

THE  
VINTAGE HOUSE  
RESTAURANT  
MESSINA HOF ESTATE WINERY & RESORT



 · Vegetarian

VINEYARD CUISINE™

...DESIGNED WITH WINE IN MIND...

Vineyard Cuisine™ was established by Messina Hof Winery. It is an expression of wine's fusion with the fresh herbs and vegetables harvested daily from the vineyard estate. Messina Hof wines are used in every recipe and each recipe is created to expertly complement a style of wine providing that perfect food and wine experience.

## A P P E T I Z E R S

### PUMPKIN ARANCINI

Pumpkin risotto fritters served with a pumpkin cream sauce. | 18

*Recommended with Vitality*

### HONEY-CRUSTED BAKED RICOTTA

Oven baked herb ricotta with Gewürztraminer herb honey, thyme, crispy garlic, and lemon peels. Served with toasted ciabatta. | 12

*Recommended with Sparkling Rosé*

### CHEESE PLATE

Three Chef-selected cheeses paired with our Messina Hof Vineyard Cuisine™ jams and mustard along with grilled ciabatta. | 24

*Recommended with Dry Grenache Rosé*

### FRITTO TRIO

Crispy fried calamari and shrimp with a Sémillon lemon-garlic aioli, pesto aioli, and Merlot marinara. | 21

*Recommended with Bonarrigo Family Wines Heritage Select*

### MAMA ROSA MEATBALLS

Our classic Mama Rosa Meatballs with Merlot marinara, melted mozzarella, and Parmesan. In honor of the late Bonarrigo matriarch – Rose Bonarrigo (Mama Rosa). | 14

*Recommended with Artist Series Sangiovese*

Take home Messina Hof Vineyard Cuisine™ gourmet foods.

Cranberry Syrah Jam | 9 · Peach Jam with Moscato | 12  
Raspberry Chipotle Sauce | 14 · Spicy German Mustard | 9

## S A L A D S

### STEAK SALAD

Port-mustard glazed flat iron steak served on top of a bed of greens with balsamic dressing, goat cheese, tomatoes, and crispy fried shallots. | 29

*Recommended with Private Reserve Petit Verdot*

### CAPRESE SALAD

Roasted tomatoes, crispy prosciutto, mozzarella pearls, basil leaves and Gewürztraminer Herb Vinaigrette on a bed of spring greens drizzled with balsamic reduction.

STARTER | 11 · ENTRÉE | 20

*Recommended with Sophia Marie Rosé*

### GRILLED VEGETABLE SALAD

Grilled corn, squash, and zucchini with fresh tomatoes on a bed of arugula and spring greens with Gewürztraminer Herb Vinaigrette.

STARTER | 8 · ENTRÉE | 15

*Recommended with Leopard Vineyard Chenin Blanc*

### MESSINA HOF HOUSE SALAD

Spring greens tossed with tomatoes, cucumbers, and croutons with Garlic Merlot Dressing.

STARTER | 7 · ENTRÉE | 13

*Recommended with Abounding*

### FENNEL CITRUS SALAD

Shaved fennel, baby arugula, spring greens, and fresh citrus with dried cranberries and Garlic Merlot Dressing.

STARTER | 10 · ENTRÉE | 18

*Recommended with Artist Series Gewürztraminer*

### LEGEND TABLE-SIDE CAESAR SALAD

The Legend salad is our take on the classic Caesar salad with croutons, Parmesan, and an anchovy balsamic dressing, prepared table-side.

FOR TWO | 20 · EACH ADDITIONAL | 9

*Recommended with Sparkling Brut*

ADD TO ANY SALAD:

Flat Iron Steak | 15 · Grilled Chicken | 6 · Sautéed Shrimp | 10

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

## ENTRÉES

### BACON WRAPPED FILET

Hand cut 6 oz. bacon wrapped Petit Filet in a Cabernet Sauvignon demi-glace. Served with roasted garlic mashed potatoes and seasonal vegetables. | 46

*Recommended with Paulo Blend*

### GLAZED MUSTARD PORK CHOP

Port-mustard glazed pork chop with garlic mashed potatoes and seasonal vegetables. | 38

*Recommended with Private Reserve Tempranillo*

### LEMON SAGE VEAL

Pan-seared veal cutlet with a creamy Viognier sage sauce, truffle oil and pumpkin risotto, and seasonal vegetables. | 25

*Recommended with Vitality*

### GRILLED RIBEYE

Hand cut grilled Ribeye with garlic Viognier chimichurri, roasted garlic chive mashed potatoes, and seasonal vegetables. | 43

*Recommended with Private Reserve Cabernet Franc*

### GORGONZOLA STUFFED CHICKEN

Crispy Gorgonzola stuffed chicken breast with a pumpkin risotto and Viognier Gorgonzola cream sauce. | 27

*Recommended with Private Reserve Viognier*

### SMOKED GOUDA BURGER

Texas beef, garlic Merlot aioli, smoked Gouda, roasted tomatoes, lettuce, and crispy shallots on a brioche bun. | 19

*Recommended with Private Reserve Petite Sirah*

### CHATEAUBRIAND

*Limited Availability*

#### INCLUDES:

Messina Hof House Salad or Caesar Salad. 16 oz. center cut beef tenderloin served with Merlot demi-glace, whipped potatoes, and sautéed vegetables. | 165

*Recommended with Paulo Sagrantino*

#### FLAMBÉ FOR TWO

Bananas Foster · Cherries Jubilee · Strawberries Romanoff

## PASTA & SEAFOOD

### RUSTIC PASTA V

Linguini pasta with garlic-roasted tomatoes, mozzarella pearls, fresh basil, and pine nuts. Your choice of signature sauce. | 23

*Recommended with Bonarrigo Family Wines Heritage Reserve*

#### SIGNATURE SAUCES:

·Sémillon Lemon Butter ·Merlot Marinara

#### ADD TO YOUR PASTA:

·Grilled Chicken | 6 ·Flat Iron Steak | 15  
·Grilled Shrimp | 10 ·Single Meatball | 4

### PECAN CRUSTED WHITE FISH

Pecan crusted white fish with a Sémillon lemon butter and wilted spinach. | 24

*Recommended with Private Reserve Sémillon*

### GORGONZOLA STEAK PASTA

Grilled Flat Iron steak sliced and served on top of fettuccine pasta tossed in a creamy Viognier Gorgonzola cheese sauce. Garnished with roasted grape tomatoes. | 29

*Recommended with Emblaze*

## SIDES

PUMPKIN RISOTTO | 9

SEASONAL VEGETABLES | 7

ROASTED GARLIC MASHED POTATOES | 6

SAUTÉED SPINACH | 6