



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**
- **Ossau-iraty:** A nutty, classic sheep's milk cheese made in the French Pyrénées- known as "farmers' dessert" to the locals. **French Pyrenees Mountains**
- **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**
- **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**
- **Shropshire Blue:** A cross between Stilton and Cheshire, this blue is robust and bright. **England**
- **Valdeon Blue:** Aggressive but does not overpower the underlying sweetness of the cheese. **Spain**
- **Drunken Goat:** A semi-firm goat's milk, soaked in a Spanish red wine. **Spain**
- **June's Joy:** Chevre mixed with Good Flow Honey, smoked black pepper, and organic thyme. **Texas**
(This is a small batch cheese, therefore quantities may be limited and we may be out of stock)

Cheese of the Month!

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

Redneck Cheddar from Texas

The Veldhuizen farm has combined a Texas Gold Cheddar with Shiner Black Beer! The result is a subtle malty flavor which balances the cheddar tang. Redneck is rich in yellow color thanks to all the fresh green grass the Veldhuizen cows eat.

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

Southern Fried Crab Cake \$8.95

Crab meat, celery, red peppers, and bread crumbs, delicately fried and covered in a creamy garlic and roasted red pepper aioli, topped with sour cream, 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 \$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, 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

Two crab shells stuffed with a blend of crab meat, crawfish, celery, peppers, rolled in Italian bread crumbs, 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

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

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, tomato, onion, cilantro, and jalapeno with a side of chile con queso

Burgers
Served with French Fries

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

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
- **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 \$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
- **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

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

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.thegrapetaste.net

Owners: Mike & Debbie Lopeman

Manager: Holly Welch

Tarentaise

From Springbrook Farm in Vermont, Tarentaise is styled after a Swiss or French Alpine cheese such as Gruyere or Comte. Springbrook is a non-profit operation that teaches "city kids" about farming. Tarentaise has a lovely, lemon-yellow color (thanks to grass feeding), a smooth texture, and a nutty flavor. **Vermont**

*2011 ACS AWARD WINNER