

## APPETIZERS

**Prosciutto Wrapped Asparagus** \$8.95

Fresh Asparagus seasoned and wrapped in Prosciutto Ham and Roasted in our Brick Oven.

Wine: Choose a "Crisp" wine – try a Gruner!

**T-15 Shrimp Cocktail** \$11.95

Large Shrimp chilled and served with three special Sauces: Wasabi Cocktail, Raw Horseradish and Traditional Red Cocktail.

Wine: Choose a "Crisp" wine – Riesling with a little sweetness is our favorite.

**Marinated Olives** \$8.95

House Olives marinated in Fresh Herbed Olive Oil, Roasted and served with Toasted Bread.

Wine: A "Dry" Pink or a "Spicy" Red will work.

**Three Cheese Plate** \$11.95

**Five Cheese Plate** \$14.95

Rotating selection of Cheeses served with seasonal accompaniments and Toasted Bread.

Wine: Ask your server for this week's recommendation.

**Smoked Salmon** \$13.95

Choice Nova Scotia Salmon served on a bed of Baby Greens with Capers, chopped Red Onion, Cream Cheese and Toasted Bread.

Wine: The richness of this plate calls for "Fizz" or a "Crisp" White. If Red is in your head, try something from our "Fruity" selection.

**Crab Stuffed Mushrooms** \$10.95

Jumbo Mushrooms stuffed with Crabmeat, sprinkled with Bread Crumbs and Parmesan Cheese, cooked in our Brick Oven with Butter Seasoning.

Wine: Choose your favorite – but we like "Crisp" and "Mellow" Reds.

**Baked Brie** \$11.95

Individual round of Brie, served open-faced and hot with Spanish Fig Preserves and sweetened with a hint of Lemon Flower Honey.

Wine: Try a wine from our "Rich" category... perhaps an especially buttery Chardonnay.

**Filet Bites** \$14.95

Tender Morsels of Filet seasoned and sautéed to perfection. Served over a bed of assorted Peppers.

Wine: Although any of our "Bold" selection will do, we are partial to Cabernet.

## SOUP

**French Onion** \$4.95

Table 15 everyday soup topped with Toasted Bread, Provolone Cheese and finished in our Brick Oven.

Wine: Try a Chardonnay.

## SALADS

**Mediterranean Salad** \$7.95

Fresh Romaine Lettuce, Feta Cheese, Kalamata Olives and sliced Roma Tomatoes with Balsamic Vinaigrette dressing served with Toasted Bread.

**Club Med Salad** \$7.95

Baby Greens topped with Pine Nuts, Feta Cheese, Fresh Strawberries and Blueberry Pomegranate Vinaigrette dressing. Served with Toasted Bread.

**Chef's Salad** \$9.95

Smoked Turkey and Black Forrest Ham, Baby Greens, Smoked Applewood Bacon, Cheddar Jack Cheese blend, sliced Roma Tomatoes, sliced Red Onions and choice of dressing. Served with Toasted Bread.

**Chicken Caesar Salad** \$9.95

Fresh Romaine Lettuce, Parmesan Cheese, Roasted Red Peppers and a pinch of Black Pepper tossed in Caesar dressing with sliced Chicken Breast.

**Filet Caesar Salad** \$14.95

Fresh Romaine Lettuce, Parmesan Cheese, Roasted Red Peppers and a pinch of Black Pepper tossed in Caesar dressing and topped with tender Filet morsels.

Wine: Salads can be a wine-pairing challenge, but we think you'll enjoy a "Crisp" or "Dry" Pink wine with any of these.

## BRICK OVEN PIZZAS

*Flatbread Pizzas made to order and cooked in our Brick Oven.  
Add a house salad, caesar salad or bowl of soup for \$3.50.*

**Barbeque Chicken** \$9.95

Barbeque Sauce, Smoked Gouda and Mozzarella Cheeses, Chicken Breast, Red Onions and Cilantro.

Wine: "Fruity" or "Spicy" Red will match the tang of the sauce. A White wine perhaps... go for something "Crisp" with a little Sweetness.

**Thai Chicken** \$9.95

Chicken Breast with Peanut-Ginger-Sesame Sauce, Mozzarella Cheese, chopped Red Onions, Roasted Peanuts and Cilantro.

Wine: "Fruity" or "Crisp" would tie in well.

**Prime Rib** \$11.95

Prime Rib, Roasted Red Peppers, Chipotle Aioli Sauce, Smoked Gouda and chopped Red Onions.

Wine: This wants a "Spicy" Red or a "Dry" Pink.

**Smoked Salmon and Bacon** \$11.95

Smoked Salmon, Applewood Smoked Bacon, Smoked Gouda Cheese, Capers and Roma Tomatoes on a Cream Cheese base.

Wine: This dish would work with "Fizz" or a "Crisp" White. If Red is in your head, try one from our "Fruity" selection.

*(Pizzas continued)*

**Chicken Pesto** \$9.95

Chicken Breast, Alfredo and Pesto Sauce, Parmesan, Mozzarella and Provolone Cheeses, and Fresh Basil.

Wine: This wants a "Spicy" Red or a "Dry" Pink.

**Six Cheese and Tomato** \$7.95

Mozzarella, Monterey Jack, Smoked Gouda, Provolone and Parmesan Cheeses, White Sauce, sliced Roma Tomatoes and Fresh Basil.

Wine: This pie wants a "Spicy" Red.

**Pepperoni** \$7.95

Traditional Pepperoni, Tomato Sauce and Cheese.

Wine: This wants a "Spicy" Red or a "Dry" Pink.

**Build Your Own Pizza** \$9.95

Pick 1 sauce, 1 cheese and 3 toppings. (\$.50/additional topping)

SAUCE: Aioli, Traditional Red, Pesto Alfredo, BBQ or Thai Peanut. CHEESE: Provolone/Mozzarella Blend, Jack/Cheddar Blend, Smoked Gouda. TOPPINGS: Pepperoni, Roast Beef, Chicken, Bacon, Ham, Peppers, Onions, Tomatoes, Green Olives, Mushrooms, Spinach.

## BRICK OVEN SANDWICHES

*Served with your choice of one side item.*

*Add a house salad, caesar salad or bowl of soup for \$3.50.*

**Chicken BLT** \$9.95

Chicken Breast with Applewood Smoked Bacon, Baby Greens, Mayo and sliced Roma Tomatoes on Flatbread and Oven Toasted.

Wine: A Red that's "Fruity" or a "Mellow" or "Rich" White.

**Chicken Cordon Bleu** \$9.95

Chicken Breast with Black Forrest Ham, Provolone/Mozzarella Cheeses and Honey Dijon on Flatbread and Oven Toasted.

Wine: Try a "Rich" White or a "Fruity" Red.

**Table 15 Club** \$9.95

Smoked Turkey, Ham, Applewood Smoked Bacon, Smoked Gouda Cheese, Baby Greens, sliced Roma Tomatoes and Chipolte Aioli Sauce on Flatbread and Oven Toasted.

Wine: A Red that's "Fruity" or a "Mellow" or "Rich" White.

**Roast Beef** \$11.95

Sliced Beef, Gorgonzola Cheese, Roasted Red Peppers and Mayo on Flatbread and Oven Toasted.

Wine: Try something from our "Bold" selection.

**Black Forest Ham** \$9.95

Black Forest Ham, Baby Greens, sliced Roma Tomatoes, Smoked Gouda Cheese and Chipolte Aioli Sauce on Flatbread and Oven Toasted.

Wine: Try something from our "Spicy" selection.

## ENTRÉES

*Served with a house salad or caesar salad.*

**Filet Bites** \$19.95

Tender morsels of Filet seasoned and sautéed to perfection. Served with an assortment of Roasted Peppers and Potatoes.

Wine: Although any of our "Bold" selections will do, we're partial to Cabernet.

**Chicken Marsala** \$14.95

An 8 oz Chicken Breast, breaded and sautéed with Mushrooms, Prosciutto Ham and Marsala Wine.

Served with a Vegetable Medley.

Wine: A "Mellow" Red Merlot or Pinot Noir pair well with this dish or perhaps a "Crisp" wine with a touch of sweetness.

**White Lasagna** \$13.95

Home made Alfredo-based Lasagna with Spinach, Mushrooms, Onions, Fresh Garlic, Seasoned Beef and 4 Cheeses. Served with Garlic Bread.

Wine: Feeling luxurious? A "Rich" Chardonnay will bring out all the richness of this dish, but a "Crisp" White will be refreshing.

**Stuffed Red Pepper** \$12.95

Roasted Red Bell Peppers stuffed with Seasoned Beef, Rice, Cheese, a traditional Italian Sauce and baked in our Brick Oven. Served with Roasted Potatoes.

Wine: A "Spicy" wine matches this dish nicely, but Sangiovese is particularly nice.

## SIDE DISHES

T-15 Roasted Potatoes, Vegetable Medley, Sugar Snap Peas, Broccoli, Potato Salad.

## BEVERAGES

Coke, Diet Coke, Sprite, Coffee and Iced Tea \$1.95

San Pellegrino Sparkling Italian Mineral Water \$3.95

*\*\*\*Parties of 8 or more will have a 20% gratuity added to their final bill.*

**Our Mission:** Table Fifteen Bistro and Bar is a place where people can gather to enjoy and celebrate the many good things of life... food, drink, family, and friends. Here at Table 15, we celebrate those pleasures in many ways, particularly through the fruit of the vine. For few things bring upon a smile and a warm heart quite like the marriage of wine with its natural companions: good food, good company, and good times in a relaxing environment.