

The Wine Bar

16 PALAFOX PLACE

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, add marinated tomatoes \$3.

Baked Brie \$11

Stuffed with seasonal fruit and berry compote wrapped in puff pastry baked to perfection.

Wine Bar Almonds \$5

Spiced almonds with rosemary and chipotle

Fresh Baked Baguette

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

Served with garlic and herb infused dipping oil.

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

Rare seared ahi tuna on top of field greens dressed in cucumber wasabi dressing, sesame seed blend, tomatoes, cucumbers, red onion, with pickled ginger and sweet soy finish.

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.

Baby Bleu \$10

Mixed greens, pecans, crumbled bleu cheese, red grapes, balsamic vinaigrette. Bacon upon request.

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.

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 Shrimp.....\$8

SANDWICHES

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

Chimichurri Flank Steak . \$10

Flank steak marinated in parsley, garlic and olive oil blend, pressed and grilled on a Cuban roll, with Jarlsberg and a creamy horseradish sauce.

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, Fontina cheese and tomato aioli.

Roast Beef PoBoy \$10

House roast beef thinly sliced and thickly sauced, resting in a warm hoggie with shredded lettuce, sliced tomatoes, and garlic aioli.

Chicken Salad Sandwich.. \$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 baby mixed greens with warm Feta-cream cheese spread on Italian white bread.

Vegetarian Panini \$10

Fontina and Feta cheeses, roasted tomatoes, Kalamata olives and mixed greens on Italian Panini bread.

Ultimate Grilled Cheese .. \$9

Assorted cheese from our cheese shop on grilled Italian bread.

Add Parisian ham \$2.

SMALL PLATES/ENTREES

Marinated Flank Steak Satay .. \$10

Garlic herb marinated flank steak skewered and served with carrots, green onions, and field green blend and a horse-radish dipping sauce.

Shrimp and Polenta Stack. . . \$12

Grilled polenta stacked with fresh mozzarella cheese, roasted roma tomatoes, jumbo shrimp, and a balsamic reduction finish.

Pan Seared Ahi Tuna. \$26

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

Appetizer portion available \$13

Home-style Mac & Cheese \$9

5 different cheeses from our Cheese Shop with pasta. Oven-baked and served with bread

Pot Roast..... \$10

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

Roast Duck Quesadilla... \$12

Fontina cheese, slow roasted duck and caramelized onion quesadilla, sided with shredded lettuce, diced tomatoes and a thyme-orange dipping sauce.

Lettuce Wraps \$12

Chicken, beef, duck, or shrimp your choice with ponzu and sweet thai dipping sauces.

Crisped Maple Leaf Duck

Breast..... \$18

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

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.

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** —