

JOLO WINERY & VINEYARDS  
PRESENTS:



**APPETIZERS**

<p><b>CHILLED GOAT CHEESE</b>      \$15 <b>PROVENCAL *GF</b> goat cheese covered with olive oil, lemon, tomato, caper, Kalamata olives, onion, garlic, basil, &amp; roasted red pepper, served with crostini Suggested Pairing: Twinkles</p> <p><b>POMMES FRITES *GF</b>      \$11 truffle, Parmesan snow, roasted garlic herb mayo, herbs Suggested Pairings: What doesn't pair with Truffle Fries?</p> <p><b>CRAB DIP *GF</b>      \$15 served with crostini Suggested Pairings: Golden Hallows</p>	<p><b>THAI SWEET CHILI</b>      \$14 <b>FRIED SHRIMP</b> lightly battered shrimp, Thai chili garlic with pineapple and lime juice Suggested Pairings: Twinkles</p> <p><b>MEATBALLS MARINARA</b>      \$15 marinara sauce, Parmesan snow, EVOO Suggested Pairings: Crimson Creek/ JOLOTAGE</p> <p><b>TUNA CARPACIO *GF</b>      \$18 capers, onions, pommery vinaigrette, Balsamic syrup, lemon Crème Fraiche, baby arugula, tomato gastrique, chopped egg, Focaccia crostini Suggested Pairings: PINK, Golden Hallows</p>	<p><b>CHILLED SHRIMP COCKTAIL (6)</b>      \$16 fresh lemon, creme fraiche, Golden Hallows poached jumbo shrimp Suggested Pairings: Golden Hallows/ Beach Bubbles/Twinkles</p> <p><b>OYSTERS ROCKEFELLER (6)</b>      \$24 James River Oysters, crispy bacon florentine, parmesan gratinee Suggested Pairings: Twinkles/Beach Bubbles/Golden Hallows/PINK</p>
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**AFTER 4PM**

<b>ADD SIDE SALAD *GF</b>	\$10
Side Caesar Salad or JOLO's Chop House Salad	

**SALADS**

<p><b>JOLO CAESAR</b>      \$13 romaine lettuce, JOLO's famous Caesar dressing which includes anchovies, parmesan snow, croutons Suggested Pairings: Beach Bubbles/Twinkles/Golden Hallows</p> <p><b>JOLO'S CHOP HOUSE SALAD *GF</b>      \$18 romaine lettuce, bacon lardon, tomato, cheddar cheese, hard-boiled eggs, shaved red onion, balsamic vinaigrette Suggested Pairings: Golden Hallows/ Pink</p> <p><b>GRILLED SALMON SALAD *GF</b>      \$23 mixed green salad chopped red onion, cranberries, walnuts, goat cheese Suggested Pairings: Crimson Creek</p> <p><b>FRIED GOAT CHEESE SALAD</b>      \$20 mixed green salad, orange slices, shaved red onion, beets, lemon caper vinaigrette Suggested Pairings: Twinkles</p>
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**SANDWICHES  
UNTIL 3PM**

<p><b>BLACKENED MAHI-MAHI</b>      \$19 Caper tartar sauce, lettuce, tomato, crispy frites Suggested Pairings: Golden Hallows/ Twinkles</p> <p><b>FRENCH DIP</b>      \$19 Braised pulled beef, Swiss cheese, caramelized onions, crispy frites Suggested Pairings: Crimson Creek/JOLOTAGE/ jolotage Reserve</p> <p><b>TUSCAN STYLE PULLED PORK</b>      \$19 Garlic parmesan aioli, house made pickle chips, crispy frites Suggested Pairings: Crimson Creek/JOLOTAGE</p>
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**FLATBREADS  
UNTIL 3PM**

<p><b>CHICKEN PESTO</b>      \$17 grilled chicken, pesto, fresh tomatoes, mozzarella, parmesan cheese, EVOO Suggested Pairings: Golden Hallows/Beach Bubbles</p> <p><b>MARGARITA</b>      \$17 sliced tomatoes, fresh mozzarella, marinara sauce, basil, EVOO Suggested Pairings: Twinkles</p> <p><b>SAUSAGE BIANCO</b>      \$17 caramelized onion, herbed Ricotta, Italian sausage, baby kale, garlic, EVOO, Mozzarella, Parmesan, Basil, &amp; Balsamic glaze Suggest Pairings: Crimson Creek, JOLOTAGE, really any red...</p>
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**ADD-ONS**

ADD SCALLOP	\$4.50 each
ADD CHICKEN	\$12
ADD GRILLED SHRIMP	\$12
ADD GRILLED SALMON	\$14
ADD FILET OF STEAK-MEDALLIONS	\$19

\*GF MEANS GLUTEN FREE

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

\* 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

<p><b>FETTUCCHINE PASTA ALFREDO</b> \$19</p> <p><i>Suggested Pairings: Beach Bubbles/Golden Hallows</i></p>	<p><b>SEAFOOD ALFREDO</b> \$42</p> <p><i>Penne pasta, 2 scallops, 7 shrimp, 4oz salmon, topped with breadcrumb gremolata</i></p> <p><i>Suggested Pairings: Beach Bubbles/Golden Hallows</i></p>	<p><b>FETTUCCHINE BOLOGNESE</b> \$24</p> <p><i>Slow cooked sauce, parmesan snow, basil</i></p> <p><i>Suggested Pairings: Crimson Creek/CAROLUS XII/JOLOTAGE Reserve</i></p>
<p><b>SPRING RISOTTO *GF</b> \$22</p> <p><i>caramelized onions, wild mushrooms, spring peas, garlic, parmesan snow</i></p> <p><i>Suggested Pairings: Beach Bubbles/TWINKLES/ JOLO PINK/Golden Hallows /JOLOTAGE</i></p>	<p><b>SEARED SCALLOPS (3) &amp; SPRING RISOTTO *GF</b> \$32</p> <p><i>caramelized onions, wild mushrooms, spring peas, garlic, bacon, onion jam</i></p> <p><i>Suggested Pairings: Golden Hallows/Crimson Creek/JOLOTAGE Reserve</i></p>	<p><b>PORCINI RAVIOLIS</b> \$26</p> <p><i>blistered cherry tomatoes, baby spinach, asparagus, caramelized pearl onions, Parmesan tea, truffle oil</i></p> <p><i>Suggested Pairings: Golden Hallows/ Crimson Creek/JOLOTAGE</i></p>

## ENTRÉES

<p><b>EGGPLANT ROLLATINI</b> \$22</p> <p><i>fried eggplant, roasted tomatoes, marinara, garlic herbed breadcrumbs, parmesan, mozzarella, basil</i></p> <p><i>Suggested Pairings: Twinkles/ Crimson Creek/JOLOTAGE</i></p>	<p><b>BEER GLAZED MOMMA'S MEATLOAF</b> \$22</p> <p><i>pommes puree, sauteed seasonal vegetable</i></p> <p><i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i></p>	<p><b>STEAK DIANE</b> \$33</p> <p><i>filet medallions with a mushroom cognac cream sauce served with pommes puree and seasonal vegetable</i></p> <p><i>*Cooked medium to medium well due to the nature of the steak preparation &amp; sauces</i></p> <p><i>Suggested Pairings: Pilot Fog/ JOLOTAGE Reserve</i></p>
<p><b>HERB CRUSTED GROUPER</b> \$32</p> <p><i>smoked gouda cheese polenta, strawberry gastrique, wilted kale with hot bacon vinaigrette, charred tomatoes</i></p> <p><i>Suggested Pairings: TWINKLES/Golden Hallows/JOLO PINK</i></p>	<p><b>APRICOT PORK RIBEYE *GF</b> \$24</p> <p><i>8 oz ribeye of pork topped with apricot glaze, pommes puree, seasonal vegetable</i></p> <p><i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i></p>	<p><b>BEEF BOURGUIGNON</b> \$29</p> <p><i>slowly braised beef, red wine reduction, pommes puree, seasonal vegetable</i></p> <p><i>Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek</i></p>
<p><b>6 OZ BLACKENED SALMON *GF</b> \$28</p> <p><i>crab corn rice, crab bisque sauce, seasonal vegetables</i></p> <p><i>Suggested Pairings: Golden Hallows/ JOLO PINK</i></p>	<p><b>NEW ENGLAND MARINATED STEAK TIPS</b> \$27</p> <p><i>JOLO's secret marinade, prepared medium rare to medium, served with pommes frites</i></p> <p><i>Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill</i></p>	<p><b>CHICKEN CACCIATORE *GF</b> \$26</p> <p><i>JOLO Golden Hallows, chicken thighs, tomatoes, onions, mushrooms, peppers, creamy polenta, garlic baby spinach</i></p> <p><i>Suggested Pairings: JOLO PINK/ Golden Hallows/Crimson Creek</i></p>
<p><b>AMALFI COAST PESTO HADDOCK *GF</b> \$28</p> <p><i>pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with pommes puree and seasonal vegetable</i></p> <p><i>Suggested Pairings: Golden Hallows/Twinkles</i></p>	<p><b>PAN SEARED TUSCAN STYLE NY STRIP STEAK (16 OZ)</b> \$42</p> <p><i>Fresh rosemary, parsley, oregano, served atop smoked gouda polenta, oven toasted gratinee tomato, chimichurri, marsala demi-glace</i></p> <p><i>Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill/CAROLUS XII</i></p>	
<p><b>TUNA TEMPURA</b> \$34</p> <p><i>wok seared green beans, Shiitake mushrooms Basmati, ginger cream, sweet soy, pickled pepper scallion relish</i></p> <p><i>Suggested Pairings: JOLO PINK/Crimson Creek</i></p>	<p><b>6 OZ FILET</b> \$54</p> <p><i>served with pommes purée, seasonal vegetable, and your choice of horseradish sauce or demi-glace sauce</i></p> <p><i>Suggested Pairings: JOLOTAGE Reserve/ Cuvée Selection/Pilot Fog</i></p>	
	<p><b>STEAK TEMPS</b></p> <p>STEAK MEDIUM RARE: 130° INTERNAL TEMPERATURE</p> <p>STEAK MEDIUM WELL: 140° INTERNAL TEMPERATURE</p>	

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