

d·vine™

bistro & wine bar

join us in our mission to showcase a passion for fine wine, eclectic cuisine and outstanding service

BRUSCHETTA

your choice of any three
(two pieces of each on toasted focaccia)

9

traditional

tomato, garlic and basil

brie

apple and almond

caprese

fresh mozzarella, basil and tomatoes drizzled with a balsamic reduction

marinated artichoke

chevre and roasted red pepper pesto

smoked salmon

lightly house smoked then topped with mascarpone and olive/caper tapenade

white anchovy

chipotle aioli, hard boiled egg, white anchovy

prosciutto

mascarpone cheese, red onion, EVOO, balsamic reduction & pine nuts

CHOPPED SALADS

chicken Caesar

romaine lettuce tossed with our signature creamy Caesar dressing, parmesan and croutons then topped with sliced grilled & chilled chicken * (sub salmon for \$3)

9

grilled chicken

grilled and sliced chicken breast served over a bed of spinach and romaine lettuce, tossed in a prickly pear/Dijon dressing with almonds, sliced grapes, red onions, croutons, shaved gruyere cheese and finished with fresh black pepper

9

* southwest salmon cake

two of our famous salmon cakes served on top of mixed greens tossed with a rosemary peppercorn vinaigrette, diced tomatoes, red onion, cucumber and blue cheese crumbles then finished with a habanero vinaigrette

10

black & bleu

Cajun spiced beef tenderloin sautéed and served over a bed of romaine lettuce then topped with sliced tomato, bacon, bleu cheese crumbles and a side of our house vinaigrette

10.5

* scallop

pan seared sea scallops & diced bacon served on a tossed bed of spinach & romaine with an apple cider/honey/balsamic dressing, then topped with shaved gruyere, caramelized onions & green apple slices

11.5

* nicoise salad

seared rare ahi tuna served over romaine, boiled potatoes, diced heirloom tomatoes, red onions, French green beans, olive tapenade, hard boiled egg and white anchovies tossed with a Dijon vinaigrette

12

TAPAS

(small plate starters – share a few)

<u>edamame</u>	6
sautéed with your choice of a spicy chili sauce, salt & black pepper, or plain (w/ salt)	
<u>Mediterranean olive mix</u>	6
blend of imported (unpitted) rosemary marinated Italian olives with bleu cheese crumbles	
<u>spinach & artichoke dip</u>	6
chopped spinach, artichokes and our cheese blend, baked and served with crisp lahvosh	
<u>stuffed mushroom</u>	6
marinated grilled portabella stuffed with a blend of cheeses, roasted garlic, red onions and bacon	
<u>caprese</u>	7
sliced heirloom tomatoes, basil and fresh mozzarella with a balsamic vinegar & EVOO	
<u>calamari</u>	6
lightly breaded, fried and served with a basil pesto cocktail sauce	
<u>salmon cakes</u>	7
two handmade salmon cakes served with chipotle molasses and fresh baby greens tossed in EVOO	
<u>tostones</u>	8
three fried plantain flat cakes topped with grilled mango poke, seared pork belly and a habanero vinaigrette	
<u>prosciutto wrapped melon</u>	6
fresh honeydew melon wrapped with thin sliced prosciutto topped with balsamic reduction, EVOO & bleu cheese crumbles	
<u>hummus</u>	6
homemade hummus served with grilled flat bread & tomato slices then topped with EVOO	
<u>pork belly</u>	9
slow braised then cast iron seared, served with pickled honey dew melon & chipotle BBQ	
<u>crab cakes</u>	9
homemade crab cakes served with fresh baby greens tossed in EVOO and papaya salsa	
<u>scallops & beef</u>	10
pan seared jumbo scallop served over slow braised and shredded beef sautéed with olive tapenade, red onion and tomato topped with balsamic reduction and truffle oil	

“GRILLED” PIZZAS

thin, light & crisp with a smoky flavor

<u>cheese</u>	7.5
our homemade marinara sauce, topped with our house cheese blend ~ add pepperoni, Italian sausage OR mushrooms for \$2	
<u>margherita</u>	8.5
our homemade marinara, sliced roma tomatoes, julienned basil, fresh mozzarella and our house cheese blend (add chicken for \$2)	
<u>Mediterranean chicken</u>	10
basil pesto, grilled chicken, marinated artichoke, feta cheese, olive tapenade and our house cheese blend	
<u>white anchovy</u>	10
our homemade marinara topped with white anchovies, fresh tomatoes, red pepper flakes, red onions, olive tapenade, fresh basil and our house cheese blend	
<u>prosciutto</u>	11
our homemade marinara topped with thin sliced prosciutto, red onions, mission figs, fresh mozzarella, our house cheese blend and fresh greens	

FRUIT & CHEESE

your choice of any two (\$8) or four (\$14)

~
bleu, brie, white cheddar, gruyere, gouda
havarti, robusto or our featured cheese of the day

~
served with olives, spiced nuts, fruit and crostini

MAIN COURSES

add a side salad or soup du jour for \$2.5

<u>grilled cheese "samich"</u>	7
choice of gruyere, cheddar or havarti on our homemade focaccia with a side of seasoned fries	
<u>* bistro burger</u>	10
all beef patty served on house made focaccia bread, topped with an artichoke /spinach spread & side of seasoned fries	
<u>* black pepper & blue burger</u>	11
black pepper CRUSTED, cast iron seared to order, topped with bleu cheese and bacon on our homemade focaccia & side of seasoned fries	
<u>Southwest grilled chicken wrap</u>	10
grilled chicken served on our homemade flat bread with avocado crispy bacon, red onion, tomatoes, white cheddar, and lettuce and chipotle aioli ~ served with seasoned fries	
<u>beef & gouda melt</u>	14
shredded braised beef, topped with red onions and gouda cheese on house made focaccia oven baked then served with parmesan truffle fries	
<u>"mac & cheese"</u>	12
penne pasta tossed with a rich gouda cheese sauce, topped with toasted breadcrumbs, basil chiffonade and diced tomatoes	
<u>hand-made pasta</u>	15
choice of grilled chicken, sautéed shrimp or spicy Italian sausage tossed with handmade fettuccini and choice of sauce (alfredo, basil pesto, Cajun alfredo or sherry tomato)	
<u>* grilled pork tenderloin</u>	18
served with a pan seared goat cheese polenta cake, roasted peppers and finished with a chipotle, espresso & raspberry BBQ sauce	
<u>braised beef lasagna</u>	20
braised shredded beef layered with handmade pasta, tomato & béchamel cream sauce & EVOO	
<u>* grilled salmon</u>	17
environmentally sustainable salmon served over a blue corn meal griddle cake, SW black bean succotash and chipotle molasses	
<u>* grilled chicken</u>	17
all natural free range honey marinated chicken breast served with grilled yams and sautéed green beans topped with a mint raspberry vinaigrette	
<u>* ahi</u>	18
pan seared rare, served over cilantro ginger rice & roasted peppers topped with grilled mango poke and finished with a sweet wasabi soy sauce	
<u>* prime flat iron</u>	20
grilled to order, sliced then served over loaded mashed potatoes, sautéed green beans and an espagnole/bleu cheese sauce	

*These items are cooked to order or as stated in the description. Thoroughly cooking foods of animal origin such as beef, eggs, fish or poultry reduces the risk of food borne illness. Those with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. As a courtesy to our guests we will cook these items as ordered, however we recommend that these be cooked to medium well.