

*The*  
**WINE  
GROTTO**

AT SAINT JOHN'S

*Flatbreads*

**CLASSIC 16**

old-world pepperoni,  
italian cheese blend  
outlier pinot noir

**SPINACH 16**

creamed spinach, goat  
cheese, roasted tomatoes,  
artichoke  
finca nueva rioja

**BUTCHER 16**

mozzarella, pepperoni, bacon,  
prosciutto, bresaola, red onions  
piatelli malbec

**BBQ CHICKEN 16**

tangy BBQ sauce, bacon,  
grilled chicken, red onion  
por que no red blend

**WHITE 16**

pears, prosciutto,  
arugula, italian cheese  
villa sparina gavi di gavi

**MARGHERITA 16**

fresh mozzarella,  
seasonal tomatoes,  
balsamic glaze, evoo  
euganei pinot grigio

*Shareables*

**WAGYU MEATBALLS\* 22**

pomodorino, mozzarella,  
basil, warm crostini  
paoletti "bella novello" cabernet

**DETROIT SLIDERS\* 15 GFO**

onion, american cheese, pickle,  
special sauce, potato roll, chips  
piatelli malbec

**CHICKEN & FOIE GRAS PIE 21**

caramelized onion, apple,  
dried fruits, toasted nuts, puff pastry  
carl ehrhard "kabinett" riesling

**FIRE & ICE SHRIMP 23 GF**

sautéed, classic cocktail  
chilled, bloody mary ice  
poema organic cava

**BRAISED VEAL CHEEK 22 GF**

brussel sprout hash, cabernet demi  
paoletti "bella novello" cabernet

**JALAPEÑO HUMMUS 14 GFO**

roasted jalapeño, toasted naan, crudite  
avissi prosecco

**SHISHITO PEPPERS 15 GF**

preserved lemon glaze, togarashi  
euganei pinot grigia

**WARM PUB CHEESE 14 GFO**

horseradish pub cheddar, naan bread,  
crudite  
outlier pinot noir

**MARINATED OLIVES 13 GF**

niçoise, castelvetro,   
tangerine-chili mt. athos green  
pardevalles albarin

**PORK BELLY GOCHUJANG  
MAC N CHEESE 19**

campanelle pasta, crispy pork belly,  
creamy cheese sauce, gochujang glaze  
bussola valpolicella ripasso

**HARVEST SALAD 16 GF**

brussel sprouts, fall squash, apple, walnut,  
pomegranate seed, apple cider reduction,  
crispy parmesan  
villa sparina gavi di gavi

(gf) gluten free, (gfo) gluten free option. We make every effort to prepare items to support dietary needs and allergies however, due to cross utilization there may be traces of allergens.

Please inform your server of any allergies you, or your guest(s), may have.

\*Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of food-borne illness.

++For parties of ten or more a 22% gratuity will be added to the check.

## Cheese & Charcuterie

fruit chutney, mustard, nuts, crostini,  
assorted crackers, seasonal fruit garnish

**BUILD YOUR OWN BOARD GFO**

**FIVE SELECTIONS 29**

**ADDITIONAL ENHANCEMENTS 6 EACH**

### Cheese

**SAGE DERBY**

medium firm cows milk

**SPANISH MANCHEGO**

12 month aged sheep, semi hard

**TRIPLE CREAM BRIE**

raw cow, buttery FR

**MAYTAG BLUE**

cow king of American blue, US

**BEEMSTER XO**

cow, butterscotch, whiskey, 26 month NL

**RED DRAGON**

cow, mustard seed, Wales

**CHEF'S SEASONAL SELECTION**

ask your server

### Charcuterie

**BRESAOLA**

air dried beef

**CAPICOLA SALAMI**

spicy cured Italian pork

**MERGUEZ SAUSAGE**

fresh north African lamb sausage

**SOPPRESSATA**

dry pork salami

**PROSCUITTO DI PARMA**

air dried pork

**BLACK FOREST SCHINKEN**

double smoked cured ham

**ARTISAN SAUSAGE**

seasonal rotation

### Sweets

**CHOCOLATE "CHARCUTERIE" 40**

chefs inspiration Valrhona chocolate bars,  
assorted chocolate truffles, feves, pretzel twists,  
strawberries, wafers, ganache dipping sauce  
cocchi brachetto d'aqui

**OLIVE OIL & FIG 14**

olive oil cake, honey mascarpone, fig jam  
villa sparina gavi di gavi

**MULLED WINE CHEESECAKE 15**

vanilla cheesecake, mulled wine gelée,  
orange cream quenelle, graham cracker crust  
innocent bystander moscato

**DARK CHOCOLATE CREME BRULEE 12**

70% guanaja Valrhona chocolate,  
pistachio chocolate tuille  
paoletti "bella novello" cabernet

### Drinkable Desserts

**WINE FLOATS 14 GF**

borgo maragliano brachetto d'aqui,  
vanilla bean ice cream

**BAY VIEW HUMMER 15 GF**

light rum, kaluha,  
vanilla bean ice cream

**ANGELS HUMMER 18 GF**

angel's envy bourbon, crème de  
menthe, vanilla bean ice cream

**FIVE MILE HUMMER 18 GF**

strawberries, disaronno amaretto,  
valentine white blossom vodka,  
vanilla bean ice cream

## Beverages

french press coffee | tea forte | coke, diet coke, sprite

still water | sparkling water



**100% OF PROFITS GO TO CHARITY.**

Every dollar of profit from Saint Johns Resort is used to fund the Pulte Family Charitable Foundation's humanitarian and educational initiatives around the world. For example, the profit from 1 bottle of Bella Novello Cabernet may provide a family in Bangladesh with an emergency meal package that lasts a month.