze, pommes puree, seasonal vegetable</i> | | <i>pan-seared salmon, topped with shrimp (3), beurre blanc sauce, pommes puree, and seasonal vegetable</i> | |
| <i>*Cooked medium to medium well due to the nature of the steak preparation & sauces</i> | | <i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i> | | <i>Suggested Pairings: Crimson Creek/Golden Hallows/ Golden Hallows Reserve</i> | |
| <i>Suggested Pairings: Pilot Fog/ JOLOTAGE Reserve</i> | | NEW ENGLAND MARINATED STEAK TIPS | \$24.95 | GF- AMALFI COAST PESTO HADDOCK | \$27.95 |
| HERB CRUSTED GROUPER | \$29.95 | <i>JOLO's secret marinade, prepared medium rare to medium, served with pomme frites</i> | | <i>pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with pommes puree and seasonal vegetable</i> | |
| <i>smoked gouda cheese polenta, strawberry gastrique, wilted kale with hot bacon vinaigrette, charred tomatoes</i> | | <i>Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill</i> | | <i>Suggested Pairings: Golden Hallows/ JOLO PINK</i> | |
| <i>Suggested Pairings: TWINKLES/Beach Bubbles/PINK/Golden Hallows/Golden Hallows Reserve</i> | | GF- (3) *SEARED SCALLOPS & RISOTTO | \$28.95 | | |
| *1/2 RACK LAMB | \$32.95 | BEEF BOURGUIGNON | \$28.95 | <i>mushroom, asparagus, peas, bacon, onion jam</i> | |
| <i>pan-seared rack of lamb, rosemary, thyme, with red wine gastrique, cheese polenta, roasted cipollini onion, seasonal vegetable</i> | | <i>slowly braised beef, red wine reduction, pommes puree, seasonal vegetable</i> | | <i>Suggested Pairings: Golden Hallows/ Golden Hallows Reserve/JOLOTAGE Reserve</i> | |
| <i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i> | | <i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i> | | | |

DESSERTS

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|------------------------------------|---------|--|---------|
| GF- FLOURLESS CHOCOLATE TORTE | \$11.95 | LEMON CELLO CAKE | \$11.95 |
| <i>whipped cream, berry coulis</i> | | <i>sponge cake layered with mascarpone cheese, European white chocolate curls, berry coulis, whipped cream</i> | |
| KEY LIME LAYERED CAKE | \$11.95 | HUMMINGBIRD CAKE | \$11.95 |
| <i>whipped cream, berry coulis</i> | | <i>bananas, pineapple, and walnuts, topped with cream cheese icing</i> | |

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