

JOLO WINERY & VINEYARDS
PRESENTS:



APPETIZERS

<p>GF- GOAT CHEESE PROVENCAL \$14.95</p> <p><i>goat cheese covered with olive oil, lemon, tomato, caper, kalamata olives, onion, garlic, and basil, served with crostini</i></p> <p><i>Suggested Pairing: Twinkles</i></p>	<p>MEATBALLS MARINARA \$14.95</p> <p><i>marinara sauce, parmesan snow, EVOO</i></p> <p><i>Suggested Pairings: Crimson Creek/JOLOTAGE</i></p>	<p>GF- ADD SIDE SALAD (AFTER 4PM ONLY) \$9.95</p> <p><i>Side Caesar or JOLO Chopped Salad</i></p>
<p>GF- CRAB DIP \$14.95</p> <p><i>served with crostini</i></p> <p><i>Suggested Pairings: Golden Hallows Reserve</i></p>	<p>THAI SWEET CHILI FRIED SHRIMP \$13.95</p> <p><i>Suggested Pairings: Beach Bubbles/Twinkles</i></p>	
<p>GF- POMMES FRITES \$10.95</p> <p><i>truffle, parmesan snow, roasted garlic herb mayo, herbs</i></p> <p><i>Suggested Pairings: Golden Hallows Reserve/Beach Bubbles</i></p>	<p>SPINACH ARTICHOKE DIP \$12.95</p> <p><i>served with crostini</i></p> <p><i>Suggested Pairings: Golden Hallows Reserve/Twinkles/ Beach Bubbles</i></p>	

SALADS

JOLO CAESAR \$12.95

romaine lettuce, JOLO's famous Caesar dressing which includes anchovies, parmesan snow, croutons

Suggested Pairings: 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: Beach Bubbles

GF- GRILLED SALMON SALAD \$21.95

mixed green salad chopped red onion, cranberries, walnuts, goat cheese

Suggested Pairings: Crimson Creek

FRIED GOAT CHEESE SALAD \$19.95

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

Suggested Pairings: Twinkles

SANDWICHES UNTIL 2PM

BLACKENED MAHI-MAHI \$19.95

Caper tartar sauce, lettuce, tomato

Suggested Pairings: Golden Hallows Reserve/Twinkles/ Beach Bubbles

FRENCH DIP \$19.95

Braised pulled beef, Swiss cheese, caramelized onions, served with fries

Suggested Pairings: Crimson Creek/JOLOTAGE/ jolotage Reserve

FLATBREADS UNTIL 2PM

CHICKEN PESTO \$16.95

grilled chicken, pesto, fresh tomatoes, mozzarella, parmesan cheese, EVOO

Suggested Pairings: Golden Hallows Reserve

MARGARITA \$16.95

sliced tomatoes, fresh mozzarella, marinara sauce, basil, EVOO

Suggested Pairings: Twinkles/Beach Bubbles

ADD-ONS

ADD SCALLOP	\$4.50 each
ADD CHICKEN	\$12
ADD GRILLED SHRIMP	\$12
ADD GRILLED SALMON	\$14
ADD FILET OF STEAK-MEDALLIONS	\$19

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 \$18.95

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

BUTTERNUT SQUASH \$21.95

STUFFED RAVIOLIS

*brown butter sage cream sauce
Suggested Pairings: Golden Hallows Reserve/Beach Bubbles*

GF- FALL RISOTTO \$22

*butternut squash, wild mushrooms, onion, garlic, parmesan snow
Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve*

*FRUTTI DE MARE \$32.95

pasta, bay scallops, shrimp, salmon, capers, onions, garlic, and tomato, in lemon white wine sauce

Suggested Pairings: Golden Hallows Reserve

CHICKEN SALTIMBOCCA \$27.95

pan-seared flour-dredged chicken topped with prosciutto, sage, fresh mozzarella, classic brown sauce atop penne pasta with butter garlic herbs

Suggested Pairings: Crimson Creek/ Carolux XII JOLOTAGE

ADD-ONS

ADD SCALLOP \$4.50 each

ADD CHICKEN \$8

ADD GRILLED SHRIMP \$9.50

ADD GRILLED SALMON \$11.50

ADD FILET OF STEAK- \$16.50

MEDALLIONS

ENTRÉES

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*

HERB CRUSTED GROUPER \$29.95

*smoked gouda cheese polenta, strawberry gastrique, wilted kale with hot bacon vinaigrette, charred tomatoes
Suggested Pairings: TWINKLES/Beach Bubbles/Golden Hallows Reserve*

BEEF BOURGUIGNON \$28.95

*slowly braised beef, red wine reduction, pommes puree, seasonal vegetable
Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek*

GF- (3) *SEARED SCALLOPS & FALL RISOTTO \$32

*butternut squash, wild mushrooms, onion, garlic, bacon, onion jam
Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve*

BEER GLAZED MOMMA'S MEATLOAF \$21.95

*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 \$25.95

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

6OZ FILET \$45.99

*served with pommes purée, seasonal vegetable, and your choice of horseradish sauce or demi-glaze sauce
Medium Rare: 130° Internal Temperature
Medium Well: 140° Internal Temperature
Suggested Pairings: JOLOTAGE Reserve/ Cuvée Selection/Pilot Fog*

EGGPLANT ROLLATINI \$21.95

*fried eggplant, roasted tomatoes, marinara, garlic herbed breadcrumbs, parmesan, mozzarella, basil
Suggested Pairings: Twinkles/ Crimson Creek/JOLOTAGE*

GF- 6 OZ *SALMON SCAMPI \$29.95

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

DESSERTS

GF- FLOURLESS CHOCOLATE \$11.95

TORTE

whipped cream, berry coulis

KEY LIME LAYERED CAKE \$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

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