

12 North Division Street
Peekskill, NY 10566
T. 914.737.6624

12 Grapes

music & wine bar

One block from the Paramount.
Miles from the ordinary.

DINNER MENU

soups

- Classic French Onion Soup \$ 6
Soup of the Day \$ 6

appetizers

- Aged cheeses & meats** — Chef's selection of four cheeses and charcuterie \$12
Pork Ribs — Molasses lacquered pork ribs with green chili macaroni \$10
Beef lettuce wraps — Sesame grilled beef with an Asian pear dipping sauce, roasted garlic kabobs \$ 9
Chicken, Mango and Brie Quesadilla — With Sour Cream and Lime Dipping Sauce \$ 9
Mushroom Ravioli — Freshly made ravioli with three mushrooms, in a Parmesan cream sauce \$ 9
Rum glazed shrimp — Skewered grilled shrimp with a rum glaze sauce, served with papaya salad \$12
Steamed Clams — Steamed clams, chorizo, oven roasted tomatoes, cilantro \$10
Tasmanian Red Crabmeat Parfait — Tender, sweet crabmeat layered with gazpacho \$11
Spice Seared Tuna — Ahi Tuna Seared with a sesame-red chili aioli and wakami salad \$12

greens

- Mixed field greens salad** — Cucumbers, spun carrots and tomatoes with a balsamic vinaigrette \$ 8
Caesar Salad — Hearts of romaine classic Caesar dressing and grilled ciabatta croutons \$ 8
Arugula Salad — Goat cheese, dried cranberries and hazelnuts in a delicate vinaigrette \$ 9
> > Add Chicken, Shrimp or Salmon \$ 5

flatbread pizza

- Pizza Margarita** — Fresh Tomatoes, Fresh Mozzarella & Fresh Basil on a Multi-grain Flatbread \$12
Chicken Flatbread — Grilled Chicken Breast, fresh rosemary and Chevre Goat Cheese \$12
Roasted Tomato Flatbread — Roasted Tomato, Onions, Feta Cheese and a Black Olive Tapenade \$11

pasta

- Farfalle pasta** — Sautéed artichoke hearts, pine nuts, sun dried tomatoes, pesto, shaved Asiago \$18
Shrimp Penne Pasta — Shrimp, oven-roasted tomatoes and baby arugula in a basil Parmesan cream sauce \$20
Angel Hair Pasta — Delicate angel hair pasta tossed with peas & prosciutto in a basil Parmesan cream sauce \$18
Pappardelle Bolognese — Extra wide pasta in a rich tomato sauce made with braised short ribs \$19

entrées

- Grilled King Salmon** — Grilled Fruit, Spring Greens and a Port Reduction \$22
Blue Cornmeal-crust Mahi-Mahi — Black Bean Rice and Mango Salsa. Served with Avocado \$22
Miso-Glazed Butterfish — Alaskan Black Cod with Cold Soba Noodles and Sesame-Vegetable Medley \$27
Pan-Seared French Breast of Chicken — With Wild Mushrooms and Vegetable Ragout \$20
Grilled New York Strip Steak — Blueberry BBQ Sauce, Roasted Garlic Mashed Potatoes and Baby Spinach \$29
Pomegranate Grilled Pork Tenderloin — Apple Risotto and Broccoli Rabe \$24
Orange & Thyme Boneless Breast of Duck — Butter Fondue Potato and Honey Roasted Shallots \$24
Herb-Marinated Frenched Rack of Lamb — Caramelized Carrots and Broccoli Rabe \$32

If you have any food allergies,
please let the wait staff know and we will accommodate.

Catering & Private Parties Welcome