

# WINE CELLAR

## APPETIZER

### Roasted Beet Salad 15

LOCAL MIXED GREENS, ROASTED BEETS,  
GOAT CHEESE, GREEN ONION  
AND SLICED ALMONDS  
FINISHED WITH A BLUEBERRY VINAIGRETTE

### Seared Smoked Scallops 17

IN HOUSE SMOKED SCALLOPS, BACON JAM, LOCAL  
MICROGREENS, BALSAMIC REDUCTION

### Mussels 15

1LB LOCAL MUSSELS, FIRE ROASTED TOMATOES,  
GARLIC, CROSTINI

### Caesar Salad 14

ROMAINE, BACON BITS, SHAVED PARMESAN,  
CROUTONS, TOSSED WITH CAESAR DRESSING

### Seafood Crepes 15

COD, SALMON, BABY SHRIMP, GREEN ONION,  
RED PEPPER FLAKES, HEAVY CREAM  
IN HOUSE MADE CREPES

### Crab Cakes 16

GRILLED AND SERVED OVER PICKLED PEPPERS  
FINISHED WITH CAJUN TARTER SAUCE

### Pork Belly Pave 15

FRIED PORK BELLY, PAVE POTATO STACK,  
HONEY MOLASSES DRIZZLE

## MAIN COURSE

### Braised Beef Rib 37

SLOW BRAISED WITH RED WINE,  
BEEF STOCK AND ONION

### Blackened Salmon 30

SEASONED AND GRILLED  
FINISHED WITH SMASHED AVOCADO SALSA

### Salted Duck Confit 35

SLOW ROASTED IN DUCK FAT, RED WINE VINEGAR  
BEEF STOCK, FINISHED WITH PARTRIDGEBERRY  
VINAIGRETTE

### Filet 48

6OZ CHAR GRILLED TENDERLOIN,  
PARMESAN PEPPERCORN DEMI

### Coconut Curry Cod 28

GRILLED COD FILLET, COCONUT MILK, CURRY,  
RED PEPPER, CARROT AND ROASTED GARLIC

### Steak n' Onion 45

8OZ CHAR GRILLED STRIPLOIN,  
ONION AU JUS

SERVED WITH CHOICE OF  
MUSHROOM RISOTTO, BAKED POTATO OR  
OVEN ROASTED RED POTATO  
VEGETABLE DU JOUR

### Creamy Tuscan Shrimp Pasta 30

SHRIMP SAUTEED WITH GARLIC, TOMATO AND  
SPINACH FETTUCCINI, IN A RICH CREAM SAUCE

## WINE LIST

by the glass  
6oz / 8oz Pour

### Red

Graffigna Malbec	9.75 / 12.75
McManis Cab/Sauv	12.75 / 15.75
LePlan Merlot	10.75 / 13.75
LasMoras Malbec	9.50 / 12.50

### White

Graffigna Pinot Grigio	8.95 / 11.75
Matchbook, Chardonnay	11.75 / 15.50
Lindeman's Bin 65 Chardonnay	7.75 / 10.50
TinPot Hut, Sauvignon Blanc	11.25 / 15.00

### 750 ml Red Wine

Bolla Valpolicella, Italy	42.00
Casillero Reserva Malbec, Chile	38.00
Fat Bastard Pinot Noir, France	42.00
19 Crimes Cabernet Sauvignon, Australia	48.00
LePlan Merlot, France	42.00
Granducatto Chianti, Italy	43.00
Casillero Reserva, Cab. Sauv, Chile	38.00
McManis Cabernet Sauv, California	50.00
Graffigna Centen. Malbec, Argentina	37.00
Casillero Reserva, Merlot, Chile	38.00
Campifiorin, Masi, Italy	58.00
Las Moras Malbec, Argentina	36.00

### 750 ml White Wine

Albino, Pinot Grigio, Italy	
Graffigna Pinot Grigio, Argentina	38.00
Tinpot Hut Sauvignon Blanc, New Zealand	52.00
Bolla Pinot Grigio, Italy	40.00
Lindeman's Bin 65 Chardonnay, Australia	33.00
Matchbook Dunnigan Hills Chardonnay, California	53.00
Pellehaut, France	40.00

### Sparkling Wine

Ruffino Prosecco, Italy	48.00
Spumante Bambino, Canada	25.00
Spumante Bambino (375 ml)	16.00
Henkell Troken, Germany	39.00

### Sangria

White - peach schnapps, vodka, white wine, pineapple juice, 7Up	12.00
Red - cognac, cointreau, red wine, cranberry juice, ginger ale	13.25

### Martini

Gin or Vodka - vermouth, olives	9.50
Grey Goose Vodka	16.95
Green Apple - green apple vodka, lemon juice	8.25
Banana Split - creme de banane, creme de cacao, vodka	8.25
Woo Woo - vodka, peach schnapps, cranberry juice	8.50