



Open for Lunch Monday-Sat. 11 am-3 pm Sun. 11 am-6pm
 Lighter Fare 3 pm-5 pm Mon.-Sat. With dinner beginning
 at 5 pm Reservations are recommended.
 Please call 336-566-3590 or email us at
harvestgrill@sheltonvineyards.com
 230 Cabernet Lane, Dobson, NC 27017

Lunch

---Appetizers---

Soup of the Harvest

Cup-\$3 Bowl-\$5

Artisan Cheese Plate and Artisan Flights
 With Seasonal Fruit and Toasted French Bread
 12.95 for Artisan Cheese—With Flights 18-

Fried Green Tomato Napoleon

Fresh Mozzarella, Balsamic Reduction, Corn Relish and Basil Pesto
 10-

Pan Seared Sea Scallops

Sauvignon Vin Blanc, 30 Year Aged Sherry Drizzle, Chive Oil
 14-

---Salads---

Harvest Grill Field Green Salad

English Cucumbers, Grape Tomatoes, Jalapeno Corn Bread Croutons,
 Red Onions
 and Lemon Thyme Vinaigrette
 5-

Low Country Caesar Salad

Crisp Romaine, Cornbread Croutons, Apple Wood Smoked Bacon, Red
 Onion, Grape Tomatoes,
 Shredded Parmesan and Buttermilk Caesar Dressing
 6.50

---Entrees---

Grilled Shrimp Caprese Salad

Baby Field Greens, Balsamic Vinaigrette, Fresh Mozzarella, Garden
 Tomatoes,
 Basil Pesto and Lemon Thyme Grilled Tiger Shrimp
 14.95

Blue Ridge Mountain Grilled, Brick Pressed Pork Sandwich

BBQ Mayonnaise, Apple Wood Smoked Bacon, Bahamian Cole
 Slaw, Fried Green Tomatoes
 and Melted Pepper Jack Cheese
 14.25

Crispy Cornbread Crab Cakes

Smoked Red Pepper Aioli, Roasted Garlic Whipped Potatoes and
 Southern Style Succotash
 16-

Cumin Lime Grilled Steak Salad

Crisp Romaine, Marinated Onions, Tomato, Corn Relish, Cucumbers,
 Black Bean Salad
 and Charred Jalapeno Vinaigrette in a Crispy Tortilla Bowl
 15-

Sautéed Peaceful Valley Rainbow Trout

Lemon Horseradish Marmalade, Summer Vegetables and Wasabi
 Rice Pilaf
 14.75

Jalapeno Cornbread Crusted N.C. Catfish Po' Boy

Bahamian Coleslaw, Fresh Tomato and Melted Hickory Smoked
 Cheddar on a Corn Dusted Kaiser Roll
 14.50

Fried Green Tomato P.L.T. Sliders

Three Mini Corn Dusted Rolls with Fried Green Tomato, Pancetta,
 Crisp Lettuce
 and Smoked Red Pepper Aioli
 13.50

Fresh Maine Lobster Roll

Maine Lobster Meat Tossed with Herb Mayonnaise, Celery, Shallots
 and Lemon Juice.
 Served on a Buttered Pretzel Roll with Crisp Lettuce
 16.95

Basil Pesto Chicken Salad

Baby Field Greens, Grape Tomatoes, English Cucumbers, Red Onion,
 Lemon Thyme Dressing
 and Fennel Garlic Pretzel Crisps
 13.25

Smoked Salmon Quesadilla

In House Smoked Salmon, Spinach Tortilla, Marinated Onions,
 Pepper Jack Cheese,
 Cilantro Sour Cream, Black Bean Salad and Sautéed Summer
 Vegetables
 14.50

Full Dessert Menu Available

Please see other side for Dinner Menu



Open for Dinner Monday-Thursday 5pm-9pm
 Friday and Saturday 5pm-10pm
 Reservations are recommended.
 Please call 556-566-5590 or email us at
harvestgrill@sheltonvineyards.com
 250 Cabernet Lane, Dobson, NC 27017

Dinner

Appetizers

Soup of the Harvest

Cup-\$3 Bowl-\$5

Fried Green Tomato Napoleon

Fresh Mozzarella, Smoked Red Pepper Aioli, Corn Relish and
 Basil Pesto
 10-

Smoked Salmon Quesadilla

Pepper Jack Cheese, Fresh Tomato, Marinated Onion, Cilantro
 Sour Cream
 and Charred Jalapeno Vinaigrette
 12-

Artisan Cheese Board and Artisan Flights

With Seasonal Fruit and Toasted French Bread
 12.95 for Artisan Cheese
 With Flights 18-

Grilled Vegetable Ravioli with N.C. Truffle Butter

Roasted Walnuts, Sautéed Spinach, Wild Mushrooms,
 Caramelized Shallots and Herbed Goat Cheese
 9-

Pan Seared Sea Scallops

Sauvignon Vin Blanc, 30 Year Aged
 14-

Salads

Low Country Caesar Salad

Crisp Romaine, Jalapeno Cornbread Croutons, Apple Wood
 Smoked Bacon, Red Onion, Grape Tomatoes, Shaved Parmesan
 and Buttermilk Caesar Dressing
 6.50

Harvest Grill Field Green Salad

English Cucumbers, Grape Tomatoes, Jalapeno Cornbread Croutons,
 Red Onions and Lemon Thyme Vinaigrette
 5-

Grilled Iceberg Wedge

Lightly Charred Iceberg Lettuce With Crumbled Gorgonzola,
 Apple Wood Smoked Bacon, Grape Tomatoes, Red Onions, and
 Gorgonzola Dressing
 8-

Grilled Shrimp Caprese Salad

Baby Field Greens, Balsamic Vinaigrette, Fresh Mozzarella,
 Garden Tomatoes,
 Basil Pesto and Lemon Thyme Grilled Tiger Shrimp
 12-

Entrees

Jalapeno Corn Bread Crusted, N.C. Catfish and Grilled Shrimp

Roasted Corn Relish, Sautéed Summer Vegetables and
 Black Bean Salad
 26-

Grilled Smithfield Pork Roulade

Stuffed with Wild Mushrooms, Caramelized Shallots, Goat
 Cheese and Spinach.
 Roasted Garlic Whipped Potatoes and Buttered Pork Jus
 25-

Amish Raised, 5 Spice Dusted, Peking Duck Breast

Ginger Lime Vinaigrette, Wasabi Rice Pilaf and Sautéed Summer
 Vegetables
 26-

Pan Seared Sea Scallops, Crispy Corn Bread Crab Cakes, Grilled Tiger Shrimp and Maine Lobster Vin Blanc

Over Petite Penne Pasta with Sautéed Spinach, Pancetta and
 Fresh Herbs
 40-

Herb Roasted Ashley Farms Chicken

Fresh Herb Vin Blanc, Roasted Garlic Whipped Potatoes and
 Southern Style Succotash
 21-

Pan Roasted Filet Mignon with Goat Cheese Glacage

Honey Balsamic Demi Glace, Sautéed Spinach and Roasted
 Garlic Whipped Potatoes
 38-

Sautéed Peaceful Valley Rainbow Trout

Lemon Horseradish Marmalade, Sautéed Summer Vegetables
 and Wasabi Rice Pilaf
 24-

Harvest Grilled "Denver" Steak

Smoked Red Pepper Aioli, Southern Style Succotash and Garlic
 Whipped Potatoes
 24-

Grilled Norwegian Salmon

Over Petite Penne Pasta Tossed with Fresh Tomato, Sautéed
 Summer Vegetables,
 Bell Peppers and Lemon Thyme Butter
 26

Petite Vintners' Dinner

\$50 - per person

Fried Green Tomato Napoleon

Fresh Mozzarella, Smoked Red Pepper Mayonnaise, Corn Relish and
 Basil Pesto

Paired with Shelton Vineyards, 2008 Yadkin Valley Riesling

Grilled Vegetable Ravioli with N.C. Truffle Butter

Roasted Walnuts, Sautéed Spinach, Wild Mushrooms,
 Caramelized Shallots and Herbed Goat Cheese

Paired with Shelton Vineyards, 2006 Estate Syrah

Sautéed Peaceful Valley Rainbow Trout

Lemon Horseradish Marmalade, Sautéed Summer Vegetables and
 Wasabi Rice Pilaf

Paired with Shelton Vineyards, Madison Lee White

The Devils Triangle

French Cocoa Chocolate Cake, Belgian Chocolate Mousse and
 Chocolate Ganache with Vanilla Ice Cream

Paired with Shelton Vineyards, 2005 Estate Bottled Ruby Port

-No substitutions for Petite Vintners' Dinner please-