

# 55°

wine bar & bistro



## Small Bites

### Artisan Cheese Flight

Create your own cheese plate by selecting one, three, or five from an array of Artesian Cheeses. Each plate is served with olives, baguette slices, seasonal fruit, and assorted crackers. \$7.95, \$12.95, and \$18.95

The selection consists of:

#### St. Andre Triple Cream Brie (France)

Soft, buttery, and rich.

#### Maytag Blue (US)

Crumbly texture with distinct flavor.

#### Smoked Gouda (Holland)

Creamy yellow interior with a smoky finish.

#### Shropshire "Blacksticks Blue" Cheese (England)

Very soft Blue cheese that is creamy and has a melt in your mouth texture.

#### Parmesan Reggiano (Italy)

Big salty flavors with a great crunch and a long finish.

#### Fontina (Italy)

Semi hard with a distinctive sweet taste.

#### Manchego (Spain)

100% Fresh sheep milk. Intense wonderful taste with a crumbly texture.

#### Havarti (Denmark)

Traditional creamy and semi soft.

#### Camembert (Denmark)

Very creamy and soft with a mild flavor.

#### Goat Cheese (Chevre)

100% Fresh goat milk.

### Mediterranean Cured Meat Flight

Create your own selection of Mediterranean air cured meats by selecting three or five meats from the list below. Each plate is served with olives, baguette slices and assorted crackers \$12.95 and \$18.95

The selection consists of:

#### Serrano Ham (Spain)

#### Prosciutto Di Parma (Italy)

#### Mortadella (Italy)

#### Salami (Italy)

#### Sopressata (Italy)

#### Cappacola Mild (Italy)

### Olivos

Cured medley of Mediterranean olives and Marcona Almonds 7.95

### Tuscan Bruschetta

Roasted Bell Pepper, garlic, sweet basil, fresh Mozzarella cheese. Finished with an aged balsamic glaze 7.95

## Salads

### Caprese Salad

Sliced fresh Texas Mozzarella layered with fresh tomatoes and sweet basil. Finished with Salt, Fresh Ground Pepper and Homemade Balsamic Vinaigrette dressing 9.95

### Traditional Caesar Salad

Romaine lettuce, served with fresh Parmesan crisps and homemade dressing 7.95

### 55 House Salad

Fresh Organic field greens topped with Granny Smith green apple slices, crumbled goat cheese, and candied pecans. Finished with Homemade Balsamic Vinaigrette dressing 8.95

### Bartlett Pear & Gorgonzola Salad

Bartlett pears sliced, mixed with crumbled Gorgonzola cheese and pecans layered on fresh organic greens. Topped with Homemade Balsamic Vinaigrette dressing 9.95

Add Grilled Chicken to any salad. (Additional 2.00)

All salads available in half portion 4.00

wine bar & bistro

# Flatbreads

Your Choice 9.95

## Parma

Portobello mushrooms, prosciutto, baby shallots, and roasted red peppers, with garlic Fontina and Mozzarella cheeses.

## Roma

Artichokes, sundried tomatoes, spinach, fresh Mozzarella cheese and marinara sauce.

## Tuscan

Mama's classic Alfredo sauce, grilled chicken, bacon and fresh Mozzarella cheese.

## Milano

Roasted red pepper, onion, and garlic. Topped with crushed red pepper and Goat cheese.

## Florentine

Fresh Spinach, tomatoes, garlic, basil and fresh Mozzarella cheese.

## Verona

Fresh garlic, onion shallots, sweet basil, tomatoes, mushrooms, zucchini, and fresh Mozzarella cheese.

## Panini Sandwiches

### Smoked Gouda and Prosciutto

Gouda Cheese, Prosciutto, red onion, tomato, and Fontina 10.95

### Chicken Breast, Sun dried tomato and Mozzarella

Grilled Chicken breast, sun dried tomato, and fresh mozzarella cheese 9.95

### Grilled vegetable and Feta

Fresh vegetables, caramelized onions and feta cheese 8.95

## Small Plates

### Crab Cakes

2 Maryland crab cakes served with a spicy horseradish sauce 11.95

### Jumbo Gulf Shrimp Cocktail

6 Jumbo shrimp served with a spicy red sauce 9.95

### Jose's Jerk Shrimp

Signature dish marinated in beer, garlic butter, diced tomatoes, chives, jerk seasoning, thyme, and rosemary baked and served with a baguette 12.95

### Quesadillas

Chicken Four Cheese Quesadilla

Vegetable Four Cheese Quesadilla

Fresh Pear and St. Andre Triple cream Brie cheese Quesadilla.

All served with a homemade spicy Pico, fresh guacamole, and sour cream 8.95

### Tostados de Pollo

Fresh Chicken, onions, sour cream, Chipotle sauce served on 2 tostados with lettuce and topped with Queso Fresco 9.95

## Desserts

Your Choice 6.95

Crème Brulee • Lemon Tart • Chocolate Lava Cake  
Forest Berry Tart • Cheese Cake