The Wine Guy Bistro Wine Bar & Wine Shop Rt 256 in Pickerington and at Creekside in Gahanna

A warm, friendly, and relaxing environment, where folks can learn about wine and enjoy the company of friends These are a few of our personal favorite dishes, offered in multiple sizes including small plates ideal as a savory portion for one. We believe that multiple small plates are a fun alternative to the typical dinner out.

We hope that you enjoy these dishes as much as we do! Craig and Laura Decker; Owners

n. pl. ta·pas (tä -päs)

Any of various small, savory dishes, often served as a snack or with other tapas as a meal. (American Heritage Dictionary)

Soup, Salads and Starters

Mushroom Ravioli Soup – A light mushroom broth served with 3 mini Mushroom ravioli. **\$4.99**

Fire Roasted Tomato & Red Pepper Bisque –Chef Dave's Fire roasted sweet red bell peppers and tomato bisque with a touch of onion, garlic, basil and finished with cream. Garnished with a sour cream swirl. *\$4.99*

Tomato-Basil Bruschetta – Sliced tomatoes topped with fresh basil leaf, garlic infused olive oil, served over thick grilled French bread and finished with a balsamic vinegar reduction and Romano cheese. 4 pc *\$7.99*

Tomato Mozzarella Tower Salad- Stack of fresh beefsteak tomatoes layered with Mozzarella, basil leaf and topped with an olive oil drizzle, balsamic reduction and fresh cracked pepper. *\$8.99*

The W.G. Salad -Fresh spring greens with house-made croutons, tomatoes, Parmesan cheese and a Dijon- shallot vinaigrette. **Dinner Salad \$8.99** / Half Portion \$5.99 Substitute: Balsamic Vinegar or Caesar or Italian dressings.

Caesar Salad– Crispy chopped Romaine, Parmesan cheese and house- made croutons tossed in a creamy Caesar dressing. **Dinner Salad \$8.99** / Half Portion \$5.99 Add Chicken or Shrimp \$3.99 Marinated Salmon steak \$5.99

Hummus & Olive Tapenade – Olive tapenade served with a black bean, roasted garlic and sun-dried tomato hummus, plated with grilled flatbreads. *Tapas Portion \$8.99*

Clams Italiano– Steamed clams in white wine, garlic, and butter. Topped with our red sauce, diced tomatoes, and Romano cheese. Served with grilled French bread. *\$12.99*

Bread Plate – A plate of warm French bread, Italian 1st press Extra Virgin Olive Oil with Balsamic, served with Kalamata and Spanish Olives and julienned roasted red peppers **\$5.99**

Margherita Pizza – 12" Margherita pizza prepared with mozzarella, whole pealed tomatoes, and chiffonade of basil, finished with grated Romano Cheese and topped with garlic infused olive oil. *\$12.99*

Antipasti Misti – Hard Salami, Capicola, daily grilled vegetables, marinated mushrooms, olives, Orzo salad, hard boiled eggs and grilled French bread. Full Plate *\$14.99*, serves 4 / Half Plate *\$8.99*, serves 2.

Assorted Cheese Choices - 2 pc per order, with bread & fruit compote

Swiss	Light & Mild	2.99
Fontina	Denmark- semi firm; slightly sharp	\$3.99
Maytag Blue	England-yeasty sweetness and a salty, nutty creamy strong finish	\$4.99
Double Gloucester with Chives	England-Sharp Cheddar Cheese with chives	\$3.99
Manchego	Spain-Soft, mild, creamy flavor	\$4.99
Warm Brie	With crackers, fruit compote and	\$10.99

Cajun Scallops – Spicy sautéed scallops served with candied walnuts and crumbled bleu cheese, then finished with a raspberry sweet and sour reduction. *Dinner Portion* **\$22.99** *Tapas Portion* **\$14.99**

Tilapia –Sautéed Tilapia dredged in a walnut seasoned flour served on an asparagus slaw, plated with a tomato caper relish, finished with a citrus cream sauce. **Tapas Portion \$12.99**

Lump Crab Cake – A homemade lump (and we mean lump!) crab cake served with a nest of sautéed Asparagus, red onion, and red pepper in lemon butter and plated with a plum-wasabi sauce. *Dinner Portion (2 large crab cakes) \$24.99 Tapas portion \$14.99*

Side Dishes

Mushroom Risotto Cake, Sautéed Potato Au gratin, Asparagus spears, Vegetable of the Week **\$2.99 ea**

Beef, Lamb and Chicken

Grilled Natural Filet - Grilled 50z Natural center cut fillet served with chef's vegetable of the week and your choice of one side *\$19.99*

Grilled Lollypop Lamb Chops – Craig & Laura's favorite recipe from Jamaica. Grilled marinated lollypop lamb chops served with baby redskin potatoes and finished with a dried cherry demi. (Marinade includes: Honey, Balsamic Vinegar, Rosemary, Thyme, Garlic, Salt and Pepper, olive oil). *Dinner Portion: 5 chops \$24.99 Tapas Portion 3 chops \$14.99*

Chicken Marsala – Tender chicken breast dusted with seasoned flour, pan seared and finished with a Mushroom Marsala reduction. Plated with sliced baby red potatoes in a thyme butter sauce and garnished with asparagus. *Dinner portion \$17.99 Tapas Portion \$12.99*

Chicken Mushroom Tower – Sautéed chicken breast stacked with a grilled portabella mushroom, roasted red pepper and melted mozzarella cheese. Plated with a smoky red sauce. *\$16.99*

Pasta Dinners

Italian Chicken– Fettuccini Alfredo, plated on a splash of red sauce, topped with a breaded, sautéed chicken breast, topped with melted Mozzarella cheese . **\$14.99**

Spicy Shrimp Pasta – Linguini and shrimp tossed in our spicy compound butter, deglazed with sweet Riesling and finished with fresh tomato and scallion. **Dinner Portion \$17.99** Tapas portion \$12.99

Osso Buco Ravioli / Peasant Style – Osso Buco filled Ravioli tossed in fresh olive oil, plated with sundried tomatoes and finished with grated cheese. **Dinner Portion \$17.99** Tapas portion \$12.99

Pesto Chicken Pasta: Sautéed chicken breast served with Fettuccini and sun dried tomatoes in a pesto cream sauce. **Dinner Posrtion\$16.99** Tapas Portion \$11.99

Chef's Daily Risotto - Ask your server for this week's selection and price.

Clams Italiano Dinner– Steamed clams over Linguini in white wine, garlic, butter and topped with our red sauce and diced tomatoes and Romano cheese. Served with grilled French bread. **\$17.99**

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Seafood

Ginger and Sesame Crusted Tuna– Pan seared crusted tuna steak dredged in ginger and sesame. Plated with a wasabi cream sauce, arugula greens and finished with a blackberry cucumber garnish **\$14.99**

Bacon Wrapped Prawns - Three monster prawns wrapped in bacon, sautéed and plated with a fried vegetable chip and finished with a tomato lime vinaigrette \$18.99. Limited amounts made daily

Salmon –A teriyaki marinated Salmon steak grilled and served atop a wedge of potato au gratin, then finished with a corn relish and honey pesto sauce. *Dinner Portion \$18.99 Tapas Portion \$12.99*

Sweet Indulgences

Molten Lava Cake: A warm Chocolate cake filled with a hot rich chocolate sauce with crème an glaze and vanilla ice cream. Enough to share **\$5.99**

Strawberry Shortcake: Strawberries macerated in our Rosa Di Rosa sweet red wine, poured over pound cake and topped with whipped cream **\$5.99**

Chocolate Mousse: A rich Chocolate Mousse flavored with our Selaks ice wine, served in a champagne glass and topped with a cookie garnish. **\$3.99**

Crème Brule: A Crème Brule flavored with our Feist 10 year tawny port, gives this custard delight a creamy taste with nutty, caramel flavors. *\$4.99*

Soft drinks 2002 7Up, RC Cola and Diet Rite Cola \$ 1.50 ea. Snapple Tea Products 160z bottles are Available for \$2.00ea **A gratuity of 18% will be added for all tables of 8 or more**

www.TheWineGuyWineShop.com