

WELCOME TO ACRES OF LAND WINERY AND RESTAURANT

STARTERS

FRIED BANANA PEPPERS

A Kentucky classic—Banana peppers hand breaded and deep fried to a golden brown, served with cocktail sauce \$7

FRIED GREEN TOMATOES

Fresh green tomatoes hand breaded then fried to crispy perfection, served with our own corn relish \$7

GOLDEN FRIED CHICKEN TENDERS

Southern fried chicken tenders, served with honey mustard \$9

SPINACH AND ARTICHOKE DIP

A creamy blend of spinach, artichoke hearts and cheese baked to a bubbly delight, served with house tortilla chips \$6

PORTABELLA MUSHROOM FRIES

Cornmeal breaded portabella mushrooms fried to a golden brown, served with our creamy horseradish sauce \$8

CATFISH BITES

Hand breaded with cornmeal and fried, served with our tarter sauce \$7

CRAB CAKES

Homemade crab cakes pan seared to a golden brown, served with our own roasted red pepper remoulade sauce \$10

POTATO SKINS

Hollowed out baked potatoes filled with cheddar cheese, bacon bits then topped with chopped chives, served with sour cream \$7

BLACKENED CHICKEN QUESADILLA

Chicken, monterey jack, cheddar, sauteed onions & peppers on a grilled flour tortilla, served with fresh salsa and sour cream \$7

BAKED BRIE

Phyllo wrapped and topped with blackberry pecan glaze served with crackers \$10

OYSTERS

Lightly breaded and fried, served with roasted red pepper remoulade sauce \$10

GOURMET CHEESE TRAY

A delicious assortment of cheeses, fruit and crackers. Feeds more than one (if you're willing to share) \$13

COMBO APPETIZER PLATTER

Choose a combo of your favorite from: banana peppers, fried green tomatoes, spinach artichoke dip, potato skins, portabella fries, catfish bites or chicken tenders
Choice of two—\$11 or three—\$16

SALADS

LAND'S DELIGHT

Fresh baby spinach with mandarin oranges, toasted almonds, dried cranberries and feta cheese, served with our raspberry vinaigrette dressing
Side—\$5 Entree—\$8
ADD GRILLED CHICKEN \$4

HOUSE SALAD

A fresh blend of lettuce topped with diced tomato, red onion, cucumber, cheese, egg and homemade croutons
Side—\$4 Entree—\$7

CLASSIC CAESAR SALAD

Crisp romaine lettuce with parmesan cheese, bacon bits, homemade croutons, tossed in our own Caesar dressing
Side—\$5 Entree—\$8
ADD CHICKEN \$4 / ADD SALMON \$5

GRILLED OR FRIED CHICKEN SALAD

A blend of lettuce topped with tomatoes, egg, cheese, red onion, cucumber and your choice of grilled or fried chicken \$10

SOUPS

Homemade soups made daily - ask your server.

CUP \$3 BOWL \$5

Our homemade dressing choices include:

chardonnay ranch, thousand island, honey mustard, bleu cheese, balsamic cabernet vinaigrette, vidal blanc Italian, lo-calorie Italian and raspberry vinaigrette

DINNER ENTREES

All entrees served with your choice of soup or salad and two vegetables of the day.

ALL VEGETABLES MADE FRESH DAILY - YOUR SERVER WILL HAVE THE FEATURED LIST ☒

ACRES OF LAND HOT BROWN Country ham, roasted turkey and mornay sauce on toast topped with even more cheese, crispy bacon and sliced tomato \$13

FRIED CHICKEN LIVERS A generous portion of lightly breaded deep fried chicken livers served with white pepper gravy \$13

FRIED CATFISH Hand breaded catfish filets deep fried to a golden brown with hushpuppies \$14

FRIED CHICKEN A southern favorite—all white, all dark or mixed served with white pepper gravy \$15

CABERNET HAMBURGER An up-scale take on the original Acres of Land Cheeseburger. 100% choice beef infused with a Cabernet reduction and grilled the way YOU like it, served on Focaccia with the works \$15

VERMICELLI WITH VIGNOLES WINE SAUCE Vermicelli, prosciutto, garlic, shallots, Vignoles wine, and then topped with parmesan cheese \$16
ADD CHICKEN \$4 / ADD SHRIMP \$5

GRILLED SALMON Salmon filet char-grilled then topped with lobster cream sauce served on a rice pilaf \$16

BLACKENED TILAPIA Tilapia filet blackened with our own secret blackening recipe, seared to perfection, topped with pineapple salsa \$17

FRIED OYSTERS Lightly breaded oysters deep fried and served with roasted red pepper remoulade sauce \$18

CHICKEN PHYLLO Tender chicken breast, portabella mushrooms, yellow squash, sweet red bell pepper and our homemade boursin cheese baked in a flaky phyllo crust draped with chardonnay cream sauce, served on a rice pilaf \$19

PORK CHOP Center cut, bone-in chop, topped with Vidal Blanc mushroom cream sauce \$19

RIB-EYE STEAK 12 oz. hand cut rib-eye grilled the way YOU like it \$23

FILET MIGNON A hand cut 8 oz. bacon wrapped filet grilled to perfection, topped with garlic herb butter \$26

RARE—cool red center
MEDIUM RARE—red warm center
MEDIUM—pink hot center
MEDIUM WELL—slightly pink to brown center
WELL—cook through, no pink
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

WEDNESDAY / THURSDAY

Entree specials that will make you glad it's the middle of the week.

Wednesday—Soup beans with onions and relish on the side, buttermilk cornbread and fried green tomatoes \$10

Thursday—Pot roast with onions, mashed potatoes and gravy, glazed carrots and corn bread \$12

FRIDAY / SATURDAY

Entree special that will make you glad it's the weekend.

Friday and Saturday—Prime rib with horseradish sauce served with choice of two sides and a house salad \$19