



# VIN DU LAC

VINEYARD, FARM, BISTRO, WINERY

## STARTERS & SHAREABLES

BAKED BRIE** Served with fruit preserves & crackers	\$12.00	FLATBREAD** Prosciutto, goat cheese, and Riesling jelly	\$13.00
Charcuterie & Fromage** Assorted imported & domestic cheeses and meats with pickles, fruit, crackers or baguette	\$16/\$26	SIDE OF HOUSE- FRITES Add-on only to any starter	\$7.00

## PASTAS & DINNER MAINS – AVAIL 5PM – 8PM

All pasta dishes are on house made pasta, unless gluten free

<b>SHORT RIB STROGANOFF**</b> Tender short ribs shredded w/mushrooms & peppers in tomato cream sauce	<b>\$28.00</b>
<b>PASTA CREVETTE**</b> Wild Prawns, red pepper flakes, capers, cherry tomatoes, w/white wine Lemon cream sauce	<b>\$30.00</b>
<b>MUSHROOM RISOTTO*</b> – Assorted wild mushrooms w/carrots, onion, celery & green peas, topped with Parmesan	<b>\$28.00</b>

<b>BALSAMIC CHICKEN*</b> Boneless/Skinless thigh with peppers, onions in a white wine balsamic sauce with choice of garlic mashed potatoes or creamy polenta	<b>\$32.00</b>
<b>DUCK CONFIT*</b> With saffron pilaf and black currant sauce	<b>\$36.00</b>
<b>NEW YORK STRIP*</b> Hand cut with red wine reduction and garlic mashed potatoes	<b>\$38.00</b>
<b>STEAK FRITES*</b> Large tender Coulotte, pistou, fresh vegetables and a side of house-cut truffle frites	<b>\$30.00</b>
<b>BRAISED SHORT RIBS*</b> Slow braised in VDL Cab. Franc in a rich tomato sauce with choice of garlic mashed potatoes or creamy polenta	<b>\$32.00</b>
<b>SHELLFISH TRIO*</b> Wild Patagonia prawns, mussels, and clams in a fragrant broth with saffron pilaf	<b>\$36.00</b>

Health Department Warning: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs can increase the risk of foodborne illness.

\*Gluten Free

\*\* Gluten Free option available



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## SNACKS

OLIVES* Mixed Olive selection	\$7.00	BAGUETTE House made with butter, half or whole	\$3/\$6
ARTISAN CHEESE PLATE** Chef's choice 1.5 oz cheese plate	\$10.00	HOUSE-CUT FRITES* Truffled or plain	\$10.00

## SALAD & SOUPS

VERTE SALAD* Green salad with dressing	\$7/\$10	HARVEST SALAD* Greens, pear, roasted beets, candied walnuts, bleu cheese & balsamic vinaigrette	\$15.00
BLT SALAD** Greens, bacon, herb croutons, cherry tomatoes, with tomato vinaigrette	\$16.00	STEAK & BLEU CHEESE SALAD* Coulotte steak, greens, tomato, bleu cheese and walnut dressing	\$20.00
FRENCH ONION SOUP** SOUP OF THE DAY-inquire w/server	\$6/\$9	SEAFOOD CHOWDER* Clams, prawns, scallops & potatoes, topped with lump crab	\$8/\$12

## SANDWICHES

includes side of plain frites or side salad (add truffle \$1.00; add soup \$2.00)

GRILLED CHICKEN** Caramelized onion, pickled jalapeno, cheddar	\$16.00	B.G.G.C ** Bacon & Gruyere grilled cheese w/apple butter	\$14.00
VDL BURGER ** 100% choice ground chuck, tomato, greens, & house-made pickles ADD BACON OR EGG ADD CHEESE (WHITE CHEDDAR)	\$16.00 \$2.00 \$.75	CROQUE MADAME** Prosciutto, Brie, and apricot preserves, topped with a goat cheese bechamel and a sunny side egg.	\$18.00

## LUNCH ENTREES – Available 12pm – 3pm only

STEAK & FRITES* - Tender Coulotte steak with a side of house-cut frites	\$18.00
CHICKEN PESTO PANINI** - Grilled chicken, house pesto, fresh tomato & Gruyere	\$14.00

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