

## Entrees

### Grilled Salmon Provençal\*

Fresh salmon filet topped with tomato, capers and herb butter sauce.  
Finished with a balsamic reduction and served with herb polenta. 17.29

### Sauteed Walleye\*

Canadian walleye sautéed with lemon butter, capers and white wine.  
Served with saffron risotto. 17.99

### Chicken Marsala

Sautéed chicken with marsala wine, mushrooms and onions.  
Served with garlic mashed redskins. Half Order 11.99 Full Order 15.49

### Chicken Piccata

Sautéed chicken in a white wine sauce with fresh lemons, capers, parsley and  
toasted pine nuts. Served with saffron risotto. Half Order 11.99 Full Order 15.49

### Chicken Cordoba

Sautéed chicken, rich port wine cream sauce with sautéed mushrooms and onions.  
Served with garlic mashed redskins. Half Order 11.99 Full Order 15.49

### New York Strip\*

A 12 oz. hand-cut choice strip steak, grilled with a touch of balsamic reduction.  
Served with garlic mashed redskins. 21.99

### Cherry Pork Tenderloin\*

Grilled and sliced with tart cherry-port demi-glace.  
Served with garlic mashed redskins. 16.99

### Gorgonzola Top Sirloin\*

Grilled sirloin topped with gorgonzola crust.  
Served with garlic mashed redskins. 16.99

### Grilled Lamb Chops\*

Full rack of frenched lamb chops glazed with red pepper mint pesto  
and served over herb polenta. 20.99

### Veal Saltimbocca\*

Sautéed veal topped with prosciutto, fresh sage and smoked mozzarella,  
and herb butter sauce, served with herb polenta. 21.99

### TraVino Paella\*

Chicken, shrimp, mussels, calamari, chorizo, saffron risotto  
and tomato-basil sauce with lemon and herbs. 17.99

\*Notice: Menu items are cooked to order. Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

## Wines

All listed below available by the glass. Ask your server for our wine bottle list.

House Selection 5.50

Pinot Grigio Chardonnay White Zinfandel Merlot Chianti Cabernet Sauvignon

### TraVino House Sangria

A traditional Spanish blend of wine, spirits and citrus fruit White or Red 5.00 glass

### Local Selections

Pinot Grigio, Bowers Harbor Vineyard, Old Mission 6.00  
Chardonnay, Sur Lie, Arcturos, Black Star Farms Leelanau, 6.50  
Gewurtztraminer, Peninsula Cellars, Old Mission 6.25  
Semi-dry Riesling, Peninsula Cellars, Old Mission 6.25  
Late Harvest Riesling, Chateau Grand Traverse, Old Mission 7.25  
Cherry Riesling, Chateau Grand Traverse, Old Mission 5.50  
Nice Red, Chateau Chantal, Old Mission 6.00  
Red House Red, Black Star Farms, Leelanau 6.00  
Cabernet/Merlot, Bry's Estate, Old Mission (seasonal) 9.50

### Around the World

Sauvignon Blanc, Frei Borthers, Reserve, California 8.50  
Shiraz, Nine Stones, Australia 8.00  
Pinot Grigio, Kris, Italy 7.00  
Chardonnay, Lost Angel, Central Coast, California 7.00  
Chardonnay, Toasted Head, California 7.50  
Chardonnay, Kendall Jackson Reserve, California 9.50  
Pinot Noir, Sartori, Italy 7.00  
Rioja Crianza, Marques de Caceres, Spain 8.00  
Chianti Classico Reserva, Villa Banfi, Italy 8.50  
Sangiovese, Di Majo Norante, Italy 6.00  
Merlot, Blackstone, California 6.00  
Cabernet Sauvignon, Lost Angel, Central Coast, California 7.00

## Hand Shaken TraVinis

8.00  
Lemoncello TraVini Chocolate TraVini  
Pomegranate TraVini Stuffed Olive TraVini  
Sparkling Pear TraVini Peachello TraVini  
Espresso TraVini White Grape TraVini  
"Award Winning" Cherry Vanilla TraVini

## Beer

### Draft

COLD PINTS ONLY

Bud Light 3.00 Labatt 3.00 Miller Lite 3.00 Guinness 4.00  
4 rotating seasonal & feature taps  
Ask your server for details!

### Bottled Beer 3.00

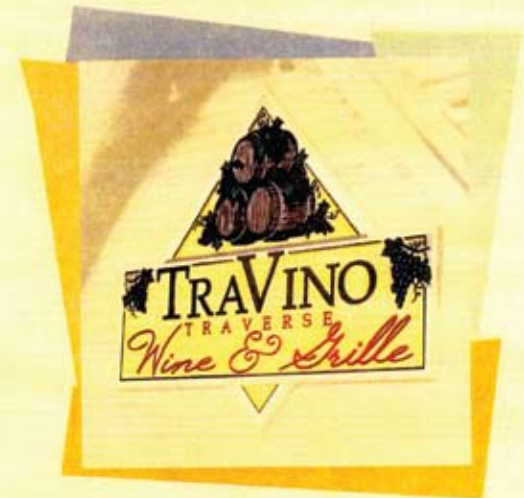
Bud, Bud Light, Miller Lite, Mich Light, Mich Ultra, Coors Light,  
Labatt, Labatt Light, Miller High Life

### Imports and Microbrews 4.00

Stella Artois, Heineken, Amstel Light, Corona, Peroni  
Arbor Brewing Co. Seasonal, Anchor Porter, Bells Seasonal, Sam Adams Seasonal

### Non Alcoholic and Special Sodas

O'Douls Amber 3.00 Saint Pauli Girl 4.00 Pellegrino 3.00 Jones Soda 2.50  
Henry Weinhart's Root Beer and Cream Soda 2.50 Red Bull 3.50



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Featuring 8 continuous wine features from our  
Cruvinet and 4 rotating Draft handles with an  
emphasis on Michigan Craft Brewing.

Happy Hour Everyday 3pm-7pm

Check out all our great beer, wine and cocktail features.

Free Pizza in the lounge everyday 4pm-5pm

Half off TraVinis in the lounge every Thursday 4pm-close

We are proud to offer private party space on our enclosed  
seasonal patio with a beautiful view. See a manager for details.

We are glad to help with large party planning, catering and family style  
meals for takeout. Ask a server or manager for details.

## Tapas

In the quiet pace of the Mediterranean, a great meal often begins with the sharing of many hot and cold little plates to stimulate the appetite. Our chef prepares classic and seasonal tapas so that you may combine your favorite flavors as you begin your TraVino experience.

### Tapenade & Bruschetta

Roasted pepper and olive tapenade & Tomato, olive, capers and herb bruschetta Served on house crostini. 5.49

### Humus & Tabbouleh

Roasted pepper humus and fresh tabbouleh with warm pita. 5.99

### Fried Cheese Stick

Mozzarella, herbs, and prosciutto in an egg roll wrapper served with pesto & marinara. 5.59

### Warm Baked Brie

Grilled brie topped with warm fruit compote and served with crostini. 5.99

### Baked Goat Cheese

Marinara With garlic crostini. 5.79

### Caprese

Fresh mozzarella, local tomatoes and fresh basil stacked between layers of crostini. 4.79

### Crab Cake Slider

Two housemade crab cake sliders served on buns and topped with lemon basil aioli. 6.29

### Grilled Lamb Chops

Served with red pepper mint pesto. 5.69

### Wood Roasted Mussels

Topped with tomato butter and asiago bread crumbs. 5.29

### Fried Mozzarella

Egg-battered, deep fried and topped with marinara. 5.99

### Meatball Sliders

Two housemade meatball sliders served on buns with marinara, basil and asiago cheese. 5.99

### Shrimp Skewer

Grilled with olive oil and balsamic reduction. 5.99

### Fried Calamari

½ order 4.99 Full Order 9.99 With your choice of marinara or spicy pepper sauce.

### Prosciutto Wrapped Scallops

Grilled skewers drizzled with balsamic reduction. 6.39

### Stuffed Grape Leaves

Rice, onion, dill, mint and lemon cream. 4.49

## Soups

3.99  
Creamy Tomato Basil  
French Onion  
Soup of the Day

Add Soup to  
any entrée,  
sandwich or  
pizza for 1.99

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## Salads

### House Salad

Lettuces, beets, cucumbers, sweet peppers, carrots, sweet red onions, radish sprouts and red wine vinaigrette. Ala carte 3.99 With Entrée 2.99

### Antipasto Salad

Greens topped with smoked mozzarella, Italian meats, tomatoes, red onions, cucumber and pepperoncini with red wine vinaigrette. 8.99

### Caesar Salad

Crisp romaine lettuce and homemade croutons. Anchovies upon request. Ala carte 3.99 With Entree 2.99 Entree size 4.99 With salmon, shrimp or chicken 8.99

### Greek Salad

Romaine lettuce, hearts of palm, artichokes, sweet red onions, feta cheese, olives, cucumbers, pepperoncini and red wine vinaigrette. 7.99

### Grilled Chicken

Italian herb-marinated chicken, romaine, gorgonzola, toasted pecans, dried cherries, sweet red onions and roasted orange balsamic dressing. 8.99

### Calamari Salad

Greens topped with tomatoes, olives, capers, garlic, fresh basil and asiago. Served with flash-fried calamari and red wine vinaigrette. 8.99

## Pizza

Hand-tossed 9 inch pizzas baked in our open flame hearth.

### TraVino

Tomato basil sauce, grilled chicken, smoked mozzarella, sundried tomatoes, olives, peppers and mushrooms. 8.99

### Grilled Chicken Pesto

Ricotta cheese, grilled chicken, basil pesto and Italian herbs. 8.99

### Italiano

Capicola, sausage, onions, fresh rosemary, tomato basil sauce, olives, mozzarella and muenster cheese. 8.99

### Classico

Pepperoni, mushrooms, onions, tomato basil sauce, mozzarella and muenster cheese. 8.99

### Margarita

Tomato basil sauce, fresh mozzarella, basil and asiago cheese. 8.99

### Build Your Own

Select two toppings. 8.99 Additional Items 60¢ each

sausage, capicola, pepperoni, mushrooms, grilled chicken, artichokes, olive blend, sundried tomatoes, onions, roma tomatoes, roasted peppers, fresh or smoked mozzarella, spinach, asiago cheese, feta cheese, anchovies

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## Pasta

Medium 11.99 Large 13.99 (unless otherwise noted)  
Add a cup of soup 1.99 Add a salad 2.89

### Fusilli di mare

Shrimp and scallops tossed with fresh herbs, tomatoes and spinach in a light butter sauce.

### Cavatappi Diavolo

Meatballs, Italian sausage, onions, peppers and mozzarella in tomato sauce over cavatappi.

### Spaghetti & Meatballs

Tomato-basil sauce and housemade Italian meatballs.

### Fettuccini Alfredo

Fettuccini pasta with classic Alfredo sauce and choice of chicken or shrimp.

### Lasagna Bolognese

Italian sausage, beef, tomato sauce, crimini mushrooms, ricotta and pasta. One Size 14.99

### Baked Cheese Ravioli

Tomato basil sauce and three-cheese ravioli topped with a blend of Italian cheeses.

### Sacchitini ala panna

Cheese-filled pasta purses, mushrooms, peas, pancetta and asiago cream sauce.

### Portobello Ravioli

Tomato-basil sauce, cream, butter and asiago cheese.

### Campanelle Pasta

Chicken, artichokes, lemon, garlic, onion, basil, tomato-butter, chicken broth, herbs, white wine and bell shaped pasta.

### Swimming with the Fishes

The ultimate in seafood pasta! Shrimp, crabmeat and scallops in saffron lobster cream sauce over fusilli topped with asiago cheese. 18.99

### "Award Winning" Macaroni & Cheese

Our award winning Italian 3-cheese Alfredo mac & cheese with pancetta and asiago bread crumbs. 9.99

## Sandwiches

### Gyro

Grilled lamb or chicken wrapped in a pita with diced tomatoes, red onion, feta, lettuce and cucumber dill sauce. 7.99

### Rustic Chicken Sandwich

Grilled chicken breast, pesto, sundried tomatoes, sautéed onions and smoked mozzarella on a homemade focaccia. 7.99

### Deli Panini

Genoa and sopressata salami, capicola ham, smoked turkey, sautéed peppers and onions and mozzarella on a panini. 7.99

### Three Cheese Panini

Muenster, mozzarella and cheddar on panini bread with a side of marinara. 5.99

### Build Your Own Burger\*

7.99  
A 1/2 lb. grilled Angus beef burger topped with two of the following:  
Additional toppings 60¢ each  
mushrooms artichokes feta cheese sautéed onions cheddar cheese  
red onions fresh mozzarella roasted peppers smoked mozzarella bacon  
American cheese olive blend Swiss cheese sundried tomatoes pepperoncini

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