

PADOVANI'S

Wine Bar Menu

(Ala Carte Lunch Available 11:30 am – 2:00 pm Dinner 5:00 pm. – 10:00 pm.)

Appetizers

Vineyard Snails in Garlic Butter Sauce 1dozen \$16

Prosciutto San Daniel, Cantaloupe & Balsamic Vinaigrette \$14

Beef Carpaccio with Pommery Mustard \$12

Ahi Sashimi, Shredded Daikon, Wasabi & Soy Sauce \$17

Smoked Salmon, Fingerling Potatoes Salad, Capers, Onion & Creamy Herbs \$15

Fresh Manila Clams, À La Marinière \$10

Soup of the Day \$ 9 Onion Soup Gratine \$9

Fresh Island Mesclun Salad Jerez Vinaigrette \$10

Baby Romaine Caesar Salad with Shaved Parmesan Cheese \$10

Belgian Salad Roquefort, Toasted Almonds & Fresh Herbs \$ 10

Hawaiian Salad \$10

Avocado, Mango, Papaya, Tomatoes, Mozzarella, Balsamic Vinaigrette

Pastas & Pizza

Sautéed Shrimp & Fettuccine, Sun-Dried Tomatoes, Basil Cream Sauce

Half Portion \$14 Full Portion \$19

Linguine Pasta, Seasonal Mushrooms, Herb Sauce

Half Portion \$12 Full Portion \$18

Penne Pasta with Chicken in a Curry Sauce

Half Portion \$12 Full Portion \$18

Fresh Baked Pizza of the Day \$ 12

Applicable State tax to be applied. 18% Gratuity to be added to parties of 6 or more.
Price and availability are subject to change.

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Main Course Salad & Entrées

Grilled Salmon À La Niçoise \$19
*“Fingerling Potatoes, Green Beans, Tomatoes, Onions,
Hard-Boiled Eggs, Capers, Niçoise Olive”*

Seared Abi with Spice Crust \$18
Green Papaya Salad, Sweet & Sour Vinaigrette

Hawaiian Salad & Sautéed Shrimp \$18
Avocado, Papaya, Mango & Macadamia Nuts, Sweet & Sour Vinaigrette

Salad of Warm Chicken Breast, Avocado Mesclun Salad & Jerez Vinaigrette \$15

Grilled Beef Salad \$ 19
Mesclun, Sweet & Sour Lemongrass Vinaigrette

Fresh Catch of the Day, Market Price
Prepare by the inspiration of the Chef

Grilled Barbecued Chicken Leg \$18
Hawaiian Rice Pilaf, Flavors with Cilantro & Pineapple Chutney

Crispy Confit of Duck \$19
Braised Cabbage & Sweet Onions, Fingerling Potatoes Flavored Curry

Pan-Fried Pork Tenderloin, Green Peppercorn Corn Sauce \$18
Puree of Yukon Gold Potato & Glassed Carrots

Grilled New-York Steak, Red Wine Sauce \$22
Mesclun Salad, Jerez Vinaigrette & French Frites

Black Angus Beef Burger, Sesame Seed Bun, Lettuce, Tomato, Pickle & Fries \$12

An Assortment of Three Cheeses \$16

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