

# PETIT DE CUISINE



MERMAID WINERY

## Shareables

### Spinach & Artichoke Dip | 16

Classic Spinach and Artichoke dip made fresh to order  
Served with tortilla chips

### Bavarian Pretzel Twists | 18

Fresh baked pretzels with beer cheese and our  
Malbec Mustard dipping sauce

### Tuna Bite Nachos | 22

\*Blackened Tuna with fried tortilla chips, beer cheese,  
shredded cabbage, pineapple pico, house pickled jalapeños,  
sriracha sour cream and fresh avocado

### Charcuterie Board | 26

Brie, Irish Porter Cheddar, & Malbec Cheese with Chef's  
selection of meats (may include smoked salmon)



## Entrées

### Chicken Pasta | 20

Parmesan crème-based pasta with chorizo, kale,  
onion, tomatoes and shallots

### Lamb Shank | 30

Bone-in lamb shank with demi-glace, parmesan  
truffle mashed potatoes, and  
grilled roasted carrots

### Atlantic Salmon | 30

\*Two grilled filets served with honey coconut  
quinoa, arugula, apple, almond, goat cheese, and  
a micro salad dressed with our  
raspberry vinaigrette

### Chef's Flat Iron Steak | 36

\*10 oz Flat Iron steak served with a demi-glace,  
parmesan truffle mashed potatoes, and chef's  
selection of veggies

## Salads

### Mermaid House | 12

Mixed greens, tomato, carrot, red  
onion, cucumber, smoked almonds,  
and croutons, served with our  
honey walnut vinaigrette

### Kale Salad | 17

Kale, oat clusters, dried cherries, goat  
cheese, smoked almonds, red onion,  
strawberry, and avocado, served with  
our raspberry balsamic dressing

*Outside Dessert Fee is \$25/dessert.*

\*20% Gratuity may be added to parties of 10 or more  
\*Consuming raw or undercooked meat or seafood may  
cause illness

\*No Substitutions