

# The Tapestry Lounge

## Tapas to Share

### Seared Ahi Tuna

Served atop a bed of crisp garden greens, accompanied with ginger- soy dipping sauce and wasabi. **17**

### Beef and Chicken Pintxos

*(Pronounced pinchos)*

From Spain's Basque region, these bite size mini skewers of chicken and beef tenderloin are served with a spicy teriyaki sauce. **9**

### Buffalo Sliders

Three mini buffalo burgers are topped with caramelized merlot onions, sautéed mushrooms and bleu cheese crumbles. **11**

### Saytay of Chicken

Chicken breast strips on a skewer with an oriental peanut-butter dipping sauce. **9**

### Coquilles St. Jacques

Our version of a timeless classic. Shrimp, scallops and lump crabmeat in 10 Acre White Wine sauce, Served with potatoes Florentine and toast points. **16**

### Fingerling Potato Skins

Filled with Apple wood smoked bacon, scallions, mozzarella and asiago cheese, these miniature spuds are oven roasted. **9**

### Cheese and Fruit Platter

Imported and domestic cheeses, served with seasonal fresh fruits and artisan bread. **12**

### Mediterranean Delight

Succulent Medjool dates are generously stuffed with cream cheese and nuts, then wrapped in Prosciutto. **8**

## Soppas

### French Onion Soup Gratinée

Dark, caramelized onions simmered in beef broth, topped with artisan bread and melted cheese. Bowl **6**

### Soup du Jour

Always fresh, always tasty, home made and served with artisan bread. Bowl **5** Cup **4**

## Entrees

### Salmon en Papillote

Fresh salmon fillet, risotto and fresh asparagus baked in parchment paper, with 10 Acre White Wine dill sauce. **23**

### Chicken Breast Supreme

Applewood-smoked bacon wrapped free range Chicken Breast with wild rice and apricots. **17**

### Beef Tenderloin

Medallions of U.S.D.A. Choice Angus Beef Tenderloin cooked to order, then topped with caramelized merlot onions, sautéed mushrooms, and bleu cheese crumbles. **25**

### Upper Peninsula Sirloin of Beef Pastie

Braised sirloin tips, potatoes, carrots, served in puff pastry with 10 Acre Red Wine sauce. **15**

### Wine Country Inn Stuffed Pork Loin

Oven roasted center cut pork loin with sautéed cabbage, spinach, onions and Italian sausage. Served with 10 Acre Red Wine sauce. **19**

### Tonight's Special

Sure to make a special evening memorable, don't forget to ask your server! **Market Price**

### Wine Country Inn Garden Salad

Fresh garden greens with orange segments, dried cranberries, and spicy pecans. **6**

### Served as an entrée, with choice of:

Fresh Salmon **16**

Free Range Chicken Breast. **13**

Sauteed Shrimp **17**

## Tortas

*All tortas served with your choice of French fries or small salad.*

### Wine Country Inn Steak Burger Deluxe

One-third pound of all natural, premium Snow Creek Ranch ground sirloin grilled to perfection with sautéed onion, bleu cheese crumbles and applewood-smoked bacon. **12**

Plain Steak Burger **10** Add cheese **11**

### Sandwich du Jour

Check with your server for tonight's offering. **Market**

## Desserts

### Wine Country Inn Crème Bruleé

Classic velvety vanilla custard sealed on top by caramelized sugar. Decedant! **6**

### Creamy Cheesecake with Fresh Berry Coulis

Always a favorite, our cheesecake is crowned with a delightful coulis of fresh berries. **6**

### Homemade Strudel a la Mode

European style fruit studel served with a scoop of delicious ice cream. Melts in your mouth. **6**

### Crave Something More Exotic?

*Ask about our After Dinner Liqueurs and Drinks!*

*Executive Chef: Jim Siemans*

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