
Nibblers

serves 2 - 4 people






   
 stini 14
Pairing: [raminette](#)

Bruschetta













herbed crustini topped with fresh tomatoes, basil, and shaved Parmesan served with basil pesto and balsamic reduction 12

Pairing: [Sunburn Red Sangria](#)








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   blueberry
balsamic, basil pesto, and Parmesan and cracked black pepper, served with fresh bread 14
Pairing: [Syrah](#)

Meat and Cheese Platter

   
   
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 armesan cracked black pepper
infused olive oil
11

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Light Fare

Florida Style Crab Cakes

lump crab cakes, sautéed in olive oil, covered with a cream seafood sauce, served over field greens and topped with walnuts 19
Pairing: [Syrah](#)

Mediterranean Pizza

spinach, artichokes, roasted red pepper and black olives topped with a blend of Italian herbs and cheeses baked on house-made focaccia bread 14
Pairing: [Sunburn Red Sangria](#)

Boursin Stuffed Mushrooms

jumbo mushroom caps, stuffed with garlic-herb boursin cheese, topped with mozzarella and served with pasta salad 14
Pairing: [Vignoles](#)



Award Winner

Best of the Lake:

Spicy Shrimp & Crab Bisque

wild bay shrimp, lump crab, herbs and cayenne in a rich cream sauce 14
cup of bisque 7
Pairing: [Tan Lines White Sangria](#)

Greens

 
cheese crumbles, dried cranberries, mandarin oranges, toasted almonds and fresh croutons 13
add chicken or bacon 2
Pairing: [Vignoles](#)
dressings: lite Italian, ranch, poppy seed
house-made blueberry balsamic vinaigrette

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