

# LUNCH MENU

## APPETIZERS ~ SMALL PLATES

### BISTRO CHIPS ... 2

Lightly seasoned basket of potato chips made fresh daily

### LAMB MEATBALLS ... 11

Served with house made marinara and Greek tzatziki dipping sauces

### CALAMARI STRIPS ... 11

Served with a roasted red bell pepper and lemon aioli

### SHRIMP MANGO WRAP ... 11

Served with butter lettuce and sweet chili sauce

### LINGUICA SLIDERS (3) ... 9

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

### GRILLED ARTICHOKE ... 8

Served with roasted red bell pepper aioli

## FLATBREADS

### MEAT TRIO FLAT BREAD ... 11

Marinara, fresh mozzarella cheese, Angus beef, Italian sausage, baked linguica

### CAPRESE FLAT BREAD ... 10

Fresh mozzarella, cherry tomatoes, and chopped basil with a balsamic reduction drizzle

## 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

### CAESAR ... 6 / 10

Hearts of Romaine, croutons, Parmesan cheese and Caesar dressing

### 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

### CHINESE CHICKEN SALAD ... 14

Spinach, cabbage, carrots, cucumbers, mandarin oranges, almond slivers, crispy wontons, topped with sesame seeds

## FEATURED WINES & BREWS

Check out our Beverage Menu for full Beer and Wine List

### SIERRA NEVADA (SEASONAL)

\* 16 oz / 6.50 ~ 20 oz / 7.50 \*

### ALASKAN HUSKY IPA

\* 16 oz / 6.50 ~ 20 oz / 7.50 \*

### ALASKAN AMBER ALE

\* 16 oz / 6.50 ~ 20 oz / 7.50 \*

### CASARSA PROSECCO ... 7.50

### LOLEA WHITE SANGRIA NO. 2 (SPAIN)

\* 6 oz / 7.50 ~ Bottle / 27 \*

### LOLEA RED SANGRIA NO. 1 (SPAIN)

\* 6 oz / 7.50 ~ Bottle / 27 \*

### BUMP CITY CHARDONNAY 2015 (SONOMA)

\* 6 oz / 10 ~ 9 oz / 13 ~ Bottle / 27 \*

### CARVALHO PINOT NOIR 2014 (CLARKSBURG)

\* 6 oz / 10 ~ 9 oz / 14 ~ Bottle / 32 \*

### CARVALHO BOAT SHED RED LOT 6 (CLARKSBURG)

\* 6 oz / 9 ~ 9 oz / 11 ~ Bottle / 27 \*

Kitchen Hours: Wednesday - Saturday 11am - 9pm / Sunday 9am - 9pm 916-665-9500 [info@FreeportWineCountryInn.com](mailto:info@FreeportWineCountryInn.com)

<http://www.FreeportWineCountryInn.com>

Ask us about Events ~ Wine ~ Brews ~ Lodging

June 27, 2018

## BURGERS ~ SANDWICHES

*Comes with house-made chips. Substitute a house salad ~4*

### 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, aioli on sourdough bread*

### LAMB BURGER ... 16

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

### HOT PASTRAMI ... 13

*Swiss cheese served with mustard on rye bread*

### SALMON BLT ... 16

*Grilled farmed salmon with bacon, lettuce, tomato, with lemon dill aioli served on a brioche bun*

### TURKEY ... 13

*Roasted garlic aioli, bacon, cheddar cheese, tomato, and lettuce on a ciabatta bun*

### PULLED PORK SANDWICH ... 14

*BBQ sauce, coleslaw and an onion ring on brioche bun*

### REUBEN ... 15

*Corn beef, sauerkraut, swiss cheese, served with thousand island dressing on rye bread*

## ENTRÉES

### MAHI TACOS ... 16

*Two tacos on your choice of corn or flour tortilla. House mango salsa with rice and black bean medley*

### SALMON ... 22

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

### SHRIMP PASTA ... 20

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

### FETTUCINI ALFREDO ... 16

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

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

### CALAMARI STEAK ... 22

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

## 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

## BEVERAGES

**COFFEE ... 2.50**

**ICED TEA ... 2.50**

**LEMONADE ... 2**

**7-UP ... 2**

**COKE ... 2**

**DIET COKE ... 2**

**SPARKLING APPLE CIDER ... 3.50**

*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.*

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