

# The Wine Guy Bistro

## Wine Bar & Wine Shop

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**

### SOUP, SALADS AND STARTERS

**Beer Cheese Soup** – Provolone, Colby and Mozzarella cheeses are blended with a Brooklyn Lager paired with a perfect slice hot Pretzel Bread. **\$5.99**

**Fire Roasted Tomato & Red Pepper Bisque** –Chef Dave’s recipe of Fire roasted sweet red bell peppers, tomatoes, onion, garlic, basil and cream. Finished with a sour cream drizzle and croutons. **\$4.99**

**Tomato-Basil Bruschetta** – Sliced Tomatoes topped with Fresh Basil Chiffonade, garlic infused olive oil, served over grilled Ciabatta bread and finished with a balsamic vinegar reduction and Romano Cheese. 4 pc **\$7.99**

**Meatball Appetizer** - Three house-made meatballs plated in our red sauce and sprinkled with grated Romano cheese. **\$8.99**

**Panzanella Salad** – Our version of this light, crunchy salad made with crusty grilled Ciabatta bread, fresh mozzarella and topped with a tomato, cucumber, red onion salad tossed in red wine vinaigrette. **\$8.99**

**The W.G. Salad** -Fresh spring greens with house made croutons, Tomatoes, toasted Sunflower seeds, Parmesan cheese and a Dijon- shallot vinaigrette.  
**Dinner Salad \$8.99 / Half Portion \$5.99**  
Substitute: Balsamic Vinaigrette, Caesar, 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 \$3.99 Add our Marinated Salmon steak \$5.99

**Hummus & Olive Tapenade** – Olive tapenade served with a black bean, roasted garlic and sun-dried tomato hummus, plated with warm grilled flatbreads. **\$9.99**

**Mussels** – Sautéed Mussels steamed in a Pernod cream sauce with shallot and garlic. Finished with spinach and tomatoes. Plated with grilled bread. **\$12.99**

**Bread Plate** – A plate of warm Ciabatta bread, Italian 1<sup>st</sup> press Extra Virgin Olive Oil with Balsamic, served with Kalamata and Spanish Olives and julienne of roasted red peppers **\$5.99**

**Margherita Pizza** – 12” Margherita pizza prepared with mozzarella and grated Parmesan cheeses, whole peeled tomatoes, and Chiffonade of basil, finished with garlic infused olive oil. **\$12.99 Each**

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

**Assorted Cheese Choices** - 2 pieces per cheese, plated with fruit compote and crackers

<b>Pecorino Pepato</b>	<i>Italy: Semi firm, salty</i>	<b>4.99</b>
<b>Morbier</b>	<i>France: Mild semi-firm cheese</i>	<b>4.99</b>
<b>Cypress Grove Midnight Moon</b>	<i>Europe: nutty and brown-buttery, with prominent caramel notes</i>	<b>\$4.99</b>
<b>Double Gloucester with Chives</b>	<i>England: Sharp Cheddar Cheese with chives</i>	<b>\$4.99</b>
<b>Gouda</b>	<i>Holland: Semi Soft, mild, creamy</i>	<b>\$3.99</b>
<b>Warm Brie</b>	<b>Serves 4</b> – Served with crackers, fruit compote and honey	<b>\$10.99</b>

### SEAFOOD

**Sesame Crusted Tuna–New** 6oz sautéed Sashimi Tuna steak rolled in black & white sesame seeds that’s lightly dusted with Ginger. The plate is paired with a cream sauce infused with wasabi, plated with an Arugula salad and finished with a blackberry cucumber garnish. **\$17.99**

**Bacon Wrapped Prawns** - Three monster prawns wrapped in bacon, sautéed and plated with a fried squash chips and finished with a tomato lime vinaigrette and scallions **\$18.99**

**Salmon** –A teriyaki marinated Salmon fillet grilled served atop a wedge of potato au gratin, then finished with corn relish and honey pesto sauce. **Dinner Portion \$18.99**  
Tapas Portion \$13.99

**Cajun Scallops** – Spicy sautéed scallops served with candied walnuts and crumbled bleu cheese, then finished with a raspberry sweet and sour reduction. **Dinner Portion \$23.99** Tapas Portion \$14.99

**Tilapia** – Pan Seared Tilapia with a walnut infused flour dredge served with asparagus slaw, tomato caper relish and plated with a citrus butter and cream sauce. **\$14.99**

**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, Cheddar Cheese Grit Cakes or Vegetable of the Week **\$2.99 ea**

### BEEF AND CHICKEN

**NY Strip Steak** - Grilled 10 oz NY Strip filet This has great marbling and eats more like a flavorful Ribeye, served with chef’s vegetable of the week and your choice of one side **\$24.99**

**Grilled Veal chop** – Char grilled 10 oz Rosemary marinated bone in veal chop served with sautéed white cheddar cheese grit cakes. This all plated with an asparagus and charred tomato warm salad. **\$26.99**

**Bistro Burger of the week**– 8oz grilled burger cooked mid-well on a pretzel roll (ask your server for this week’s creation) with kettle chips **\$10.99**

**Unfortunately-** Lamb prices have over doubled recently due to drought conditions in New Zealand. Because of this we are unable to offer the dish at a reasonable price. We will place our top selling dish back on the menu when prices return to normal. (Trust me a hard decision, Craig)

**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 \$13.99

**Chicken Mushroom Tower** – Pan seared Chicken layered on grilled portabella Mushroom with fire roasted red pepper, topped with fresh mozzarella and served with a smoked Chipotle red sauce. **\$17.99**

### PASTA DISHES

**Linguini and Meatballs**– Our house red sauce, taught to Craig by Carmella Rosato who immigrated to the US in the 1930s, served with our all beef house-made meatballs. **\$15.99**

**Spicy Shrimp Pasta** – Linguini and shrimp tossed in our”spicy” compound butter, deglazed with white wine and finished with fresh tomato and scallion. **Dinner Portion \$18.99** Small Plate portion \$13.49

**Mediterranean Chicken pasta**– Sautéed Chicken breast tossed with Kalamata olives, feta cheese, sun dried tomato and spinach in a Veloutte sauce. **\$17.99** (This was our Greek Chicken dish now served with Pasta)

**Lobster Ravioli with Saffron** – Lobster filled Saffron ravioli, in a Sun Dried Tomato lobster cream sauce. **Dinner Portion \$18.99**

**Pesto Chicken Pasta** - Sautéed chicken breast served with Fettuccini in a sun dried tomato pesto cream sauce.  
**Dinner Portion \$17.99** Tapas **\$12.99**

**Chef’s Daily Risotto** – Ask your server for this week’s selection and price

### SWEET INDULGENCES

**Molten Lava Cake:** A warm Chocolate cake filled with a hot rich chocolate sauce with Crème Anglaise and Vanilla Ice Cream. Enough to share **\$5.99**

**Vanilla Cream Puffs:** Whipped cream filled puff pastries served with French Vanilla coffee ice cream, topped with caramel and chocolate sauces **\$4.99**

**Chocolate Mousse:** A rich Chocolate Mousse flavored with our Selaks ice wine, served in a champagne glass and topped with a cookie garnish. **\$4.99**

**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 and tea \$1.75 Sparkling water \$2.50 ea  
A gratuity of 18% will be added for all tables of 8 or more

**www.TheWineGuyWineShop.com**

**Locations: Rt 256 in Pickerington Ohio, Creekside in Gahanna Ohio and Rookwood Pavilion Cincinnati**

