

THE
VINTAGE HOUSE
RESTAURANT

MESSINA HOF ESTATE WINERY & RESORT

DINNER FOR TWO

CHATEUBRIAND

INCLUDES:

Messina Hof House Salad & 16oz center cut beef tenderloin served with Merlot demi-glace, whipped potatoes, sautéed vegetables of the day, and sautéed mushrooms. |136

FLAMBÉES FOR TWO

Bananas Foster · Cherries Jubilee · Strawberries Romanoff

AMANTI DEL VINO

Create the perfect dinner for two by selecting from the options below. |90

CHOOSE YOUR APPETIZER:

Mama Rosa's Meatballs · Messina Hof House Salad · Tempura Fried Calamari

CHOOSE TWO ENTRÉES:

Fish of the Day · Veal Zitrone · Chef's Pasta · Shrimp Scampi · Stuffed Chicken Gorgonzola

FLAMBÉES FOR TWO

Bananas Foster · Cherries Jubilee · Strawberries Romanoff

THESE SPECIALTY ENTRÉES INCLUDE
A BOTTLE OF ONE OF THE
FOLLOWING AWARD-WINNING WINES:

Private Reserve Blanc du Bois

Private Reserve Chardonnay

Riesling, Tribute to Heritage

Gewürztraminer, Tribute to Memories

Private Reserve Cabernet Sauvignon

Private Reserve Reflections of Love

Private Reserve Cabernet Franc

HOUSE SPECIALTIES

MAPLE LEAF DUCK ^{GF}

10oz Maple Leaf Duck breast pan-seared and served on a bed of mushroom rice with an blackberry Gastrique. |28

Recommended with Private Reserve Gewürztraminer

HERB BASTED CHICKEN ^{GF}

All natural Texas chicken pan-seared and basted with estate-grown herbs served with select estate seasonal vegetables and whipped potatoes drizzled in with Chardonnay jus. |25

Recommended with Private Reserve Chardonnay

CHICKEN PARMESAN

An Italian favorite! A panko breaded chicken breast topped with melted fresh mozzarella and served with a side of angel hair pasta with Merlot marinara. |18

Recommended with Artist Series Primitivo

WANT TO LEARN THE ART OF VINEYARD CUISINE™?

Every month The Vintage House Restaurant hosts a Cooking Party, which features demonstrations on specific cuisines, techniques, tools, and more.

Ask your server for more information.

PAN SEARED SALMON ^{GF}

Pan seared salmon finished with a lemony carrot, red onion, and jicama slaw with a touch of Chenin Blanc. Cup of mushroom rice served on the side. |24

Recommended with Private Reserve Pinot Noir

VEAL ZITRONE

A tender piece of breaded veal topped with artichokes, mushrooms, and roasted red bell pepper in a Chardonnay lemon butter sauce. Served with a side of creamy parmesan risotto. |24

Recommended with Private Reserve Cabernet Franc

STUFFED GORGONZOLA CHICKEN

Panko breaded Texas chicken breast stuffed with baby spinach and Gorgonzola cheese, finished with a creamy Gorgonzola Chardonnay sauce, and served with mushroom rice pilaf and locally grown chef's vegetables. |25

Recommended with Private Reserve Reflections of Love

FISH OF THE DAY

Daily fresh catch served with vegetable of the day. Preparations of fish will vary. Please ask your server for details.

MARKET PRICE

Ask your server for recommended wine pairing.

AVAILABLE SIDES:

Vegetables | 4 · Mushroom Rice | 4 · Potatoes | 4 · Risotto | 5

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SOUPS & SALADS

THE VINTAGE HOUSE IS PROUD TO SERVE YOU FRESH VEGETABLES & HERBS GROWN ON THE MESSINA HOF ESTATE.

SOUP DU JOUR

Please inquire about today's specialty.

CUP | 5 · BOWL | 9

Ask your server for recommended wine pairing.

WEDGE SALAD ^{GF}

A wedge of Romaine Lettuce topped with cucumbers, grape tomatoes, gorgonzola cheese crumbles, chopped bacon, and finished with a Blanc du Bois gorgonzola dressing.

STARTER | 7 · ENTRÉE | 14

Recommended with Moscato, Tribute to Innocence

CRANBERRY SALAD ^{GF}

Baby field greens tossed together with dried cranberries, candied Texas pecans, Gorgonzola cheese and Messina Hof Chenin Blanc vinaigrette.

STARTER | 7 · ENTRÉE | 14

Recommended with Sparkling Rosé

ADD TO ANY SALAD:

Tempura Fried Calamari | 6 · Grilled Chicken | 6 · Grilled Shrimp | 9

MESSINA HOF VINTAGE SALAD ^{GF}

Estate-grown romaine mixed with baby field greens along with cherry tomatoes, cucumbers, croutons, Parmesan cheese and Messina Hof Garlic Merlot Dressing.

STARTER | 7 · ENTRÉE | 14

Recommended with Artist Series Dry Grenache Rosé

CAESAR SALAD ^{GF}

Estate-grown romaine tossed in our Messina Hof Chardonnay Caesar dressing, served with a Parmesan tuile, and garnished with herb baked croutons. May contain raw egg*.

STARTER | 7 · ENTRÉE | 14

Recommended with Unoaked Chardonnay

LEGEND TABLESIDE CAESAR SALAD

Whole romaine hearts tossed in a secret family Port-Balsamic dressing with garlic and anchovies prepared tableside. May contain raw egg*.

FOR TWO | 20 · EACH ADDITIONAL | 9

Recommended with Private Reserve Viognier

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

FROM THE GRILL

GRILLED PETITE FILET ^{GF}

6oz grilled filet of beef topped with bleu cheese crumbles and a drizzle of Merlot demi-glace. Served with whipped potatoes and sautéed vegetable of the day. | 32

Recommended with Sagrantino Reserva

BONE IN RIBEYE ^{GF}

16oz bone in ribeye topped with Merlot demi-glace. Served with whipped potatoes and vegetable of the day. | 36

Recommended with Paulo Cabernet Sauvignon

ADD TO ANY STEAK:

MUSHROOM RAGU

Portabella, Shiitake, and button mushrooms roasted with estate herbs, and blended with Cabernet Sauvignon. | 6

TASTE OF TEXAS ^{GF}

Wild game from Broken Arrow Ranch, quail and a filet medallion grilled to perfection. Served with whipped potatoes, locally grown vegetables, and finished with a Merlot demi-glace. | 42

Recommended with Paulo Blend

GRILLED LAMB CHOPS

Four grilled lamb chops topped with Merlot demi-glace, served with whipped potatoes and the vegetable of the day. | 34

Recommended with Private Reserve Tempranillo

PASTA & SEAFOOD

CHEF SIGNATURE PASTA ^{GF}

Tossed in fresh penne pasta and topped with shaved Parmesan cheese with your choice of one of our chef's signature sauces. | 15

Recommended with GSM

SIGNATURE SAUCES:

- Chardonnay Basil Pesto
- Merlot Marinara
- Chardonnay Alfredo
- Chardonnay Carbonara | 3

ADD TO YOUR PASTA:

- Grilled Chicken | 6
- Grilled Vegetables | 5
- Grilled Shrimp | 9
- Single Meatball | 4

SHRIMP SCAMPI

Pan sautéed shrimp in a Chardonnay garlic butter sauce tossed with fettuccine pasta and finished with roasted grape tomatoes and parsley. | 24

Recommended with Pinot Grigio

GORGONZOLA STEAK PASTA

Grilled Flat Iron steak sliced and served on a mound of fettuccine pasta tossed in a creamy Unoaked Chardonnay gorgonzola cheese sauce garnished with roasted grape tomatoes. | 20

Recommended with Private Reserve Merlot