

SOUP AND SALADS

Cobb Salad ~ \$11

Crisp spring mix with a cilantro-lime ranch, topped with grilled chicken, sliced egg, scallion, bacon, bleu cheese and diced tomatoes

Trio Salad ~ \$11

Creamy chicken salad, fresh fruit and cottage cheese served with a butter croissant

Winery Salad ~ Full \$9/Half \$6

Field greens, toasted pistachios, dried cranberries, bleu cheese crumbles, balsamic vinaigrette

Classic Caesar Salad ~ Full \$6/Half \$4

Crisp romaine lettuce, creamy garlic dressing, parmesan croutons add Salmon - \$9 add Chicken - \$5

Today's Soup ~ Cup \$4/Bowl \$6

CHARCUTERIE BOARDS & SMALL PLATES

Charcuterie Boards ~ \$15 \$30 \$45

Chef's selection of artisan cheeses, cured meats, French bread and accompaniments

Pistachio Crusted Brie ~ \$12

Pistachio crusted brie served with French bread, sliced pear and drizzled with a house made port wine reduction

Boursin with Honey & Pecans ~ \$12

Creamy garlic and herb Boursin cheese topped with Georgia pecans and drizzled with Ohio honey, served with French bread

Cheese Plate ~ \$11

Chef's selection of 4 cheeses, fresh fruit served with French bread

Hummus Duet ~ \$9

Roasted red pepper hummus & garlic hummus with mixed midley of vegetables and pita triangles.

Deep Fried Green Beans ~ \$8

Topped with blue cheese, parmesan and garlic butter

Winery Chips ~ \$7

Kettle chips drizzled with garlic cream sauce, topped with parmesan, crumbled bleu cheese and scallions

Bruschetta ~ \$7

French bread topped with roma tomatoes, fresh mozzarella, capers, basil and balsamic reduction

Seasoned Olives - \$7

Roasted garlic, sun-dried tomatoes, bay leaf and rosemary



SANDWICHES

Served with your choice of kettle chips, cole slaw, cottage cheese, fresh fruit or house cut French fries

French Dip ~ \$13

Slow roasted beef, Swiss cheese, served with au jus

Winery Banh Mi ~ \$13

Smoked brisket, carrot, jalapeño, red onion, cilantro and Banh Banh sauce on French baguette (Also available with chicken)

Reuben ~ \$13

Thinly sliced corned beef, sauerkraut, Swiss cheese, Thousand Island dressing

Apple Walnut Chicken Panini ~ \$12

Grilled chicken topped with applewood smoked bacon, spinach, granny smith apples, gouda cheese, red onion and Ohio honey walnut spread

Turkey Club ~ \$12

Oven roasted turkey, bacon, lettuce, tomato, Swiss cheese and mayo

Three Cheese Panini ~ \$11

Sharp cheddar, smoked Gouda, provolone, applewood smoked bacon and tomato

FLAT BREADS

Fig & Gorgonzola ~ \$14

Black mission figs, applewood smoked bacon, gorgonzola, caramelized onions, candied figs

Garlic Shrimp and Asparagus ~ \$14

Shrimp, asparagus, crushed tomatoes and red onion

Shrimp & Pesto ~ \$14

Shrimp, basil pesto, crushed tomatoes, red onion and parmesan

The Don Juan ~ \$13

Award winning creation by Chef Don Upperman Blackened chicken, jalapeño, roasted corn and spinach

Viande ~ \$13

Capicola, salami, pepperoni and red onion

Vegetarian ~ \$12

Artichoke, spinach, mushroom, crushed tomatoes, red onion

Zesty Pepperoni ~ \$11

Traditional with red pepper flake

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs can increase the risk of food borne illness.

ENTREÉS AVAILABLE AFTER 4 P.M.

New York Strip - \$27

10 oz. Grilled New York Strip, served with mashed potatoes, garlic buttered asparagus or green beans. Pair with our Cabernet or Zinfandel

Shrimp Pasta Primavera - \$22

Angel hair pasta tossed with shrimp, asparagus, artichokes, cherry tomatoes and red onion in a lemon, white wine, garlic sauce. Pair with our Chardonnay or Pinot Grigio

Pan Seared Atlantic Salmon - \$19

Served on a bed of herbed rice pilaf, garlic buttered green beans and lemon caper butter sauce. Pair with our Chardonnay or Cabernet Sauvignon

Chicken Penne and Pesto - \$18

Grilled chicken, penne pasta, sun dried tomatoes, pesto cream sauce, served with grilled French Bread Pair with our Pinot Grigio or Chardonnay

CHEF'S SEASONAL DESSERTS AVAILABLE

OUR STORY

I've always had a passion for good food and great wine. After spending over 20 years in Corporate America, I chose to shift gears and turn my love of food and wine into a legacy for my family.

Buckeye Lake Winery is committed to producing great wine by bringing the Napa Valley experience home and creating an atmosphere of relaxation and recreation on the waters at Buckeye Lake. We work directly with growers in the Napa Valley, Russian River Valley, Sonoma and Lodi Regions. We travel to California each Fall to evaluate the grapes and determine when to harvest, coordinate and participate in the harvest, lease space at custom crush facilities, ferment the grapes and coordinate the logistics to get the young raw wine back to our facilities (owned and leased) for aging, blending and bottling. This hands on approach from start to finish ensures a Napa quality wine since we start with the grape. We are also growing and buying local to produce a delightful Ohio style wine on premise.

My vision for Buckeye Lake Winery is to create a casual but elegant restaurant and winery that pairs simple foods with great wines. Whether it's a casual dinner or a special event, my dream is to create a wonderful destination place with beautiful views, comfortable food and great wine.

Thank you for stopping by today. We hope you thoroughly enjoy your visit.

Tracy & Laura Higginbotham, Proprietors

~ WINE TASTINGS ~

3 WINES/\$6 6 WINES/\$12

OUR WHITE WINES

Sweet Lake View Ohio Wine

Sweet Lake View is produced and bottled at Buckeye Lake Winery. The wine is aged in stainless steel tanks and has hints of citrus, peach and honey.

\$18 / \$6

Lake View White

Dry White Wine, California

The winemaker's selection is a limited release blend of Pinot Grigio, Chardonnay and Sauvignon Blanc and is clean, bright and fruity.

\$22 / \$7

Pinot Grigio

2014 Russian River Valley

This wine is aged in stainless steel tanks and is minerally rich. It has a honeysuckle and pear taste.

\$23 / \$7

Chardonnay

2013 Napa Valley, California

This wine is barrel aged for 10 months and is clean and bright with hints of smoky toasted oak, vanilla, green apples and pears.

\$28 / \$8

OUR RED WINES

Lake View Red

*Dry Red Wine,
Lodi, California*

The winemaker's selection is a limited release blend of Petite Sirah, Merlot and Cabernet Sauvignon and is full bodied with a soft finish.

\$28 / \$8

Cabernet Sauvignon

2013 Lodi, California

This wine is barrel aged for 18 months and has hints of black cherry, blackberry, and oak with a soft finish

\$32 / \$9

Zinfandel

2013 Lodi, California

This wine is produced with grapes from 100 year old vines and is barrel aged for 18 months. It is jammy, spicy and rich with a velvet finish.

\$32 / \$9

Cabernet Sauvignon*

2013 Napa Valley, California

This wine is barrel aged for 18 months in oak barrels and is rich, robust with black cherry flavor and a hint of dark chocolate and tobacco

\$75



Ask your server

JOIN TODAY AND ENJOY THESE MEMBERSHIP BENEFITS

Three bottles of Buckeye Lake Winery wine each quarter in January, April, July and October.

Invitation to Special Events and exclusive Wine Club dinners.

10% discount on case purchases and merchandise.

Reserved member seating.

Loyalty Purchase Program

**sold by the bottle only to Wine Club members; not included in wine tastings*

~ WINERY BRUNCH MENU ~

(Served Sundays 11:00 - 2:00)

Eggs Benedict - \$13

Served with redskin fried potatoes

Lakeside Hash \$9

Two eggs atop fried redskin potatoes, roast beef, caramelized onions, green and red peppers

Omelets \$9

Winery - Cheddar, ham, caramelized onions and tomatoes Florentine - Spinach, bacon, provolone cheese. Served with fresh fruit cup

Gravlax - Bagels & Lox - \$8

Cured salmon served with cream cheese, capers, and deviled eggs

Two Eggs Your Way - \$7

*Includes redskin potatoes and fresh fruit
Choice of: English muffin or sour dough toast*

Sunrise French Toast - \$6

*Sour dough bread, cinnamon, orange and vanilla
French toast with strawberry, whipped cream and pecans*

Additional sides: \$3

Fresh fruit, bacon, sausage