



JOLO WINERY & VINEYARDS PRESENTS: ENDPOSTS RESTAURANT

APPETIZERS

Goat Cheese Provençal

\$14.95

goat cheese covered with olive oil, lemon, tomato, caper, onion, garlic, and basil, served with crostini

Suggested Pairings: JOLO PINK/Twinkles

Crab Dip

\$14.95

served with crostini

Suggested Pairings: Golden Hallows/Golden Hallows Reserve

Pommes Frites

\$10.95

truffle, parmesan snow, roasted garlic herb mayo, herbs

Suggested Pairings: Golden Hallows Reserve/Beach Bubbles

Meatballs Marinara

\$12.95

marinara sauce, parmesan snow, EVOO

Suggested Pairings: Crimson Creek/JOLOTAGE

Thai Sweet Chili Fried Shrimp

\$13.95

Suggested Pairings: Beach Bubbles/Twinkles

Steak of Calamari

\$13.95

pan-seared jumbo squid steak, Korean BBQ sauce, lemon, green onion, garlic, red onion, served over a bed of arugula

Suggested Pairings: Crimson Creek/Golden Hallows/Beach Bubbles/JOLOTAGE

***Tuna Carpaccio (served rare)**

\$16.95

arugula, parmesan, capers, onion, EVOO

Suggested Pairings: Golden Hallows/JOLO PINK

Add Side Salad (After 4PM ONLY)- +\$10.95

Side Mediterranean or JOLO Chopped Salad

SALADS

Mediterranean Salad

\$17.95

mixed greens, feta cheese, tomato, onion, cucumbers, kalamata olives, pepperoncini, Greek dressing

Suggested Pairings: JOLO PINK

JOLO Chopped Salad

\$17.95

romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinegarette

Suggested Pairings: Golden Hallows

Grilled Salmon Salad

\$21.95

mixed green salad shaved red onion, cranberries, walnuts, goat cheese

Suggested Pairings: Golden Hallows/Crimson Creek

Fried Goat Cheese Salad

\$17.95

mixed green salad, shaved red onion, beets, lemon caper vinaigrette

Suggested Pairings: Twinkles/JOLO PINK

FLATBREADS- \$16.95

Margarita

sliced tomatoes, fresh mozzarella, marinara sauce, basil, EVOO

Suggested Pairings: Golden Hallows/
JOLO PINK/Twinkles/Beach Bubbles

The Alpine

bacon lardons, caramelized onions, gruyere cheese, EVOO

Suggested Pairings: Crimson Creek/Carolus XII

ADD-ONS

Add Scallop- +\$4.50 per scallop

Add Chicken- +\$8

Add Grilled Shrimp- +\$9.50

Add Grilled Salmon- +\$11.50

Add Tuna Sashimi- +\$13.95

Add Filet- +\$16.50

~AUTOMATIC 20% GRATUITY ADDED TO PARTIES OF 8 OR MORE~

 MEANS GLUTEN-FREE OPTIONS

* MEANS FOOD MAY BE PREPARED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, PULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

PASTAS/RISOTTO

Smoked Salmon Pasta

\$24.95

smoked salmon pasta with creamy dill sauce, mushrooms, peas, asparagus

Suggested Pairings: Golden Hallows Reserve

Pasta Alfredo

\$17.95

Suggested Pairings: Golden Hallows Reserve/JOLOTAGE Reserve/Cabernet Sauvignon

*Frutti De Mare

\$30.95

pasta, scallops, shrimp, salmon, capers, onions, garlic, and tomato, in lemon white wine sauce

Suggested Pairings: Golden Hallows Reserve/Golden Hallows

Shrimp Parmesan

\$26.95

lightly breaded pan-fried shrimp topped with mozzarella and marinara sauce atop pasta

Suggested Pairings: Golden Hallows/Crimson Creek

~~✂~~ Fall Risotto

\$16.95

mushroom, asparagus, peas

Suggested Pairings: Golden Hallows Reserve/
Golden Hallows/JOLOTAGE Reserve

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Add Filet- +\$16.50

CHOP HOUSE SPECIALS

*Filet Mignon

\$39.95

CAB- served with pommes puree, and seasonal vegetable

Suggested Pairings: Cabernet Sauvignon/Cuvee Selection/Devil's Hill/Pilot Fog/JOLOTAGE Reserve

*16oz NY Strip

\$42.95

CAB- Cast Iron Seared NY Strip served with pommes puree and seasonal vegetable

Suggested Pairings: Cabernet Sauvignon/Cuvee Selection/Devil's Hill/Pilot Shadow/JOLOTAGE Reserve

Choice of Sauce for either steak \$2.50:

herbed creamy horseradish and garlic confit

OR

house demi glacé

SPECIALS

Lamb Lollipops (3)- \$29.95

pan seared lamb lollipops served with blackberry, mint demi-glace served with pommes puree and seasonal vegetable

Suggested Pairings: Pilot Fog/Cuvee Selection/Pilot Shadow

ENTREES

Beer Glazed Momma's Meatloaf

\$19.95

potatoes, sauteed seasonal vegetable

Suggested Pairings: CAROLUS XII/JOLOTAGE/Crimson Creek

~~✂~~* Apricot Pork Ribeye

\$23.95

8 oz ribeye of pork topped with apricot glaze, pommes puree, seasonal vegetable

Suggested Pairings: CAROLUS XII/JOLOTAGE/Crimson Creek

Wine Braised Beef

\$25.95

Served with root vegetables and pommes puree

Suggested Pairings: Pilot Fog/Pilot Shadow/Cuvee Selection

New England Marinated Steak Tips

\$24.95

JOLO's secret marinade, prepared medium rare to medium, served with pomme frites

Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill

Beef Braciolo

\$27.95

beef loin pounded and stuffed with garlic, roasted red peppers, parmesan, mozzarella, bread crumbs, pan seared then braised with red wine, tomato, brown sauce, garlic, onions

Suggested Pairings: Cabernet Sauvignon/
JOLOTAGE Reserve/Pilot Shadow

Eggplant Rollatini

\$22.95

3 herb-breaded and fried eggplant slices, stuffed with ricotta cheese, mozzarella, and parmesan with a tomato, garlic, caper, and onion sauce

Suggested Pairings: PINK/Sparkles/Crimson Creek/JOLOTAGE

~~✂~~* 6 oz Salmon Scampi

\$28.95

pan-seared salmon, topped with shrimp (3), beurre blanc sauce, pommes puree, and seasonal vegetable

Suggested Pairings: Crimson Creek/Golden Hallows/
Golden Hallows Reserve

~~✂~~*Outer Banks NC Scallops (3) & Risotto

\$28.95

mushroom, asparagus, peas, bacon, onion jam

Suggested Pairings: Golden Hallows/
Golden Hallows Reserve/JOLOTAGE Reserve

Chicken Marsala

\$24.95

herb-marinated chicken with sauteed mushroom medley and a brown marsala sauce served with pommes puree and seasonal vegetable

Suggested Pairings: JOLOTAGE Reserve/Crimson Creek

Pan Seared Grouper- \$28.95

Lemon caper sauce, pomme purée, parmesan cheese, seasonal vegetable

Suggested Pairings: Golden Hallows/JOLO PINK

Key Lime Tart

whipped cream, berry coulis

~~✂~~ Flourless Chocolate Torte

whipped cream, berry coulis

DESSERTS- \$11.95

Lemon Cello Cake

sponge cake layered with mascarpone cheese, European white chocolate curls, berry coulis, whipped cream

Triple Chocolate Mousse Cake

whipped cream, berry coulis

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