



### *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 Marcona almonds

- **Grand Prix \$13.95**

Your choice of **four** artisan cheese served with fresh bread, fresh fruit and Marcona almonds

### Artisan Cheese selection:

- **Shropshire Blue:** A cross between Stilton and Cheshire, this blue is robust and bright. **England**
- **Valdeon Blue:** Less aggressive and does not overpower the underlying sweetness of the cheese. **Spain**
- **Grafton Cheddar:** Aged Cheddar, full of bright flavors & pleasing tang. **Vermont**
- **Barely Buzzed:** Cheddar rubbed with a mix of ground coffee beans and French lavender brings out rich nutty, caramel-like flavors. **Utah**
- **Grand Cru Gruyere:** aged for over nine months, firm texture, has an underlying sweetness with nutty brown-butter richness. **Wisconsin**
- **Baby Bellettoille Brie:** a triple cream that boasts the buttery, creaminess one craves in Brie. **France**
- **Gouda:** Years of aging brings out the sweetness & crunch in this special Farmhouse Gouda. **Holland**
- **Manchego:** Hard cheese, sharp, slightly salty and aged to bring out pleasant nutty brashness. **Spain**
- **Petit Agour:** A Basque cheese with a natural rind has rich nutty flavors. Pyreneese Mountains **France**
- **ButterKase:** A mild, creamy “butter cheese.” **Germany**
- **Mahon:** boasts certain sharpness with lemony, salty flavors. **Island of Menorca, Spain**
- **Ossau-iraty:** A nutty, classic sheep's milk cheese made in the French Pyrenées- known as “farmers’ dessert” to the locals. **French Pyrenees Mountains**
- **Pepato:** Italian-style, raw farmstead sheep’s milk with black peppercorns. **California**
- **Drunken Goat:** A semi-firm goat’s milk, soaked in a Spanish red wine. **Spain**

### *Cheese of the Month!*

*Try our limited selection, cheese of the month for \$1.00 more!*

#### *Point Reyes Toma*

This classic Italian style table cheese from the Giacomini family is made from the milk of cows that graze on Certified–Organic pastures. The buttery flavor and subtle, grassy-tang finish make Point Reyes Toma perfect for snacking or melting into your favorite dish. This cheese was a 2011 ACS Award Winner. **California**

## ***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 \$9.95 (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

### **Lump Crab Cake \$8.95**

Lump crab meat, delicately fried, covered in a creamy garlic and roasted red pepper aioli, topped with a sour cream sauce, a mango habanero sauce, and 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

### **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 \$10.95**

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 -NEW!**

Meatballs topped with melted mozzarella, parmesan, 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

### **Stuffed Crab \$14.95 – NEW!**

Two crab shells stuffed with a blend of lump crab meat, crawfish, celery, peppers, rolled in Italian bread crumbs, delicately fried to a golden brown, and topped with a special chipotle sauce

## *Tapas (Small Plates)*

### **Pan Seared Salmon \$8.95**

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

### **Crab Stack \$16.95 – NEW!**

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, red tomatoes, 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

### **Pan Seared Scallops \$8.95**

Jumbo pan seared scallops served over sautéed spinach and 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 – NEW!**

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 Avacado \$7.95 – NEW!**

Deep fried avocado stuffed with chicken, mozzarella cheese, tomato, onion, cilantro, and jalapeno with a side of chile con queso

## ***Burgers***

*Served with your choice of french fries, pasta salad, or fruit bowl*

### **BBQ burger \$10.95**

½ lb beef burger, sautéed mushrooms, grilled onions, with Swiss-American cheese, specialty BBQ sauce, and goat cheese mayo

### **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

## ***Seafood***

### **Pan Seared Tilapia \$16.95**

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

*Add Crawfish sauce \$7.95*

### **Scallops and Tilapia \$18.95**

(3) Jumbo pan seared scallops over a spicy mango sauce drizzled with a roasted red pepper coulis and an 8oz pan seared Tilapia fillet garnished with basil pesto and served with sautéed spinach and pilaf rice.

### **Encrusted Mahi-Mahi \$21.95 – NEW!**

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

## ***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: \$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 \$12.95**

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 \$12.95**

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

**Parmesan Chicken \$12.95**

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

**Spaghetti and Meatballs \$12.95**

Three homemade Italian style meatballs over spaghetti with fresh marinara sauce

**Steak and Alfredo \$19.95 – NEW!**

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

**Pepper Pasta \$12.95**

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

## ***Salads***

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

- **Pecan Chicken Salad \$10.95**  
Breaded chicken breast, pecans, sliced cucumber, tomatoes, and goat cheese over a bed of mixed greens
- **Lake Jackson Cobb Salad \$12.95**  
Smoked Gouda, apple wood bacon, diced egg, tomatoes, and avocado served with your choice of grilled chicken, grilled shrimp, or cornmeal encrusted oysters over a bed of fresh spinach
- **Rib-Eye Steak Salad \$10.95**  
Chopped rib-eye steak, figs, red onions, tomatoes, and orange wedges, over a bed of mix greens
- **Grilled Salmon Salad \$19.95 – NEW!**  
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
- **Tito's Salad \$10.95**  
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 \$10.95**  
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 \$10.95**  
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 2.00*
- **Seafood Salad \$16.95**  
Grilled salmon, grilled shrimp, asparagus, fresh avocado, and sliced tomatoes over a bed of romaine lettuce

**Inquire about private parties or special events!**

**Live Music Every Friday & Saturday Night 6:30PM-9:30PM**

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

Happy Hour Every Day  
2p.m. – 5p.m.

½ Priced Wine Flights & \$4 Select Tapas!

## **Weekly Dinner Specials**

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

**New Owners: Mike & Debbie Lopeman**  
**Manager: Holly Welch**