

The Wine Bar

— LUNCH —
GRAND BOULEVARD

SOUPS & SALADS

Soup of the Day

Cup \$5, Bowl \$7

Roasted Corn & Crab Bisque

Cup \$5, Bowl \$7

Pureed corn broth, cream and fresh crab

Seared Ahi Tuna Salad... \$13

Ahi tuna seared till rare, served on field greens with cucumber-wasabi dressing, black & white sesame seeds, tomatoes, cucumbers & crowned with pickled ginger, red onion & sweet soy glaze

Mediterranean Salad \$10

Baby mixed greens topped with salami, tomatoes, caramelized red onions, pesto, roasted red peppers and Feta cheese. Dressed with lemon vinaigrette and Kalamata olives

Wine Bar Chicken Salad .. \$9

Grapes, dried cranberries, pecans, green onions served on mixed greens with tomato and cucumber. Can be served as a sandwich on wheat berry bread or wrap

Baby Bleu \$9

Mixed greens, pecans, crumbled bleu cheese, red grapes, balsamic vinaigrette

Wine Bar Wedge Salad ... \$9

Wedge of iceberg lettuce with apple-wood bacon bits, diced tomatoes, purple onion, finished with home made blue cheese dressing - topped with crumbled blue cheese

Caprese Salad \$10

Fresh tomatoes, fresh basil & mozzarella slices drizzled with arugula pesto

Wine Bar Salad

Regular \$6, Small \$4

Mixed greens, shredded Parmigiano Reggiano, tomato, cucumber, pecan pieces & lemon vinaigrette

Add Roasted Chicken Breast.....\$5

Add Seared Ahi Tuna.....\$8

Add Duck Breast.....\$6

Add Crab Cakes.....\$8

Add Fresh Cut Grouper.....\$8

SANDWICHES

All sandwiches served with mixed greens salad tossed with lemon vinaigrette or chips

Parisian \$10

Parisian ham, Brie, tomato, mixed greens, French baguette and cranberry-pecan compote

Cuban Press \$10

Roasted pork tenderloin, ham, Jarlsberg cheese, pickles, Cuban bread and mustard sauce

Tuscan Panini..... \$10

Roasted chicken breast, Prosciutto de Parma Havarti cheese and tomato aioli

True Italian \$11

Thinly sliced Prosciutto de Parma, Genoa & Caliente salamis, fresh mozzarella with a basil aioli on French baguette, pressed and finished with mixed greens and tomatoes

Turkey Club..... \$10

(Also available as a soup and ½ sandwich combo for \$9)

Smoked turkey, bacon, Havarti cheese, tomato, lettuce, toasted wheat-berry bread, tomato aioli

Fresh Gulf Grouper Sandwich \$13

(Please allow for extended cook time)

Lettuce, tomato, red onion on a French baguette, with jalapeno-dill tarter sauce

Carnivore..... \$10

Slow roasted beef, roasted red peppers and caramelized onions on a French baguette with horseradish aioli

Wine Bar Chicken Salad .. \$9

Grapes, dried cranberries, pecans, green onions served on wheat-berry bread. Can also be served as a wrap

Feta-Cream Cheese BLT... \$9

Apple wood bacon, tomatoes and mixed greens with warm Feta-cream cheese spread on Italian white bread

Raw or undercooked meat, eggs, poultry, or seafood increases your risk of contracting a food borne illness- especially if you have a certain medical conditions.

A customary 18% gratuity will be added to parties of 5 or more.

Vegetarian Panini \$10

Marinated portobellos, sun dried red peppers, tomatoes and spring mix with an herbed cream spread

Ultimate Grilled Cheese . \$10

Assorted gourmet cheeses from our cheese shop on gillred italian bread.

SMALL PLATES/ENTREES

Pan Seared Ahi Tuna. \$13

Served rare with seaweed salad, wasabi aioli and sweet soy glaze with sliced pickled ginger & cucumbers

Entree portion available \$26

Home-style Mac & Cheese \$9

5 different cheeses from our Cheese Shop with pasta. Oven-baked and served with bread. Add shrimp - \$13

Pot Roast..... \$10

Slow roasted beef, potatoes and carrots. Served with french baguette.

Duck Breast Quesadilla .. \$12

Served with creamy orange sauce.

FROM OUR CHEESE SHOP

Gourmet Cheese Plate

3 Cheeses \$15, 5 cheeses \$20

Served with fruit & nuts with rustic baguette.

Add prosciutto \$3, add salami \$3, add Greek olive mix \$3, add herb & oil marinated fava beans \$3

Charcuterie Plate \$18

Assorted cured meats, Pate and rillettes served with house pickled vegetables, and rustic baguette

Fresh Baked Baguette

quarter \$2, half \$4, whole \$7

Served with garlic and herb infused dipping oil

A \$10 corkage fee will be charged for each bottle of wine consumed on-premises, still providing you with the best restaurant wine pricing in Sandestin –Thank you for your patronage.

The Wine Bar

DINNER
GRAND BOULEVARD

SOUPS & SALADS

Soup of the Day

Cup \$5, Bowl \$7

Roasted Corn & Crab Bisque

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Pureed corn broth, cream and fresh crab

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Mediterranean Salad . . . \$10

Baby mixed greens topped with salami, tomatoes, caramelized red onions, pesto, roasted red peppers and Feta cheese. Dressed with lemon vinaigrette and Kalamata olives

Wine Bar Chicken Salad . . \$9

Grapes, dried cranberries, pecans, green onions served on mixed greens with tomato and cucumber. Can be served as a sandwich on wheat berry bread or wrap

Baby Bleu \$9

Mixed greens, pecans, crumbled bleu cheese, red grapes, balsamic vinaigrette

Wine Bar Wedge Salad . . . \$9

Wedge of iceberg lettuce with apple-wood bacon bits, diced tomatoes, purple onion, finished with home made blue cheese dressing - topped with crumbled blue cheese

Caprese Salad \$10

Fresh tomatoes, fresh basil & mozzarella slices drizzled with arugula pesto

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Wine Bar Salad
Regular \$6, Small \$4

Mixed greens, shredded Parmigiano Reggiano, tomato, cucumber, pecan pieces & lemon vinaigrette

Add Roasted Chicken Breast \$5

Add Seared Ahi Tuna \$8

Add Duck Breast \$6

Add Crab Cakes \$8

Add Fresh Cut Grouper \$8

SMALL PLATES

Home-style Mac & Cheese \$9

5 different cheeses from our Cheese Shop with pasta. Oven-baked and served with bread. Add shrimp - \$13

Spring Rolls \$11

Pork, shitake mushroom, glass noodles, herbs and spices, served with a sweet chili sauce

Crab Cakes \$12

Handmade lump crab cakes, on mixed greens, served with remoulade sauce.

Filet Carpaccio \$12

Herbed filet, mix greens and golden beet salad, sprinkled with roquefort blue cheese and finished with a port wine reduction and crostinis

Fried Green Tomatoes . . . \$12

Served with shrimp remoulade

Mussels Provencale \$13

Basil, Cherry tomato, garlic, herbs and spices, steeped in a white wine butter sauce

Pan Seared Ahi Tuna. . . . \$13

Served rare with seaweed salad, wasabi aioli and sweet soy glaze with sliced pickled ginger & cucumbers

Entree portion available \$26

Duck Breast Quesadilla . . \$12

Served with creamy orange sauce.

FROM OUR CHEESE SHOP

Gourmet Cheese Plate

3 Cheeses \$15 5 cheeses \$20

Served with fruit & nuts with rustic baguette.

Add prosciutto \$3, add salami \$3, add Greek olive mix \$3, add herb & oil marinated fava beans \$3

Charcuterie Plate \$18

Assorted cured meats, Pate and rillettes served with house pickled vegetables, and rustic baguette

Baked Brie \$11

Stuffed with cranberry pecan compote, baked in puff pastry with pecans and apples

Fresh Baked Baguette
quarter \$2, half \$4, whole \$7

Served with garlic and herb infused dipping oil

ENTREES

Roasted Duck Breast . . . \$18

Sliced and drizzled with cranberry orange compote, served with chef's choice of accompaniments.

Shrimp Risotto \$26

Thyme gulf shrimp on a creamy mushroom and asparagus risotto

Amalfi Grouper \$28

Fresh cut grouper sautéed with butter, angel hair with prosciutto, cherry tomato, spinach in a garlic herb sauce

Steak au Poivre \$28

8oz filet mignon rolled in roughly ground black pepper, cooked to your specifications, with chef's choice of accompaniments.

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