



Dinner Menu

Hours of Operation

<i>Mon - Thurs</i>	<i>11:00am - 9:00 pm</i>
<i>Fri - Sat</i>	<i>11:00am - 10:00pm</i>
<i>Sun</i>	<i>Closed</i>

Cheese

- **Triple Selection \$12.95**
Your choice of **three** artisan cheese served with fresh bread, fresh fruit and fried Marcona almonds
- **Grand Prix \$13.95**
Your choice of **four** artisan cheese served with fresh bread, fresh fruit and fried Marcona almonds

Your Artisan Cheese Selection:

- **Zamorano:** Kin to Manchego, this sheep's cheese is sharp and nutty, with a buttery mouthfeel. **Spain**
- **Gouda:** Months of aging brings out the sweetness & crunch in this special Farmhouse Gouda. **Holland**
- **Grand Cru Gruyere:** Aged for over nine months, firm texture, has an underlying sweetness with nutty brown-butter richness. **Wisconsin**
- **Piave:** Nutty undertones that rival Parmigiano in richness and intensity. **Italy**
- **Redneck Cheddar:** The Velduizen farm has combined a Texas Gold Cheddar with Shiner Black Beer! The result is a subtle malty flavor which balances the cheddar tang. **Texas**
- **Barely Buzzed:** Cheddar rubbed with a mix of ground coffee beans and French lavender brings out rich nutty, caramel-like flavors. **Utah**
- **Teahive:** Cheddar rubbed with Black Tea and Bergamot Oil. **Utah**
- **Mahon:** Boasts certain sharpness with lemony, salty flavors. **Island of Menorca, Spain**
- **Baby Belletoille Brie:** a triple cream that boasts the buttery, creaminess one craves in Brie. **France**
- **ButterKase:** A mild, creamy "butter cheese." **Germany**
- **Buttermilk Blue Affinee:** The cheesemakers at Roth Kase aged this rind less blue over six months to enhance its complexity and intensity. **Wisconsin**
- **Mycella Blue:** Mycella Blue is cave aged for 6 months before its release. Sweeter and more cream-like than other blue cheeses, rich and mildly salty, with occasional cherry and smoky notes. **Denmark**
- **Drunken Goat:** A semi-firm goat's milk, soaked in a Spanish red wine. **Spain**

Cheese of the Month!

Replace one of your cheese selections for our limited, cheese of the month for \$1.00 more!

Echo Mountain Blue

A seasonal blue cheese made from a blend of sustainable & raw cow and goat's milk. It is cave aged a minimum of 180 days in Rogue Creamery's historic caves. This results in a semi-soft dense texture with a silky smooth mouth feel & a tangy finish. The flavors are bold, earthy and complex with a subtle hint of goat's milk. **Oregon**

Tapas (Small Plates)

Spicy Chicken Tenders \$6.95

(4) Freshly sliced, encrusted chicken breast fried to perfection and tossed in our special spicy sauce served with ranch dressing

BBQ Sausage \$5.95

Sliced Andouille's sausage sautéed in fresh garlic smothered in our special BBQ sauce

Oyster Nachos \$14.95 (seasonal)

(6) Cornmeal encrusted fried oysters served over tarter sauce topped with chipotle caper sauce and tortilla chips

Mini cucumber sandwiches \$6.95

Cream cheese and chives spread, fresh cucumbers, black olives, sliced Roma tomatoes, and roasted red peppers on sourdough bread garnished with romaine lettuce and honey balsamic dressing

Mini Veggie sandwiches \$8.95

Grilled squash, zucchini, roasted red peppers and roasted tomatoes smothered with melted goat cheese over pesto mayo on foccacia bread garnished with romaine lettuce and honey balsamic dressing

Southern Fried Crab Cake \$12.95 for 1 \$20.95 for 2

Lump crab meat, red and yellow bell peppers, celery, green onions, lemon, garlic, parsley, and panko bread crumbs, pan seared and served over our signature Comeback sauce and sour cream sauce dusted with fresh cilantro

Open Faced Fish Taco \$7.95

A freshly breaded, fried Tilapia fillet overlaid on top of two open-faced, grilled corn tortillas. Topped with shredded red and green cabbage, chipotle cream sauce, mango, and pico de gallo (a mix of tomato, onion, cilantro, & jalapeno)

Shish Kebab \$7.95

Shrimp, rib-eye steak, chicken breast, grilled peppers, and red onions, brushed in a basil pesto marinade

Fried Calamari \$7.95

Freshly cut calamari fried to perfection and served with our marinara sauce

Polenta with Mushroom and Crab \$14.95

Chef's special creation: creamy mushroom sauce with lump crab meat over two mounds of polenta, served with crackers for dipping

Meatballs Al Forno \$8.95

Meatballs topped with melted mozzarella, parmeasean, and cheddar cheese in our homemade marinara sauce, served with Texas Toast

Carnitas \$7.95

(2) Chopped, marinated rib-eye steak, slowly cooked to perfection, garnished with cilantro, onions, avocado and a lime over corn tortillas, served with a side dish of spicy Monterrey style salsa

Tapas (Small Plates)

Pan Seared Salmon \$8.95

4oz Pan Seared Salmon fillet topped with garlic, basil pesto

Crab Stack \$16.95

Layered tower of avocado, pico de gallo, and jumbo lump crab meat served with tortilla chips

Philly Cheese Steak Cubes \$7.95

Philly Cheese steak covered with melted Swiss-American cheese, sautéed red onion, and mushrooms on Ciabatta bread

Mixed Grilled Vegetables \$6.95

Grilled over open fire: squash, green tomatoes, carrots, zucchini, and asparagus

Fried Asparagus \$5.95

(4) Our homemade comeback sauce drizzled over golden fried asparagus served with a side of parsley-cucumber dressing

Fried Green Tomatoes \$5.95

(5) Our homemade comeback sauce drizzled over golden fried green tomatoes served with a side of parsley-cucumber dressing

Classic Shrimp Cocktail \$11.95 – NEW!

(6) Seasoned and boiled shrimp paired with lime and orange cocktail sauce, garnished with fresh avocado and tortilla chips

Jumbo Sea Scallops \$12.95

Jumbo sea scallops, delicately floured and pan seared, served over sautéed spinach & spicy mango sauce

Coconut Shrimp \$8.95

(4) Freshly hand-battered coconut shrimp, fried to perfection, served with a side of sweet-chili sauce

Spinach Enchilada \$7.95

(2) Freshly rolled enchiladas filled with spinach, corn, and a blend of Brie and cream cheese covered with our spicy crawfish cheese sauce

Ceviche \$12.95

Tilapia marinated in lime, mixed with onion, tomato, cilantro, jalapeno, and avocado. Served with tortilla chips for dipping

Beer Infused Artichoke and Spinach Dip \$8.95

Artichokes and fresh spinach infused with Black Butte Porter and smothered with a blend of artisan cheese served with Ciabatta bread and freshly made corn chips and bread

Stuffed Avocado \$7.95

Deep fried avocado stuffed with chicken, mozzarella cheese, pico de gallo (a mix of tomato, onion, cilantro, & jalapeno) with a side of chile con queso.

Burgers
Served with French Fries

Blue Cheese Burger \$10.95

½ lb beef burger, grilled onions, blue cheese, avocado, lettuce, and goat cheese mayo

Atomic Burger \$10.95

½ lb beef burger, grilled onions, jalapenos, Swiss-American cheese, spicy sauce, lettuce, avocado, and goat cheese mayo

Cheddar Cheese Burger \$10.95

½ lb beef burger, romaine lettuce, cheddar, tomatoes, dill pickles, red onions, mustard and goat cheese mayo

Chili-Cheese Burger \$11.95

½ lb beef burger, homemade beef chili, shredded cheddar cheese, and goat cheese mayo

Portabella Mushroom and Avocado Burger \$10.95

House-marinated, grilled Portobello mushroom cap with roasted red peppers, Swiss-American cheese, avocado, and our specialty Comeback Sauce

Seafood

Pan Seared Tilapia \$16.95

8 oz Tilapia, delicately floured and pan seared, topped with fresh tomatoes, onion, cilantro, basil, garlic, two grilled shrimp and goat cheese, served with sautéed spinach, with your choice of loaded mashed potatoes or rice pilaf

Add Crawfish sauce \$7.95

Scallops and Tilapia \$22.95

Delicately floured and pan seared jumbo sea scallops garnished with basil pesto and served with an 8oz floured and pan seared Tilapia drizzled with a spicy mango sauce and roasted red pepper coulis, served with sautéed spinach and pilaf rice.

Encrusted Mahi-Mahi \$21.95

Pecan, pistachio, and almond encrusted Mahi-Mahi served over a bed of orange-basil reduction with polenta and sautéed spinach

Mediterranean Salmon \$23.95

8oz Pan seared salmon fillet with basil pesto, angel hair pasta tossed with black olives, artichokes, onions, garlic, fresh tomatoes, and grilled shrimp

Flounder a la Queso \$22.95

Pan seared flounder over white rice, topped with shrimp, scallops, tomatoes, onions, and garlic spinach with a creamy cheese sauce.

Steaks

Our certified prime, premium beef is carefully sourced from the North American Great Plains and is completely grain-fed and hand-selected for optimal quality.

Like marbling? Try the rib-eye! Want a leaner cut? The filet is perfect for you!

Your steak comes served with your choice of two side items:

petite salad, grilled asparagus, loaded mashed potato, sautéed spinach, green beans,

BBQ sausage, grilled vegetables or sautéed vegetables (squash, zucchini, and carrots)

Additional sides with your steak: \$3.95

Steak Cooking Temperatures

Rare - cool red center

Medium Rare - warm red center

Medium - hot pink center

Medium Well - slightly pink center

Well Done - no pink

12 oz Aged USDA Prime Black Angus Ribeye \$24.95

8 oz Bacon-Wrapped USDA Prime Filet \$29.95

Pastas

Served with a petite Caesar salad

Chipotle Shrimp & Sausage Pasta \$16.95

Shrimp, Andouille sausage, artichokes, and mushrooms served with a chipotle cream sauce over a bed of penne pasta, garnished with sundried tomatoes

Asparagus Cream and Chicken Pasta \$16.95

Chicken, shrimp, mushrooms, and asparagus served with an asparagus cream sauce over a bed of fettuccine pasta

Parmesan Chicken \$14.95

Breaded chicken breast covered in melted mozzarella, parmesan, and marinara sauce over a bed of fettuccini Alfredo pasta

Spaghetti and Meatballs \$14.95

Three homemade Italian style meatballs over spaghetti with fresh marinara sauce

Pepper Pasta \$14.95

Slice chicken breast, Andouille sausage, toasted garlic, crushed red pepper, sundried tomatoes, and mushrooms over penne pasta with a black pepper cream sauce

Steak, Tomato, & Alfredo Pasta \$19.95

Andouille sausage, sundried tomatoes, green peppers, and mushrooms tossed in a spicy tomato pureed alfredo sauce over a bed of penne pasta. Topped with 4oz of our Prime Filet, cooked to order

Vegetable Pesto Pasta \$12.95

Penne pasta tossed in our homemade garlic pesto with squash, zucchini, carrots, and mushrooms and a large portabella mushroom top. *If you are vegetarian, request the honey balsamic or citrus vinaigrette dressing.*

Salads

Served with your choice of citrus vinaigrette, honey balsamic, bleu cheese, ranch, or Caesar dressing

Pecan Chicken Salad \$12.95

Breaded chicken breast, pecans, sliced cucumber, tomatoes, and goat cheese over a bed of mixed greens

Lake Jackson Cobb Salad

Smoked Gouda, apple wood bacon, diced egg, tomatoes, and avocado over a bed of fresh spinach served with your choice of

Grilled Chicken \$12.95

Grilled Shrimp \$14.95

Fried Oysters \$16.95

Seafood Salad \$16.95

Grilled salmon, grilled shrimp, asparagus, fresh avocado, and sliced tomatoes over a bed of romaine lettuce

Specialty Salads

Tito's Salad \$12.95

Your choice of grilled chicken or rib-eye steak over a bed of romaine lettuce, tomatoes, avocado, cheddar cheese, and sour cream, with sides of chile con queso, ranch dressing, and Monterrey style salsa, garnished with strips of tortilla chips

The Grape Taste Salad \$12.95

Grilled chicken, strawberries, pecans, sundried tomatoes, fresh roma tomatoes, figs, and parmesan cheese, over a bed of mix greens and a side of Sesame dressing

Greek Salad \$12.95

Cherry tomatoes, Kalamata olives, cucumbers, anchovies, onions, roasted red peppers, and sundried tomatoes over a bed of mixed greens garnished with capers and feta cheese and served with our signature Greek salad dressing

Add chicken or shrimp 3.00

Grilled Salmon Salad \$19.95

8oz blackened Salmon, topped with basil pesto and served over a bed of spinach tossed in a raspberry vinaigrette, with cherry tomatoes, roasted red peppers, grilled onions, figs, strawberries and goat cheese

Desserts

Chocolate Mousse Cake \$6.95

A heaping mound of chocolate mousse served over a fine layer of chocolate cake, with chunks of cheesecake and walnuts throughout.
Topped with sliced almonds.

Homemade Chocolate Fudge Pie \$5.95

Chocolate fudge poured into a buttered graham cracker crust, topped with caramel sauce and fresh strawberries.

Chocolate Pot de Crème (Gluten Free) \$5.95

A bowl of chocolate fudge cream topped with a sweetened whip cream and fresh strawberries.

Chocolate Chip Bread Pudding \$6.95

Buttered croissants melted down with chocolate chips, raisins, coconut, and pecans.
Topped with a scoop of vanilla ice cream, caramel sauce, and strawberries.

Tres Leches Cake \$5.95

Homemade pink sponge cake soaked in heavy whipping cream, evaporated milk, and sweetened condensed milk.
Topped with whip cream, caramel sauce, and fresh strawberries.

Three Layered Italian Cream Cake \$6.95

Pecan and walnut spice cake sandwiched in between layers of cream cheese icing and rolled in coconut.

Crème Brulee (Gluten Free) \$5.95

Translates to “burnt cream.” This dessert is a rich vanilla bean custard topped with a caramelized sugar topping with strawberries.

Vanilla Bean Cheesecake \$6.95

Vanilla bean cheesecake baked over a sugared oatmeal crust.

Apple Pecan Pie \$5.95

Warm apples and pecans baked over a buttered graham cracker crust, served *a la mode* with vanilla ice cream.

Inquire about private parties or special events!

Live Music Every Friday & Saturday Night 6PM-9PM

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Want To Try Something New?
Ask about our
SEASONAL WINE
& CHEESE TASTING!

Happy Hour Every Day
2p.m. – 5p.m.
½ Priced Wine Flights & \$4 Select Tapas!

Weekly Dinner Specials

Dine In Only

Monday: Tapas - Buy One, Get One ½ Price
Tuesday: \$14.99 Prime Petite Filet *While they last!
Wednesday: \$8 Triple Selection Cheese Plate
Thursday: \$5 Select Glasses of Wine
Saturday: ½ Priced Wine Flights All Day & All Night!

www.thegraptaste.net

Owners: Mike & Debbie Lopeman
Manager: Holly Welch