

PLATTERS

ITALIAN MEAT PLATTER \$ 10

Hard Salami, Genoa Salami, and Soprasetta

Recommendation: Chianti

MARIO'S MEAT PLATTER \$ 10

Prosciutto, Serrano, and Cappicola

Recommendation: Chianti or Shiraz

SMOKED SALMON \$ 10

Smoked Salmon with Red Onions, Capers, Boiled Eggs and Specialty Crackers

Recommendation: Chianti or Shiraz

BLUE CHEESE \$ 9

Stilton, Gorgonzola, and Maytag served with Crostini

Recommendation: Port or Shiraz

ASSORTED CHEESES \$ 10

Parmigiano Reggiano, Dutch Gouda, and Sharp Cheddar

Recommendation: Chianti

COMBINATION PLATTER \$ 16

Parmigiano Reggiano, Dutch Gouda, Sharp Cheddar, Soprasetta Salami served with Crostini

Recommendation: Cabernet or Merlot

SEASONAL FRESH FRUIT \$ 7

Fuji Apples, Pears, Grapes, and Strawberries, or other seasonal fruits

Recommendation: Pinot Grigio or Sauvignon Blanc

BEVERAGES

Coca-Cola, Diet Coke, Sprite \$ 2

Fresh Brewed Coffee \$ 1.5

Hot Tea (Assorted flavors) \$ 1.5

Fresh Brewed Ice Tea

(Sweet or Unsweetened) \$ 1

NEW! San Pellegrino Sparkling

Natural Mineral Water \$ 4

Deano's Vino is a non-smoking facility.

SOUPS

FRENCH ONION CUP \$ 3.5 Sautéed Leeks and Sweet Vidalia Onions
BOWL \$ 4.5

topped with Provolone

Recommendation: Syrah

SOUP OF THE DAY CUP \$ 3.5

Chef's choice of seasonal soups BOWL \$ 4.5

For parties of 8 or more an 18% gratuity will automatically be added.

SALADS

Add CHICKEN \$ 2 BISON \$ 3 SHRIMP \$ 5 to any salad

CAESAR \$ 5

Romaine lettuce, Parmesan cheese, Croutons and House Recipe Smoked Caesar Dressing

Recommendation: Cabernet or Syrah

WEDGE \$ 5

Iceberg Lettuce, Pears, Strawberries, Aged Balsamic Vinegar and Blue Cheese

Recommendation: Syrah

HOUSE \$ 5

Tossed Greens with Tomatoes, Cucumbers, Parmesan Cheese and Croutons served with a Raspberry Vinaigrette Dressing

Recommendation: Cabernet

APPETIZERS

SHRIMP COCKTAIL \$ 8

Peeled and chilled Shrimp served with Spicy Cocktail Sauce

Recommendation: Champagne or Chenin Blanc

SHRIMP CEVICHE \$ 9

Shrimp with Onions, Fresh Garlic, Basil, Cilantro, and Jalapeño tossed in Lime juice

Recommendation: California Chardonnay

CRUSTACEAN PIZZA \$ 10

Grilled Tortilla shell topped with tangy Barbecue Marinara Sauce, Shrimp, Fresh Basil, Tomatoes, and Mozzarella Cheese

Recommendation: Syrah, Chianti or Red Zinfandel

CHICKEN AND PORTABELLA PIZZA \$ 10

Sautéed Chicken and Portabella Mushrooms

Recommendation: Spanish Red

VEGETABLE PIZZA \$ 10

Roasted Red Peppers, Portabella Mushrooms and Red Onions

Recommendation: Syrah, Chianti or Red Zinfandel

ENTREES

All entrees are served with your choice of a Caesar Salad, House Salad, Wedge Salad or cup of French Onion Soup.

PORTABELLA & PISTACHIO SALAD \$ 12

Dried Apricots, Dates and Pistachios marinated in a Grilled Portabella mushroom on Field Greens served with an Apricot Yogurt dressing

Recommendation: Rosé

TRIO PEPPER PENNE PASTA \$ 14

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Leeks, Roasted Red Peppers and Portabella Mushrooms tossed in a house Pesto Marinara Sauce topped with grated Parmesan Cheese

Add CHICKEN \$ 4 SHRIMP \$ 5

Recommendation: Red Zinfandel or Chianti

POTATO CRUSTED TILAPIA \$ 18

Farm raised Tilapia with Potato Crust served with a Lobster Buerrblanc Sauce over Cous Cous

Recommendation: Chardonnay or Sauvignon Blanc

SEAFOOD FETTUCCHINI \$ 19

Shrimp, Smoked Salmon, Roasted Red Peppers and Onions in a Lobster Cream Sauce

Recommendation: Sauvignon Blanc

CARIBBEAN CHICKEN \$ 16

Sautéed Caribbean Chicken with Roasted Onion Cream sauce over Cous Cous

Recommendation: Reisling

MARINATED RIB TIPS \$ 15

Chef's signature marinated and slow roasted Pork Rib Tips served with a seasonal side dish

Recommendation: Petite Sirah or Red Zinfandel

PEPPERED SIRLOIN STEAKS \$ 17

Black Angus Sirloin with a Peppercorn Crust grilled and served with Garlic and Cheese Mashed Potatoes and warm Tomato Salad

Recommendation: Cabernet Sauvignon or Red Zinfandel

BISON STEAKS* FILET \$ 27

RIBEYE \$ 25

Lightly seasoned and grilled Indiana Bison served with Garlic and Cheese Mashed Potatoes and warm Tomato Salad *For the best flavor, we recommend that steaks are not cooked past medium.

Recommendation: Petite Sirah or Shiraz

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