



RINIE'S KITCHEN AND WINE BAR

Available for Delivery

Sunday	CLOSED
Monday	CLOSED
Tuesday	4:30 PM - 8:45 PM
Wednesday	4:30 PM - 8:45 PM
Thursday	4:30 PM - 8:45 PM
Friday	4:30 PM - 9:00 PM
Saturday	5:00 PM - 9:00 PM

APPETIZERS

1. **SAMPLER PLATTER (FULL SERVES 2-3)** **\$16.00**
SERVES 2-3 PEOPLE 1 OF EACH OF THE FOLLOWING: FUSION FIRED CALAMARI, ONE RISOTTO CAKE, CHICKEN SATAY, ONE CRAB CAKE, AND ONE BITTERBALLEN
2. **FUSION FRIED CALAMARI** **\$14.00**
3. **TWO RISOTTO CAKE** **\$10.00**
4. **FOUR CHICKEN SATAY** **\$9.00**
5. **TWO CRAB CAKES** **\$12.00**
6. **THE WINE COMPANION** **\$16.00**
Assortment of cheese and fruits with crackers
7. **MEDITERRANEAN MONDUE** **\$12.00**
CREAMY CHEESE MELTED WITH ONIONS, CAPERS AND SPINACH. SERVED WITH FRENCH BREAD
8. **ESCARGOT** **\$17.00**
SIX DELECTABLE SNAILS MARINATED IN A RICH BUTTER GARLIC SAUCE WITH A HINT OF SPINACH AND LEMON. SERVED WITH HOME MADE BREAD
9. **SCEWER OF GRILLED SHRIMP** **\$9.00**

SOUP AND SALAD

10. **HOUSE SALAD** **\$8.00**
MIXED GREENS W/ CARROTS, TOMATOES, & CUCUMBER. TOPPED WITH A CREAMY BALSAMIC VINAIGRETTE.
11. **MEDITERRANEAN SALAD** **\$10.00**
MIXED GREENS WITH OLIVES, FETA, ARTICHOKE HEARTS, AND TOMATO WITH A DELICIOUS TRADITIONAL GARLIC-LEMON VINAIGRETTE
12. **CAESAR SALAD** **\$9.00**
ROMAINE TOSSED WITH CAESAR DRESSING & TOPPED WITH CROUTONS & ASIAGO CHEESE.

13. **SPINACH SALAD** **\$9.00**
FRESH SPINACH TOPPED WITH DRIED CRANBERRIES, PECANS, GRANNY AMITH APPLES, PARMESAN CHEESE & A ZESTY SESAME VINAIGRETTE.
14. **SOUP DU JOUR** **\$3.45**

ENTREES

ALL ENTREES ARE SERVED W/ HOUSE SALAD W/ CREAMY BALSAMIC VINAIGRETTE DRESSING OR CEASAR SALAD, MIXED VEGETABLES, AND CHOICE OF MASHED POTATOES OR NEW POTATOES.

15. **RIB EYE 16oz.** **\$33.00**
A MOUTH WATERING TWELVE OUNCE RIBEYE GRILLED TO PERFECTION. SERVEDE WITH SAUTEED GARLIC HERB POTATOES AND WILTED POTATOES.
16. **SPICY SHRIMP SCAMPI OVER FILET MINGNON** **\$37.00**
EIGHT OUNCE BEEF TENDERLOIN TOPPED WITH SPICY SCAMPI SAUCE TOSSED WITH JULIENNE VEGETABLES AND SHRIMP OVER ASIAN RICE.
17. **FILET MIGNON** **\$32.00**
EIGHT OUNCE BEEF TENDERLOIN SEARED TO PERFECTION. SERVED WITH SAUTEED GARLIC HERB POTATOES AND WILTED ROMAINE.
18. **SCHNITZEL (PLAIN)** **\$22.00**
GERMAN STYLE PORK CUTLET BREADED AND FRIED. SERVED WITH RED CABBAGE AND SAUTEED POTATOES.
19. **SCHNITZEL JAGER (MUSHROOM GRAVY)** **\$26.00**
GERMAN STYLE PORK CUTLET BREADED AND FRIED. SERVED WITH RED CABBAGE AND SAUTEED POTATOES TOPPED WITH MUSHROOM GRAVY
20. **NORTH ATLANTIC SALMON IN RED CURRY** **\$23.00**
BAKED SALMON TOPPED WITH RICH RED CURRY SAUCE AND PAIRED WITH VINE RIPENED TOMATOES OVER ASIAN RICE.
21. **PAN SEARED ALTANTIC SALMON** **\$22.00**
TOPPED WITH A WHITE WINE DILL SAUCE AND SWEET CHILI AIOLI. SERVED WITH BOK CHOY AND A CHEESY HERB RISOTTO.
22. **PAD THAI WITH CHICKEN** **\$19.00**
SWEET CHILI SAUCE INFUSED WITH THAI SPICES AND STIRFRIED WITH EGGS. VEGETABLES AND RICE NOODLES.

- 23. PAD THAI WITH SHRIMP** **\$22.00**
SWEET CHILI SAUCE INFUSED WITH THAI SPICES AND STIRFRIED WITH EGGS, VEGETABLES AND RICE NOODLES.
- 24. PAD THAI WITH VEGETABLES** **\$15.00**
SWEET CHILI SAUCE INFUSED WITH THAI SPICES AND STIRFRIED WITH EGGS, VEGETABLES AND RICE NOODLES
- 25. ESCALOPE CHICKEN** **\$25.00**
BREADED CHICKEN BREAST TOPPED WITH SHALLOTS AND TOMATOES IN A RED WINE REDUCTION, THEN FINISHED WITH MELTED MOZZARELLA AND FETA CHEESE. SERVED WITH A GARLICK HERB ANGEL HAIR PASTA.
- 26. CHEESE HERB PASTA CHICKEN** **\$19.00**
CREAMY WHITE WINE SAUCE WITH FRESH HERBS FINISHED WITH MOZZARELLA. ASIAGO AND JACK CHEESE OVER A BED OF FETTUCCINI NOODLES TOSSED WITH JULIENNE VEGETABLES
- 27. CHEESE HERB PASTA WITH SHRIMP** **\$22.00**
CREAMY WHITE WINE SAUCE WITH FRESH HERBS FINISHED WITH MOZZARELLA. ASIAGO AND JACK CHEESE OVER A BED OF FETTUCCINI NOODLES TOSSED WITH JULIENNE VEGETABLES.
- 28. CHEESE HERB PASTA WITH VEGETABLES** **\$15.00**
CREAMY WHITE WINE SAUCE WITH FRESH HERBS FINISHED WITH MOZZARELLA. ASIAGO AND JACK CHEESE OVER A BED OF FETTUCCINI NOODLES TOSSED WITH JULIENNE VEGETABLES.
- 29. YELLOW CURRY WITH CHICKEN** **\$19.00**
COCONUT YELLOW CURRY SAUCE WITH LEMON GRASS AND INDONESIAN HERBS. SERVED WITH VEGETABLES AND JASMINE RICE.
- 30. YELLOW CURRY WITH SHRIMP** **\$22.00**
COCONUT YELLOW CURRY SAUCE WITH LEMON GRASS AND INDONESIAN HERBS. SERVED WITH VEGETABLES AND JASMINE RICE.
- 31. VEGETABLE STIR FRY** **\$15.00**
RICE NOODLES AND JULIENNE VEGETABLES SAUTEED IN BLACK SAUCE.
- 32. AHI TUNA** **\$20.00**
SESAME SEED ENCRUSTED AHI TUNA SEARED TO MEDIUM RARE AND TOPPED WITH A HOUSE ASIAN SAUCE. SERVED WITH BOK CHOY AND JASMINE RICE
- 33. GRILLED NORTH ATLANTIC SALMON** **\$21.00**
SEASONED WITH LEMON PEPPER AND RED WINE. SERVED WITH CUCUMBER ARITA AND A CHEESY HERB RISOTTO