

Volte

restaurant | lounge

lunch

APPETIZERS

CALAMARI- pan fried with red chili sauce and cilantro oil	6
FAMOUS SLIDERS- burger, b.b.q. brisket or homemade meatball	6
RISOTTO CROQUETTES- stuffed with italian sausage & scamorza cheese	6
SMOKED ATLANTIC SALMON- cucumber, red onion and sesame cheddar lavash	7
FARMSTEAD GOAT CHEESE DIP- sun-dried tomatoes and kalamata olives	7
CRAB ARTICHOKE DIP- with parmesan cheese and housemade crostinis	7
VOLTE SAUTEED MUSSELS- spinach, mushrooms and jalepenos in a white wine broth	10

SOUPS AND SALADS

CHICKEN TORTILLA SOUP- avocado and vegetable broth	4
TOMATO BASIL SOUP- italian croutons	4
SOUP OF THE DAY - seasonal	4
PANZANELLA SALAD - tomatoes, avocado, italian croutons and oven-dried tomato vinaigrette	6
FRICO SALAD- field greens tossed with aged balsamic vinaigrette in a parmesan cheese basket	6
CAESAR SALAD- garlic croutons & spiced pumpkin seeds with your choice off the grill:	6
-CHICKEN- (10) - SALMON- (12) - SHRIMP- (14)	
VOLTE CLASSIC WEDGE- iceberg lettuce, apple smoked bacon, blue cheese crumbles, 1000 island or blue cheese dressing	6
CAPRESE SALAD- buffalo mozzarella with tomatoes and basil pesto	8
BUTTERMILK FRIED CHICKEN COBB SALAD- boiled eggs, bacon, gorgonzola and avocado tossed in a creamy ranch dressing with cheese toast	10
CRAB CAKE SALAD- lump crab cake, artichoke aoli, baby mixed greens	11
TUNA CARPACCIO SALAD- ahi tuna, moutabella, arugula, sesame lavash	12

SANDWICHES- PICK A SIDE ITEM

seasoned french fries, apple fennel slaw, gorgonzola potato chips

GRILLED THREE CHEESE- served with a side of tomato basil soup	7
BLUE CHEESE BURGER- angus beef with blue cheese on a kaiser roll	8
ITALIAN PANINI- ham, pear, smoked gouda, artichoke aoli	8
BRISKET- slow roasted with b.b.q. sauce, red onions and cheddar	8
CLUB SANDWICH- turkey, ham, bacon, lettuce, tomato, cheese, dijon sauce	8
FRENCH DIP- prime rib roast, big eye swiss, baguette, au jus	9
COBB BLT- grilled catch of the day, with bacon, lettuce, oven-dried tomato mayonnaise	10

ENTREES

PENNE ARRABIATTA- quill shaped pasta with a spicy vodka tomato basil sauce	9
FETTUCINI ALFREDO- long ribbon pasta tossed with your choice off the grill:	9
-CHICKEN- (12) - SALMON- (14) - SHRIMP- (16)	
FARFALLE QUATRO FORMAGGIO- bow-tie shaped pasta with four cheese sauce	10
TAGLIATELLE BOLOGNESE- long thin pasta with traditional meat sauce	11
RIGATONI SALSICCIA- big hollow pasta with italian sausage & sweet peppers	12
TORTELLONI FONDUTA- house made tortelloni pasta with lump crab, mushrooms, sun-dried tomatoes, basamella sauce	13
TEMPURA FISH AND CHIPS- seasoned fries, artichoke tarter sauce & cocktail sauce	11
GRILLED BRISKET- house b.b.q. sauce, apple mango crisp, garlic mashed potatoes	12
HALF ROASTED CHICKEN- rotisserie style chicken with seasonal vegetables	12
TURKEY SCALLOPINI- lemon linguini, arugula salad, truffle balsamic dressing	12
CENTER CUT PORK CHOP- sweet potato mashers, balsamic glaze, broccoli	12
BLACKENED SALMON- with chili lime pesto, chipollini potatoes, tri-color salad	13
SCALLOPINI OF VEAL- zuchinni pasta, lemon caper butter sauce	13
SEARED DIVER SCALLOPS- b.b.q. dry rub, sauteed arugula, gorgonzola cream sauce	14
HALIBUT- tamarind glaze, lemon basil pesto risotto, dikon sprout salad	15
AGED RIBEYE- tobacco onion rings, tomato & red onion salad, chipotle demi-glaze	18

sides

MACARONI & CHEESE-	4
APPLE FENNEL SLAW-	4
PARMESAN GRATIN POTATO-	4
GRILLED PORTABELLA- Balsamic Marinated	4
SAUTEED SPINACH-	4
STEAMED BROCCOLI CROWN- Four Cheese Sauce	4
SWEET POTATO MASHERS-	4
SEASONED FRENCH FRIES-	4
GARLIC MASHED POTATOES-	4
GARLIC BREAD- baked parmesan	4
TOBACCO ONION RINGS-	4
GRILLED ASPARAGUS SPEARS- with herbed vinaigrette	5

desserts

CHOCOLATE BROWNIE- served warm with a wild berry sauce	5
CREME BRULEE- pure maple syrup infused custard	5
TIRAMISU- hazelnut marscapone cream layered between espresso dipped lady fingers	5
LEMON TART- lemon custard baked into a pistachio crust with raspberry sauce	5
CHOCOLATE TART- bittersweet chocolate ganache, oreo cookie crust, chocolate hazelnut gelato	5
RASPBERRY CHEESECAKE- baked inside a graham cracker shell	5
KEY LIME PIE- florida key lime custard baked into a macadamia crust	5

vote

wine list

AMERICA

LIGHT TO MEDIUM WHITES

WHITE ZINFANDEL- Montevina- California 2005	20
RIESLING- Tabor Hill- Michigan 2005	24
SAUVIGNON BLANC- Bonterra- Mendocino 2005	36
FUME BLANC- Ferrari Carano- Sonoma 2005	34
MENAGE A TROIS- California 2006	28
CONUNDRUM- California 2004	54

FULL-BODIED WHITES

CHARDONNAY- Sycamore Lane- California 2003	24
CHARDONNAY- Simi- Sonoma 2006	32
CHARDONNAY- Wente- Arroyo Seco 2005	40
CHARDONNAY- Matanzas Creek- Sonoma 2005	58
CHARDONNAY- Beringer Private Reserve- Napa 2004	78
CHARDONNAY- Cakebread Cellars- Napa 2004	99

MEDIUM TO FULL-BODIED REDS

PINOT NOIR- Mondavi- California 2005	28
PINOT NOIR- Row II- California 2006	39
PINOT NOIR- Merrivalle- Carneros 2005	66
PINOT NOIR- J Russian River 2004	78
PINOT NOIR- David Bruce- Russian River 2002	99
SYRAH- Windmill- California 2004	32
SYRAH- Justin- Paso Robles 2003	135
PETITE SYRAH- Stags Leap- California 2004	90
ZINFANDEL- Montevina- Sierra Foothills 2004	28
ZINFANDEL- Sin Zin- Alexander Valley 2005	44

FULL-BODIED REDS

MERLOT- Red Diamond- Washington 2005	28
MERLOT- Hann - Central Coast 2005	34
MERLOT- St. Francis- Sonoma 2001	42
MERLOT- Lewis- Napa 2000	99
MERLOT- Duckhorn- Napa 2003	175
CABERNET- Pepi- Napa 2004	32
CABERNET- Ray's Station- Sonoma 2003	38
CABERNET- Mount Veeder- Napa 2003	85
CABERNET- Silver Oak- Alexander Valley 2002	115
CABERNET- Grgich Hills- Napa 2004	130
CABERNET- Silver Oak- Napa 2002	215
CABERNET- Beringer Private Reserve- Napa 2001	225

PROPIETORS BLENDS

Z CUVÉE- Zaca Mesa- Santa Ynez Valley 2002	38
KENDALL- Jackson- Meritage- California 2003	38
HANN- Meritage- Central Coast 2005	40
ESTANCIA MERITAGE- Sonoma 2003	54
MOUNTAIN CUVÉE- Hess- Mount Veeder 2002	68
MAGNIFICANT- Franciscan- Oakville 2001	92
PAGE WINE CELLAR- Napa 2001	115
COL SOLARE- Washington 2001	125

ITALY

LIGHT TO FULL-BODIED WHITES

PINOT GRIGIO- Folonari- Trentino- 2005	28
PINOT GRIGIO- Masianco Masi- Veneto 2005	32
PINOT GRIGIO- Santi-Veneto 2005	34
GAVI DI GAVI- Michele Chiarlo- Piemonte 2005	34
ARNEIS- Ceretto- Piemonte 2003	48
CHARDONNAY- Antinori Castello- Umbria 2005	40

MEDIUM TO FULL-BODIED REDS

BARBERA- Luigi Baudana- Piemont	32
ROSSO- Placido- Montalcino 2003	36
CHIANTI- Gabbiano- Tuscany 2003	28
CHIANTI CLASSICO- Poggio - Tuscany 2002	44
CHIANTI CLASSICO RISERVA- Banfi- Tuscany 2003	48
CHIANTI CLASSICO- Tramonti 2002	52
TESTAL NICOLIS- Veneto 2001	60
PALAZZO DELLA TORRE- Allegri- Veneto 2003	62
CABERNET- Villa La Selva- Tuscany 2001	75

NOBLE REDS

AMARONE- Luigi Righetti- Veneto 2002	66
AMARONE- Nicolis- Veneto 1998	135
BARBARESCO- Cerreto- Piedmont 2001	89
BAROLO- Cerreto- Piedmonte 2000	92
BRUNELLO ALTESINO- Montalcino 2002	105

VINTERS RESERVE FROM TUSCANY

VILLA TOSCANA IGT- Antinori 2003	48
SASSALORO- Biondi Santi- 2003	66
CUM LAUDE - Banfi- 2002	90
TIGNANELLO- Antinori- 2003	125

AROUND THE WORLD

MEDIUM TO FULL-BODIED

WHITES SAUVIGNON BLANC- Nautilus-New Zealand 2006	36
CHARDONNAY- Annie's Lane- Australia 2003	38
POUILLY FUISSE- Laboure Roi- France 2005	45
CHABLIS- Joseph Drouhin- France 2003	52
PULIGNY MONTRACHET- Drouhin- France 2003	99

LIGHT TO FULL-BODIED REDS

MALBEC- Trapiche- Argentina 2005	28
PINOT NOIR- Georges Doboef- France 2003	32
SHIRAZ- Tintara- Australia 2002	42
CHATEAU THIVIN- Cote de Brouilly- France 2003	46
CHATEAUNEUF DU PAPE- B&G- France 2003	46
ESCUDO ROJO- Rothschild- Chile 2003	48
CHATEAU SIMARD- St. Emilion - France 1990	85

CHAMPAGNE & SPARKLING

CHAMPAGNE

PIPER HEIDSIECK- Brut	75
MOET & CHANDON- White Star	75
VEUVE CLICQUOT- Brut- Ponsardin	92
PERRIER JOUET- "Fleur de Champagne"	205
MOET & CHANDON- Dom Perignon	315

SPARKLING WINES

PROSECCO- Folonari- Italy	28
TOSO- Brut- Argentina	32
DOMAIN CHANDON- Blanc de Noirs- California	36

HALF BOTTLES

CHARDONNAY- Kendall - Jackson - California 2004	18
PINOT NOIR- La Crema- Sonoma Co. 2005	24
MERLOT- Kendall- Jackson - California 2004	18
SYRAH- Qupe- Central Coast 2004	18
CABERNET- J Lohr- Paso Robles 2004	18
CHAMPAGNE- Mumm- France	36

WINE BY THE GLASS

WHITES

WHITE ZINFANDEL- Montevina- California 2005	5
PINOT GRIGIO- Folonari- Trentino 2005	7
RIESLING- Tabor Hill- Michigan 2005	7
SAUVIGNON BLANC- Bonterra- Mendocino 2005	9
CHARDONNAY- Sycamore Lane- California 2005	6
CHARDONNAY- Wente - Arroyo Seco 2005	10

REDS

SYRAH- Windmill- California 2004	8
CHIANTI- Gabbiano- Italy 2003	7
ZINFANDEL- Montevina - Sierra Foothills 2004	7
PINOT NOIR- Georges Doboef- France 2003	8
MALBEC- Trapiche- Argentina 2005	7
MERLOT- Red Diamond- Washington 2005	7
CABERNET- Pepi- Napa 2004	8
MERITAGE- Hann- Central Coast 2005	10

CHAMPAGNE & SPARKLING

PROSECCO- Folonari- Italy	7
TOSO- Brut- Argentina	8

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dinner

APPETIZERS

CALAMARI- pan fried with red chili sauce and cilantro oil	8
RISOTTO CROQUETTES- stuffed with italian sausage & scamorza cheese	8
FAMOUS SLIDERS- burger, b.b.q. brisket or homemade meatball	9
SMOKED ATLANTIC SALMON- cucumber, red onion and sesame cheddar lavash	10
FARMSTEAD GOAT CHEESE DIP- sun-dried tomatoes and kalamata olives	10
CRAB ARTICHOKE DIP- with parmesan cheese and housemade crostinis	11
VOLTE SAUTEED MUSSELS- spinach, mushrooms and jalepenos in a white wine broth	13
CRAB CAKE- lump crab cake, artichoke aoli, baby mixed greens	14
TUNA CARPACCIO- ahi tuna, moutabella, arugula, sesame lavash	15
CHEESE BOARD- choice of 3 cheeses, truffle chips, dried fruit, marinated olives, toasted nuts (choice of st. andre, smoked gouda, manchego, gorgonzola)	15

SOUPS AND SALADS

CHICKEN TORTILLA SOUP- avocado and vegetable broth	3/6
TOMATO BASIL SOUP - italian croutons	3/6
SOUP OF THE DAY - seasonal	3/6
PANZANELLA SALAD - tomatoes, avocado, italian croutons and oven-dried tomato vinaigrette	6
FRICO SALAD- field greens tossed with aged balsamic vinaigrette in a parmesan cheese basket	7
CAESAR SALAD- garlic croutons & spiced pumpkin seeds	7
VOLTE CLASSIC WEDGE- iceberg lettuce, apple smoked bacon, blue cheese crumbles, 1000 island or blue cheese dressing	7
CAPRESE SALAD- buffalo mozzarella with tomatoes and basil pesto	10

PASTAS AND RISOTTOS

PENNE ARRABIATTA- quill shaped pasta with a spicy vodka tomato basil sauce	12
FARFALLE QUATRO FORMAGGIO- bow-tie shaped pasta with four cheese sauce	13
FETTUCINI ALFREDO- long ribbon pasta tossed with your choice off the grill: -CHICKEN- (15) - SALMON- (16) - SHRIMP- (17)	13
RIGATONI SALSICCIA- big hollow pasta with italian sausage & sweet peppers	14
TAGLIATELLE BOLOGNESE- long thin pasta with traditional meat sauce	15
RISOTTO DI MARE- slow cooked saffron arborio rice with shrimp & scallops	17
RISOTTO PORCINI- slow cooked arborio rice, mushrooms, asparagus, white truffle, parmesan cheese	18
TORTELLONI FONDUTA- house made tortelloni pasta with lump crab, mushrooms, sun-dried tomatoes, basamella sauce	19

ENTREES

BLUE CHEESE BURGER- angus beef with blue cheese on a kaiser roll	10
BUTTERMILK FRIED CHICKEN COBB SALAD- boiled eggs, bacon, gorgonzola and avocado tossed in a creamy ranch dressing with cheese toast	12
FRENCH DIP SANDWICH- prime rib roast, big eye swiss, baguette, au jus	12
COBB BLT SANDWICH- grilled catch of the day, with bacon, lettuce, oven-dried tomato mayonnaise	13
HALF ROASTED CHICKEN- rotisserie style chicken with seasonal vegetables	15
TEMPURA FISH AND CHIPS- seasoned fries, artichoke tarter sauce & cocktail sauce	16
GRILLED BRISKET- house b.b.q. sauce, apple mango crisp, garlic mashed potatoes	16
TURKEY SCALLOPINI- lemon linguini, arugula salad, truffle balsamic dressing	17
CENTER CUT PORK CHOP- sweet potato mashers, balsamic glaze, broccoli	17
BLACKENED SALMON- with chili lime pesto, chipollini potatoes, tri-color salad	18
SCALLOPINI OF VEAL- zucchini pasta, lemon caper butter sauce	19
SEARED DIVER SCALLOPS- b.b.q. dry rub, sauteed arugula, gorgonzola cream sauce	19
HALIBUT- tamarind glaze, lemon basil pesto risotto, dikon sprout salad	21
AGED RIBEYE- tobacco onion rings, tomato & red onion salad, chipotle demi-glace	24
AGED FILET- grilled center cut, parmesan gratin potatoes, forest mushroom ragu, gorgonzola jus	36

3 split plate charge for all entree items

sides

MACARONI & CHEESE-	4
APPLE FENNEL SLAW-	4
PARMESAN GRATIN POTATO-	4
GRILLED PORTABELLA- Balsamic Marinated	4
SAUTEED SPINACH-	4
STEAMED BROCCOLI CROWN- Four Cheese Sauce	4
SWEET POTATO MASHERS-	4
SEASONED FRENCH FRIES-	4
GARLIC MASHED POTATOES-	4
GARLIC BREAD- baked parmesan	4
TOBACCO ONION RINGS-	4
GRILLED ASPARAGUS SPEARS- with herbed vinaigrette	5

desserts

CHOCOLATE BROWNIE- served warm with a wild berry sauce	6
CREME BRULEE- pure maple syrup infused custard	6
TIRAMISU- hazelnut marscapone cream layered between espresso dipped lady fingers	6
LEMON TART- lemon custard baked into a pistachio crust with raspberry sauce	6
CHOCOLATE TART- bittersweet chocolate ganache, oreo cookie crust, chocolate hazelnut gelato	6
RASPBERRY CHEESECAKE- baked inside a graham cracker shell	6
KEY LIME PIE- florida key lime custard baked into a macadamia crust	6