

Gold Vine Grill

Desserts

<i>Croissant Bread Pudding: Chef Greg's Most Popular Dessert...Made with Sun-Dried Cranberries, and served w/ Crème Anglaise</i>	<i>\$6.50</i>
<i>Andrea's Walnut Tart w/ rich filling flavored w/ Cinnamon</i>	<i>\$6.50</i>
<i>Carrot Cake with Maple Cream Cheese Icing</i>	<i>\$4.95</i>
<i>Chocolate Decadence w/ Raspberry Coulis</i>	<i>\$6.50</i>
<i>Crème Brulée Delicious Custard w/ Caramelized Sugar Coating</i>	<i>\$6.50</i>
<i>Cheesecake of the Week</i>	<i>\$6.00</i>
<i>Chocolate Waffle Ala Mode: Chef Greg's Creation drizzled w/ Caramel And Chocolate Sauces</i>	<i>\$6.50</i>
<i>Fresh Fruit & Cheese Plate: Artisan Cheeses, Asian Pears, Fig Marmalade</i>	<i>\$9.50</i>

<i>Vanilla Ice Cream</i>	<i>Single Scoop</i>	<i>\$3.00</i>
	<i>Double Scoop</i>	<i>\$5.00</i>

Beverages

<i>Iced Tea</i>	<i>\$2.50</i>
<i>Lemonade</i>	<i>\$2.50</i>
<i>Milk</i>	<i>\$2.50</i>
<i>Coffee/Decaf/Hot Tea</i>	<i>\$2.50</i>
<i>Soft Drinks: Coke, Diet Coke or 7-UP</i>	<i>\$2.50</i>
<i>Specialty Root Beer</i>	<i>\$3.00</i>
<i>Sparkling Water</i>	<i>\$3.00</i>

*~We Proudly Serve Wines of El Dorado and Amador Counties Please Ask Your Host or Server For Assistance~
Bottled Beer Also Available*

*~We Accept Visa and Master Charge~
~Thank You for Allowing Us to Serve You
Please Come Again~*

~We reserve the right to refuse Service to Anyone~