

DINNER MENU

APPETIZERS

BISTRO CHIPS ... 2

Lightly seasoned basket of potato chips made fresh daily

LINGUICA SLIDERS (3) ... 9

Baked in red wine and topped with sautéed onion and red bell pepper; served on Hawaiian roll

CALAMARI STRIPS ... 11

Served with a roasted red bell pepper aioli

LAMB MEATBALLS ... 11

Served with house made marinara and Greek tzatziki dipping sauces

SOUPS

CLAM CHOWDER ... 5 / 7

Delicious house-made chowder loaded with clams

SOUP DU JOUR ... 4 / 6

Ask your server about today's soup

SALADS

Add Chicken ~3 Shrimp ~4 Salmon ~5

HOUSE SALAD ... 4

Mixed greens with your choice of Balsamic, Thousand Island, Tomato Vinaigrette, Ranch, or Bleu Cheese

ROASTED BEET ... 6 / 10

Red and golden beets, spinach, candied walnuts, feta cheese, and house made elderberry balsamic vinaigrette

SPINACH ... 6 / 10

Dried cranberries, candied walnuts, feta cheese and elderberry balsamic vinaigrette

CAESAR ... 6 / 10

Hearts of Romaine, croutons, Parmesan cheese and Caesar dressing

BURGERS

ANGUS BURGER ... 14.50

Choice of pepper jack, cheddar, or swiss cheese with bacon, lettuce, tomato, red onion, and Thousand Island on a brioche bun

BISON BURGER ... 18

Sautéed mushrooms, caramelized onions, cheddar cheese, pesto aioli on sourdough bread

LAMB BURGER ... 16

Spinach, feta cheese, pesto aioli, on a brioche bun

Keep up with our events on Facebook @ Freeport Wine Country Inn or Sign Up for our eNewsletter

*Kitchen Hours: Wednesday - Saturday 11am - 9pm / Sunday 9am - 9pm 916-665-9500
info@FreeportWineCountryInn.com ~ <http://www.FreeportWineCountryInn.com>*

Freeport
Wine Country Inn.
BISTRO • WINE • BREWS • LODGING

October 11, 2018

DINNER ENTRÉES

LAMB SHANK ... 34

Slow braised in red wine, served with risotto, vegetable medley, and finished with lamb demi-glaze

SALMON ... 22

Pan seared salmon served with pearl couscous blend and vegetable medley, topped with house-made lemon beurre blanc

SPICY SHRIMP PASTA ... 20

Fresh pappardelle pasta with shrimp and roasted tomatoes, parmesan cheese served with beurre blanc and chili pepper flakes

CHICKEN PICATTA ... 17

Chicken breasts served over angel hair pasta with white wine caper sauce

NEW YORK STEAK ... 34

16 oz New York Steak with sautéed mushrooms, caramelized onions, served with vegetables and garlic mashed potatoes

CALAMARI STEAK ... 22

Lightly breaded, sautéed and served with pearl couscous blend, garnished with sautéed spinach and a drizzle of balsamic reduction

PORK CHOP ... 21

Grilled 10 oz pork chop with sautéed apples, seasonal vegetables, and garlic mashed potatoes.

FETTUCINI ALFREDO ... 16

House made creamy Alfredo served with seasonal vegetables and garnished with fresh basil and Parmesan

** Add Chicken ~3, Shrimp ~4, or Salmon ~5 **

DESSERTS

MARNIE'S PORT BROWNIE ... 6

Triple chocolate port brownie topped with vanilla bean ice cream

TURTLE CHEESECAKE ... 7

A classic graham cracker crust, chocolate ganache and a layer of soft caramel and pecans

APPLE PIE A LA MODE ... 6

SEASONAL BREAD PUDDING ... 6

Brioche, raisins, and seasonal fruit with vanilla, cinnamon, and nutmeg drizzled with oh-so-delicious house-made rum sauce

VANILLA BEAN ICE CREAM ... 3

GELATO ... 4

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

NOW SERVING SUNDAY BREAKFAST 9AM-12PM

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