

JOLO WINERY & VINEYARDS
PRESENTS:



APPETIZERS

CHILLED GOAT CHEESE PROVENCAL *GFO	\$15
goat cheese covered with olive oil, lemon, tomato, caper, Kalamata olives, onion, garlic, basil, & roasted red pepper, served with crostini Suggested Pairing: Twinkles	
POMMES FRITES *GFO	\$11
truffle, Parmesan snow, roasted garlic herb mayo, herbs Suggested Pairings: What doesn't pair with Truffle Fries?	
CRAB DIP *GFO	\$15
served with crostini Suggested Pairings: Golden Hallows	

THAI SWEET CHILI FRIED SHRIMP	\$14
lightly battered shrimp, Thai chili garlic with pineapple and lime juice Suggested Pairings: Twinkles	
MEATBALLS MARINARA	\$15
marinara sauce, Parmesan snow, EVOO Suggested Pairings: Crimson Creek/JOLOTAGE	
TUNA CARPACIO *GF	\$18
capers, onions, pommery vinaigrette, Balsamic syrup, lemon Crème Fraiche, baby arugula, tomato gastrique, chopped egg, parmesan snow Suggested Pairings: PINK, Golden Hallows	

CAPRESE SALAD	\$15
Tomato, Mozzarella, Basil, Pesto, Balsamic glaze, EVOO Suggested Pairings: Pink, Twinkles, Golden Hallows	
OYSTERS ROCKEFELLER (6)	\$24
James River Oysters, crispy bacon florentine, parmesan gratinee Suggested Pairings: Twinkles/Beach Bubbles/Golden Hallows/PINK	

AFTER 4PM

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

SALADS

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

SANDWICHES UNTIL 3PM

BLACKENED MAHI-MAHI	\$19
Caper tartar sauce, lettuce, tomato, crispy frites Suggested Pairings: Golden Hallows/ Twinkles	
FRENCH DIP	\$19
Braised pulled beef, Swiss cheese, caramelized onions, crispy frites Suggested Pairings: Crimson Creek/JOLOTAGE/ jolotage Reserve	

FLATBREADS UNTIL 3PM

CHICKEN PESTO	\$17
grilled chicken, pesto, fresh tomatoes, mozzarella, parmesan cheese, balsamic glaze, EVOO Suggested Pairings: Golden Hallows/Beach Bubbles	
MARGARITA	\$17
sliced tomatoes, fresh mozzarella, marinara sauce, basil, balsamic glaze, EVOO Suggested Pairings: Twinkles	

ADD-ONS

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

*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

FETTUCCINE PASTA ALFREDO \$19

Suggested Pairings: Beach Bubbles/Golden Hallows

SPRING RISOTTO \$22

caramelized onions, wild mushrooms, spring peas, garlic, parmesan snow
Suggested Pairings: Beach Bubbles/TWINKLES/ JOLO PINK/Golden Hallows /JOLOTAGE

SEAFOOD ALFREDO \$42

Penne pasta, 2 scallops, 7 shrimp, 4oz salmon, topped with breadcrumb gremolata
Suggested Parings: Beach Bubbles/Golden Hallows

SEARED SCALLOPS (3) & SPRING RISOTTO \$32

caramelized onions, wild mushrooms, spring peas, garlic, bacon onion jam
Suggested Pairings: Golden Hallows/Crimson Creek/JOLOTAGE Reserve

FETTUCCINE BOLOGNESE \$24

Slow cooked meat and sausage sauce, parmesan snow, basil
Suggested Pairings: Crimson Creek/CAROLUS XII/JOLOTAGE Reserve

RAVIOLIO DU JOUR \$23

pesto cream sauce, basil chiffonade, charred tomatoes, parmesan snow
suggested Pairings: Golden Hallows/ Crimson Creek/JOLOTAGE

ENTRÉES

EGGPLANT ROLLATINI \$22

fried eggplant, roasted tomatoes, marinara, garlic herbed breadcrumbs, parmesan, mozzarella, basil
Suggested Pairings: Twinkles/ Crimson Creek/JOLOTAGE

HERB CRUSTED GROUPER \$32

smoked gouda cheese polenta, strawberry gastrique, wilted kale with hot bacon vinaigrette, charred tomatoes
Suggested Pairings: TWINKLES/Golden Hallows/JOLO PINK

6 OZ BLACKENED SALMON \$28

crab corn rice, crab bisque sauce, seasonal vegetables
Suggested Pairings: Golden Hallows/ JOLO PINK

AMALFI COAST PESTO HADDOCK *GFO \$28

pan-seared haddock with olive oil, lemon juice, tomatoes, pesto, parmesan cheese and basil with pommes puree and seasonal vegetable
Suggested Pairings: Golden Hallows/Twinkles

TUNA TEMPURA \$34

wok seared green beans, Shiitake mushrooms Basmati, ginger cream, sweet soy, pickled pepper scallion relish
Suggested Pairings: JOLO PINK/Crimson Creek

BEER GLAZED MOMMA'S MEATLOAF \$22

pommes puree, sauteed seasonal vegetable
Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek

APRICOT PORK RIBEYE *GF \$27

8 oz ribeye of pork topped with apricot glaze, pommes puree, seasonal vegetable
Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek

NEW ENGLAND STYLE MARINATED STEAK TIPS \$27

JOLO's secret marinade, prepared medium rare to medium, served with pommes frites
Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill

PAN SEARED TUSCAN STYLE NY STRIP STEAK (16 OZ) \$42

Fresh rosemary, parsley, oregano, served atop smoked gouda polenta, oven toasted gratinee tomato, chimichurri
Suggested Pairings: Pilot Fog/JOLOTAGE Reserve/Devil's Hill/CAROLUS XII

6 OZ FILET & SHRIMP \$49

SCAMPI *GFO
served with potatoes au gratin, veg du jour, Madeira Demi glacé
Suggested Pairings: JOLOTAGE Reserve/ Cuvée Selection/Pilot Fog

STEAK TEMPS

STEAK MEDIUM RARE: 130° INTERNAL TEMPERATURE

STEAK MEDIUM WELL: 140° INTERNAL TEMPERATURE

STEAK DIANE \$33

filet medallions with a mushroom, cognac, dijon cream sauce served with pommes puree and seasonal vegetable

*Cooked medium to medium well due to the nature of the steak preparation & sauces
Suggested Pairings: Pilot Fog/ JOLOTAGE Reserve

BEEF BOURGUIGNON \$29

slowly braised beef, red wine reduction, pommes puree, seasonal vegetable
Suggested Pairings: CAROLUS XII/ JOLOTAGE/Crimson Creek

CHICKEN FRANCAISE *GF \$26

JOLO Golden Hallows, chicken thighs, onions, mushrooms, creamy polenta, garlic baby spinach
Suggested Pairings: JOLO PINK/ Golden Hallows/Crimson Creek

ADD-ONS

ADD SCALLOP \$4.50 each

ADD CHICKEN \$12

ADD GRILLED SHRIMP \$12

ADD GRILLED SALMON \$14

ADD FILET OF STEAK \$19

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