

# THE WINE HOUSE

## FLATBREAD PIZZAS

<b>MARGHERITA</b> Fresh Mozzarella & Fresh Bruschetta	5
<b>ITALIAN SAUSAGE</b> with Fresh Fennel, Basil, Tomato Sauce & Fresh Mozzarella	6
<b>CAJUN SHRIMP</b> with Tomato Sauce, Roasted Red Peppers, Green Peppers and Andouille Sausage & Cheese Blend	7
<b>CHICKEN PESTO</b> with Basil Pesto Sauce, Chicken, Roasted Red Peppers & Smoked Mozzarella	6
<b>BUFFALO CHICKEN</b> Diced Chicken, Buffalo Sauce and Blue Cheese	6

## BREADS AND SPREADS

<b>SAUTÉED SHRIMP AND CRAB</b> in a Seafood Cream Reduction. Served warm with Toasted Breads	9
<b>BABY SPINACH ARTICHOKE DIP</b> served warm with Toasted Pita	10
<b>HUMMUS</b> Traditional or Roasted Red Pepper with Olive Oil & Balsamic Glaze with warm Pita	8 or try both 14
<b>SMOKED SALMON BRUSCHETTA</b> on Dark Rye with Dill Cream Cheese	10
<b>FRESH TOMATO BASIL BRUSCHETTA</b> served with Crostini's and Baby Mozzarella Ball	7
<b>CHEESE AND FRUIT PLATE</b> with Smoked Gouda, Havarti, Cheddar, Grapes, Nuts and Crackers	11

## SMALL PLATES

<b>SAUTÉED JUMBO SHRIMP</b> on Cornbread Pancake with Chardonnay Mustard Sauce topped with Scallions	12
<b>GARLIC CHILI SHRIMP</b> with Cilantro Lime Sauce	12
<b>GRILLED TUNA SKEWER</b> with Hawaiian Plum Sauce	11
<b>BAKED CRAB POPPERS</b> with Sauce Remoulade	8
<b>HERB CRUSTED FILET SKEWER</b> with Cabernet Reduction Sauce	12
<b>PORTABELLA BELLA EN CROUTE`</b> with Spinach, Artichokes and Chicken baked in Pastry	10
<b>MAC &amp; CHEESE BITES</b> with 3 Cheese Blend	5

## FROM THE GARDEN & BEYOND

<b>SOUTHWEST GREENS</b> with Corn and Black Bean Salsa, Pico de Gallo and Tortilla Chips	10
<b>ARTISANS GREENS</b> with Dried Cranberries & Salted Pecans, Goat Cheese & Raspberry Vinaigrette	10
<b>CLASSIC CAESAR SALAD</b> with Garlic Herb Croutons	Small 4 Large 8

### \*ADD to Large Salad

Garlic Chili Shrimp 8    Grilled Tuna 6    Chicken (Choice of Grilled or Cajun) 4

<b>WINE HOUSE CHICKEN SALAD</b> Red Grapes Pecans served a bed of Lettuce with a Muffin and Fresh Fruit	9
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<b>SIDE SALAD</b> Field Greens with Tomatoes, Cucumber and Homemade Croutons and a Champagne Vinaigrette	4
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\*Salad Dressings-House Champagne, Zesty Orange, Ranch, Raspberry, Blue Cheese, Sesame Ginger & Caesar

# THE WINE HOUSE

DAILY LUNCH SPECIALS 11-2 Daily

\*Ask Server for Chefs Creation

<b>BETWEEN BREADS</b> served with Chips or House Salad (add Waffle Fries for 1)	
<b>WINE HOUSE CHICKEN SALAD SANDWICH</b>	9
Chicken Breast, Red Grape and Pecans served on Heather Burns-Garci Herb Wheat Bread	
<b>CAJUN CHICKEN CLUB SANDWICH</b> Grilled Chicken Breast, Bacon, Cheese, Lettuce and Tomato	10
<b>OPEN FACE STEAK SANDWICH</b> served on toasted Bread topped with Mushroom and Mustard Sauce	13
<i>(Gluten free Sandwich Bread and Crackers available upon request)</i>	
<b>FRENCH PASTRY - FEUILLETE'</b> (a French Puff Pastry with a Savory Filling)	
Ham and Swiss with Dijon	9
Steak au Poivre with Peppercorn, Caramelized Onions, Mushrooms and Cognac Cream	11
Roasted Vegetable & Feta and Herb Sauce	8
<b>SLIDERS</b> (3 to a serving)	
Classic Burgers with Cheese Tomato, Lettuce, Mayonnaise & Dill Pickles	9
Chicken your way	9
Cajun with Salsa Mayo	
Buffalo with Blue Cheese	
Grilled with Pesto Sauce	
Chipotle Pulled BBQ Pork with Bread & Butter Pickles	9
BBT with Bacon & Fresh Basil Mayo, topped with a fresh Roma Tomato	6
<b>TACOS</b>	
Mahi Tacos with Fresh Basil Pesto, Sundried Tomatoes and Fresh Cabbage Slaw	10
Grilled Tuna Tacos with Plum BBQ, Jicama Slaw and Mango Salsa	10
Tex Mex Chicken Tacos with Black Bean Salsa and Pico de Gallo and Cheese Blend	10
<b>FROM THE GRILL</b> Served after 5:00, served with a Side Salad	
<b>FILET OF BEEF</b> with a Red Wine Reduction, served with Mashed Potato and Vegetable	28
<b>RIB EYE</b> with a Red Wine Reduction with Mashed Potato and Vegetable	26
<b>GRILLED MAHI MAHI</b> with a zesty Orange Glaze Served with Rice and Vegetable	24
<b>SESAME GRILLED TUNA FILET</b> topped with Sesame Ginger Sauce served with Rice and Vegetable	22
<b>CHIPOTLE BBQ CHICKEN BREAST</b> Grilled Chicken Breast with Mashed Potato and Vegetable	16
<b>CHICKEN WITH A SUNDRIED TOMATO CREAM SAUCE</b> with Rice and Vegetable	16
<b>SWEET ENDINGS</b>	
<b>BOURBON BLACK CHERRY BREAD PUDDING</b> with Dark Chocolate made fresh in house	6
<b>BAILEYS CHEESE CAKE</b>	7
<b>DOUBLE CHOCOLATE BROWNIE</b> a rich Chocolate Brownie topped with Chocolate Ganache	6
<b>MARY JANE'S DELIGHT</b> Cheese Cake bites with Strawberries and Ice Cream	7
<b>CHEESE CAKE SAMPLER</b>	8
<b>DESSERT COFFEES</b>	
Baileys Coffee, Irish Coffee, Jamaican Coffee, Choco Berry Coffee	7
House Blend	2

The Wine House  
 1408 Washington St, Vicksburg MS 39180  
 601-642-7151  
 M-T 11:00 am – 2:00 pm, 5:00 – 10:00 pm  
 F&S 11:00 am – 2:00 pm, 5:00 – 12:00  
 winehousevicksburg.com