

WINE CELLAR

APPETIZER

Roasted Beet Salad 14
MIXED GREENS, ROASTED BEETS,
GOAT CHEESE, GREEN ONION
AND TOASTED ALMONDS
FINISHED WITH A HONEY DIJON VINAIGRETTE

Scallops & Pork Belly 16
SEARED SEA SCALLOPS, TWICE COOKED PORK
BELLY, PUREED CAULIFLOWER,
BALSAMIC GLAZE, GREENS

Caesar Salad 14
ROMAINE, BACON BITS, SHAVED PARMESAN,
CROUTONS, TOSSED WITH CAESAR DRESSING

Lemon Garlic Mussels 15
1LB LOCAL MUSSELS, STEAMED, GARLIC, FRESH
LEMON, WHITE WINE
TOASTED CROSTINI

Panko Crusted Crab Cakes 16
SHREDDED CRAB, ONION, MAYO, HERBS,
PANKO CRUMB CRUST
SERVED WITH CAJUN AIOLI

Greek Lamb Salad 18
MARINATED HERBED LAMB CHOPS, GREENS, RED
ONION, CUCUMBER AND TOMATO ON A BED OF
GREENS FINISHED WITH
FETA AND OREGANO DRESSING

MAIN COURSE

Twisted Surf n Turf 35
GRILLED PORK BELLY AND
BUTTER POACHED SHRIMP

Salted Duck Leg Confit 30
FINISHED WITH
PARTRIDGEBERRY DUCK FAT AU JUS

Blackened Salmon 30
HEAVY SPICED FILLET, GRILLED,
LEMON YOGURT

Merlot Filet 49
7OZ CHAR GRILLED TENDERLOIN,
MERLOT WINE ONION AU JUS

Cornmeal Crusted Cod 28
GRILLED, PEPPERED LEMON BUTTER

Peppered Steak 49
10OZ CHAR GRILLED STRIPLOIN,
CRACKED BLACK PEPPER, DIJON MUSTARD,
BEEF BROTH, TOMATO AND ONION

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

Cremini Chicken Pasta 25
CHICKEN BREAST, CREMINI MUSHROOMS,
GREEN ONION, WHITE WINE, CREAM, SPINACH
AND PARMESAN CHEESE WITH HOUSE MADE
SUNDRIED TOMATO PASTA

WINE LIST

by the glass
6oz / 8oz Pour

Red

LasMoras Syrah Reserva	8.00 / 10.50
Graffigna Malbec	8.75 / 11.75
McManis Cab/Sauv	11.00 / 14.50
LePlan Merlot	8.75 / 11.75
Zontes Beauregard Malbec	10.50 / 13.75

White

Graffigna Pinot Grigio	8.75 / 11.75
Matchbook, Chardonnay	11.75 / 15.50
Casillero Reserva,Sauv Blanc Chile	8.50 / 11.25
Lindeman's Bin 65 Chardonnay	7.75 / 10.50
TinPot Hut, Sauvignon Blanc	11.25 / 15.00

750 ml Red Wine

Bolla Valpolicella, Italy	36.00
Casillero Reserva Malbec, Chile	36.00
Fat Bastard Pinot Noir, France	40.00
19 Crimes Cabernet Sauvignon, Australia	44.00
Las Moras Syrah, Argentina	34.00
LePlan Merlot, France	40.00
Zontes Beauregard Malbec, Australia	48.00
Casillero Reserva,Cab. Sauv, Chile	36.00
Pelee Island Pinot Noir, Canada	41.00
McManis Cabernet Sauv, California	49.00
Graffigna Centen. Malbec , Argentina	37.00
Casillero Reserva,Merlot, Chile	36.00
Campifiorin, Masi, Italy	58.00

750 ml White Wine

Casillero Reserva,Sauv Blanc Chile	36.00
Graffigna Pinot Grigio, Argentina	37.00
Tinpot Hut Sauvignon Blanc, New Zealand	52.00
Bolla Pinot Grigio, Italy	40.00
Tinpot Sauvignon Blanc	52.00
Lindeman's Bin 65 Chardonnay, Australia	33.00
Matchbook Dunnigan Hills Chardonnay, California	53.00

Sparkling Wine

Ruffino Prosecco, Italy	46.00
Spumante Bambino, Canada	24.00
Spumante Bambino (375 ml)	15.00
Henkell Troken, Germany	38.00

Sangria

White - peach schnapps, vodka, white wine, pineapple juice, 7Up	11.75
Red - cognac, cointreau, red wine, cranberry juice, ginger ale	12.75

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