

APPETIZERS

BANG BANG SHRIMP

Peeled and deveined shrimp, hand-battered, flash fried, and tossed in our house-made bang bang sauce. 18

STEAK CROSTINI

Shaved ribeye steak, baby arugula, Boursin cheese, roasted tomato jam, and topped with balsamic glaze. 18

CRISPY BURRATA

Fried breaded burrata cheese served with house-made Cabernet Franc red sauce and toast points. 18

CHEESE AND CHARCUTERIE

{ choose 3 for 18 or 5 for 25 }

with bread, olive & pearl onion mixture, house-made pickles, dried fruit & nuts

CAPICOLA
VARZI
SALMON JERKY
GENOA SALAMI
OLD FOREST SALAMI

FONTINA
BALSAMIC BELLAVITANO
TRIPLE CRÈME BRIE
FETA DIP
BLACK PEPPERCORN GOUDA

SALADS

{ add chicken 5 • shrimp 9 • salmon 12 • bistro steak 9 }

House-made dressings: Balsamic Vinaigrette, Bleu Cheese, Caesar, Champagne Vinaigrette, or Ranch.

TABOR HOUSE SALAD (GF)

Local greens, feta cheese, dried cherries, cherry tomatoes, pickled red onion, candied pecans, cucumbers, and served with your choice of salad dressing. small 9 large 14

WINTER HARVEST SALAD

Kale and arugula salad mix, roasted sweet potatoes, butternut squash, parsnips, red onion, feta cheese, dried pomegranate. Drizzled with cranberry vinaigrette. 17

BALSAMIC GLAZED BISTRO STEAK COBB SALAD (GF)

Local greens, grilled marinated bistro steak, grilled corn, cherry tomatoes, red onion, avocado, feta cheese, hard-boiled eggs, and served with your choice of salad dressing. 19

house-made
SOUP

Ask your server about today's selection. 8

SANDWICHES AVAILABLE UNTIL 4PM

Sandwiches served with french fries unless specified. {Substitute french fries for a small house salad 4 • soup of the day 2 • sweet potato fries 1 }

TABOR'S HANDCRAFTED BURGER

Short rib, sirloin, Black Angus blend with lettuce, tomato, onion, house-made pickles, candied thick-cut bacon, and white cheddar on a brioche bun. 20

SUGGESTED PAIRING: Classic Demi-Red

CRISPY CHICKEN BLT

Fried chicken breast, lettuce, tomato, candied bacon, with pesto mayo on a ciabatta bun. 17

SUGGESTED PAIRING: Riesling

ENTRÉES

{ add a lobster tail 15 }

PRIME FILET MIGNON (GF)

8oz Prime Filet Mignon served with wilted kale, garlic, shallot, fresh herbs, roasted garlic mashed potatoes and finished with a Merlot demi-glaze. 54

SUGGESTED PAIRING: Cabernet Sauvignon

BUTTERNUT SQUASH CHICKEN RISOTTO

Apple cider glazed grilled chicken thighs, butternut squash, roasted tomato and spinach risotto, served with roasted asparagus. 28

SUGGESTED PAIRING: Chardonnay

RASPBERRY CHICKEN **TABOR HILL CLASSIC SINCE 1987**

Pecan-crusted chicken breast, topped with our house-made raspberry sauce and chopped pecans, and served with garlic mashed potatoes and seasonal vegetable. 30

SUGGESTED PAIRING: Rosé

LAKE SUPERIOR WALLEYE

Pan-seared Lake Superior walleye, served over sweet pea risotto, roasted asparagus, and topped with a lemon tomato beurre blanc sauce. 30

SUGGESTED PAIRING: Albariño

PAN-SEARED RAINBOW TROUT (GF)

Seared rainbow trout, topped with lump crab meat and capers, and finished with a lemon beurre blanc, served with roasted potatoes and seasonal vegetable. 34

SUGGESTED PAIRING: Chardonnay

FRESH HOUSE-MADE PASTA

Served with grilled garlic bread.

{ add chicken 5 • shrimp 9 • bistro steak 9 • salmon 12 }

BRAISED SHORT RIB PAPPARDELLE RAGU

Cabernet Sauvignon braised short ribs, ragu sauce, pappardelle, fresh basil, Parmigiano. 28

SUGGESTED PAIRING: Cabernet Sauvignon

SPINACH LASAGNA ROLL UP

Spinach, ricotta, cream cheese, house-made blush sauce, lasagna rolled up, Parmigiano. 25

SUGGESTED PAIRING: Sauvignon Blanc

PUMPKIN RICOTTA GNOCCHI

With sausage, mushrooms, spinach, and pecans. 24

SUGGESTED PAIRING: Chardonnay

SPICY RIGATONI ALLA DIVINE VODKA PASTA

Rigatoni pasta, pancetta, peas, spicy DiVine vodka red sauce, Parmigiano. 24

SUGGESTED PAIRING: Pinot Noir

KIDS MENU (12 AND UNDER)

CHICKEN TENDERS 9 | GRILLED CHEESE 9 | CHEESEBURGER 9 | MAC & CHEESE 9

CHECKS MAY BE SPLIT A MAXIMUM OF 2 WAYS. GRATUITY WILL AUTOMATICALLY BE ADDED FOR GROUPS OF 8 OR MORE.

\$3 PLATE SHARING FEE – MAX SPLIT 2 WAYS
*NOT ALL ITEMS MAY BE SPLIT, PLEASE ASK YOUR SERVER.

(GF) = Gluten-Free | Food Allergies? We are happy to make modifications when possible. Please check with your server.

Ask your server about menu items that are cooked-to-order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.

Rev. Date: 11-30-23



MARCH *specials*

APPETIZER

Tortino Della Valle Grana

Poached pears with radicchio and
Castelmagno cheese.

14

ENTRÉE

Pheasant Wellington

Pheasant breast, duxelles, pecans, and
prosciutto, wrapped in a puff pastry.
Served with roasted garlic pommes
puree with juniper and blackberry
honey sauce.

36

CHEESE AND CHARCUTERIE

*with bread + olive & pearl onion mixture +
house-made pickles + dried fruit & nuts*

choose 3 for 18 *or* 5 for 25

CAPICOLA

Made from the prized cut of the neck and shoulder. It is cured for ten days, after which it is then coated in black pepper, fennel seed, coriander, and anise, and slow-roasted to produce a tender shoulder ham.

Olympia Provisions • Portland, OR

VARZI

Varzi, an uncured Italian salami, has a coarse grind highlighting the bold notes of nutmeg and clove.

Creminelli Fine Meats • Salt Lake City, UT

SALMON JERKY

Locally sourced, this premium Salmon Jerky offers a sweet hickory-smoked flavor.

Big O Smokehouse • Caledonia, MI

GENOA SALAMI

Simply seasoned with salt and white pepper, allowing the flavor of the premium pork to shine through.

Olli Salumeria • Oceanside, CA

OLD FOREST SALAMI

A lean blend of pork meat, gently smoked over natural beech and maple hardwood for 7 days and air dried for a minimum of 28 days.

Black Kassel • Canada

FONTINA

Fontina is a semi-hard, Italian-style cow's milk cheese with a rich and creamy texture and a nutty, buttery flavor that gets sharper with age. Fontina is typically aged for 90 days in caverns that give the cheese its unique and nuanced flavor.

Carr Valley Cheese • La Valle, WI

CRANBERRY CHIPOTLE CHEDDAR

A harmonious fusion of creamy white cheddar, tart cranberries, and smoky chipotle peppers. This cheese delivers a balance of flavors, ending with a gentle warmth from the chipotle peppers.

Carr Valley Cheese • La Valle, WI

TRIPLE CRÈME BRIE

Crafted in the traditional French style, brie-style cheese is rich and smooth with a sweet flavor and a fluffy bloomy rind.

Marin French Cheese Co. • Petaluma, CA

FETA DIP

Inspired by authentic Greek feta cheese dips, we start with feta cheese blocks, which provide a rich, bold feta cheese flavor, then add reduced-fat Greek yogurt and Neufchâtel cheese to create a creamy, spreadable whipped texture.

Chef's Line • Chicago, IL

BLACK PEPPERCORN GOUDA

A traditional gouda sprinkled with fresh peppercorns. While the cheese is mild in flavor, the spice of fresh peppercorns makes a nice contrast.

Cheeseland • Holland, MI



SPARKLING

GRAND MARK LMS 16 | 50 | V¹/₃P 35

RS 0.5% • Biscuit • Lemon Curd • Baked Apple

BRUT 11 | 28 | V¹/₃P 20

RS 1.0% • Green Pear • Apricot Pit • Lime

BRUT ROSÉ LMS 11 | 28 | V¹/₃P 20

RS 1.25% • Strawberry • Watermelon • Raspberry

SPARKLING DEMI-SEC 8 | 19 | V¹/₃P 13

RS 4% • Apple • Pear Butter • Lemon

SPARKLING CHERRY 8 | 18 | V¹/₃P 13

RS 8.8% • Cherry • Cinnamon • Allspice

DRY WHITES

SAUVIGNON BLANC 2022 LMS 9 | 19 | V¹/₃P 13

RS 0% • Lemongrass • Gooseberry • Pineapple

CHARDONNAY 2022 LMS 9 | 19 | V¹/₃P 13

RS 0% • Banana • Butterscotch • Oak

DRY RIESLING 2022 LMS 9 | 15 | V¹/₃P 11

RS 0% • White Peach • Lemon • White Blossom

DRY GEWÜRZTRAMINER 2022 LMS 9 | 15 | V¹/₃P 11

RS 0% • Rose Petal • Spice • Pineapple

ALBARIÑO 2022 LMS 9 | 19 | V¹/₃P 13

RS 0% • Grapefruit • Mango • Citrus

PINOT BLANC 2021 LMS 9 | 15 | V¹/₃P 11

RS 0% • Green Apple • Lime Zest • Elderflower

DRY REDS

ROSÉ 2022 LMS 10 | 22 | V¹/₃P 15

RS 0% • Strawberry • Passion Fruit • Pomegranate

PINOT NOIR 2021 LMS 13 | 37 | V¹/₃P 26

RS 0% • Blackcurrant • Tomato Leaf • Black Cherry

MERLOT 2020 LMS 12 | 22 | V¹/₃P 15

RS 0% • Red Cherry • Pomegranate • Cedar

CABERNET FRANC 2020 LMS 12 | 30 | V¹/₃P 21

RS 0% • Blackberry • Black Cherry • Black Pepper

CABERNET SAUVIGNON American 14 | 35 | V¹/₃P 25

RS 0% • Raspberry • Black Plum • Leather

SYRAH American 13 | 37 | V¹/₃P 26

RS 0% • Raspberry • Coconut • Leather

MERITAGE 2018 LMS 21 | 77 | V¹/₃P 54

RS 0% • Blackberry • Black Cherry • Oak

\$10 Off

every 4 - bottle purchase!

DISCOUNT CANNOT BE COMBINED WITH ANY OTHER OFFER

SEMI-DRY

- GEWÜRZTRAMINER 2022 LMS

RS 2.5% • Lychee • Peach • Rose Petal

9 | 15 | V1/3P 11
- RIESLING 2022 LMS

RS 2.75% • Spiced Pear • Apricot • Orange Blossom

9 | 15 | V1/3P 11
- SEMI-DRY ALBARIÑO 2022 LMS

RS 3% • Citrus • Apple • Crisp Minerality

10 | 22 | V1/3P 15
- CLASSIC DEMI-SEC

RS 3.5% • Baked Apple • Pear • Pineapple

8 | 15 | V1/3P 11
- CLASSIC DEMI-RED

RS 4% • Sour Cherry • Pomegranate • Raspberry

8 | 15 | V1/3P 11

SWEET

- MOSCATO American

RS 7.8% • Golden Apple • Green Pear • White Peach

8 | 17 | V1/3P 12
- CHERRYSCATO

RS 8.8% • Red Cherry • Strawberry • Watermelon

8 | 17 | V1/3P 12

FRUIT & SPECIALTY

- BLUEBERRY DEMI-SEC

RS 5.5% • Blueberry • Blackberry • Red Plum

8 | 17 | V1/3P 12
- CHERRY

RS 10% • Cherry • Cinnamon • Allspice

8 | 17 | V1/3P 12
- CRANBERRY

RS 12.5% • Cranberry • Hibiscus • Spice

8 | 16 | V1/3P 11
- RED SANGRIA

RS 7% • Sparkling • Refreshing • Fruity

8

**Vintages are subject to change.*

WINE FLIGHTS		
DRY RED	PINOT NOIR MERLOT CABERNET SAUVIGNON	15
DRY WHITE	SAUVIGNON BLANC PINOT BLANC CHARDONNAY	15
SWEET WINES	RIESLING MOSCATO CHERRY	15

HANDCRAFTED COCKTAILS

MAPLE MANHATTAN | 13

Baroda Straight Bourbon, sweet vermouth, maple syrup and bitters. Garnished with a cherry.

LIMONCELLO SNOWBALL | 12

Round Barn Limoncello Cream, housemade amaretto, heavy cream. Garnished with a lemon twist.

CRANBERRY WINE COSMO | 12

DiVine Vodka, Cranberry wine, and lime juice.

JACK FROST | 12

Round Barn Red Sky Rum, blue curacao syrup, pineapple juice, cream of coconut, soda water.

BARREL-AGED OLD FASHIONED | 13

Baroda Straight Bourbon, demerara syrup, angostura, orange, and molasses. Garnished with an orange peel.

SPARKLING DRINKS

SPICED PEAR MIMOSA | 12

Sparkling Demi-Sec with spiced pear.

WHITE CRANBERRY MIMOSA | 12

Brut with white cranberry juice.

ZERO-PROOF

PEACH ICED TEA | 7 Sweet • Fruity • Brisk

Peach simple syrup and iced tea.

CHOCOLATE COVERED STRAWBERRY | 7

Strawberry syrup, chocolate syrup, heavy cream, and cocoa. Garnished with whipped cream and chocolate zest.



Join **Vineyard Premier** and receive exclusive member pricing on wine. Look for special member pricing designated with the **V3P** icon.

SCAN TO LEARN MORE & JOIN TODAY!

CRAFT BEER AND CIDER

LAKE MICHIGAN LIGHT | 6 American Blonde Ale • 4% ABV • 11 IBU
Crisp with hints of biscuit and notes of citrus.

KÖLSCH | 6 Michigan Kölsch-Style Ale • 5.2% ABV • 12 IBU
Subtle malty sweetness with notes of biscuits and honey.

VACATION | 6 Wheat Ale • 5.1% ABV • 12 IBU
Fruity with notes of orange and lemon, and hints of coriander.

ORONOKO COCOA | 7 Chocolate Dessert Stout • 5.5% ABV • 28 IBU
Lightly roasted coffee with a definite gourmet chocolate flavor.

ALLERGY WARNING: CONTAINS LACTOSE

FUSION | 7 Belgian IPA • 6.4% ABV • 54 IBU
Tropical hop aroma with citrus and pineapple notes, balanced with moderate bitterness and a light, toasty malt flavor.

HOP DEALER | 7 American IPA • 6% ABV • 75 IBU
Light-medium body with intense citrus aroma and pine flavors.

BASSWOOD BLISS | 6 Hard Cider • 6.9% ABV • 3% RS
Made with local apples and back-sweetened with local honey.

AFTER DINNER DRINKS

BLUEBERRY FRANC | 8 Sweet • Blueberry • Dessert
Cabernet Franc Port with blueberry wine.

APPLE BRANDY XO | 15 Apple • Vanilla • Boozy
Calvados-style Brandy with notes of apple, vanilla, and caramel.

AMARETTO | 13 Dessert • Luxurious • Sweet
House-made Amaretto.

FRUIT BRANDY | 12
Cherry, Plum, Pear or Grappa.

The Cream Series

ALLERGY WARNING: CONTAINS MILK

BLACK WALNUT CREAM ROUND BARN 9 | 28 | $\frac{V}{3}$ P 24
Notes of mocha, toffee, and espresso.

ESPRESSO CREAM ROUND BARN 9 | 29 | $\frac{V}{3}$ P 25
Roasted coffee bean, vanilla, and tiramisu.

SALTED CARAMEL CREAM ROUND BARN 9 | 29 | $\frac{V}{3}$ P 25
Caramel, black walnut, and cream.

LIMONCELLO CREAM ROUND BARN 9 | 29 | $\frac{V}{3}$ P 25
Lemon, vanilla, and orange blossom.

TABOR HILL COFFEE | 3
Handcrafted by our friends at Julian Coffee Roasters in Zionsville, Indiana.

TAZO TEA | 3
Ask your server about featured selections.

CHECKS MAY BE SPLIT A MAXIMUM OF 2 WAYS

TABOR HILL WINERY & RESTAURANT