

Wine Cellar

Starters

Caesar Salad

romaine , lardons, shaved parmesan, baked croutons,
house dressing 11.00

Seafood Cioppina

variety of seafood, tomato stock, mirepoix, crushed chili 15.00

French Steamed Mussels

white wine, garlic, cream 14.00

Beet & Arugula

roasted beets, goat cheese, avocado, arugula, green onion,
sherry vinaigrette 13.00

Smoked Sea Scallops

bacon jam, arugula, balsamic olive oil 16.00

Entree

Manhattan Striploin

10 oz char grill, cracked pepper corns, herbed butter 40.00

Salmon

grilled, beet root, creme fraiche, arugula 28.00

Tenderloin

7oz char grilled, veal demi 45.00

Herb Roasted Chicken Supreme

pan seared, fresh herbs, caramelized onion 27.00

above selections served with your choice of
mushroom risotto, bite size red potato or baked potato
vegetable du jour

Duck Ragu

leek, garlic, tomato, port, polenta 35.00

Crusted Goat Cheese & Spinach Pasta

tomato, green onion, garlic, spinach, rose cream,
panko, goat cheese 25.00



WINE

by the glass
6oz / 8oz Pour

Red

LasMoras Shiraz Reserva	8.00 / 10.50
Graffigna Malbec	8.75 / 11.75
McManis Cab/Sauv	11.00 / 14.50

White

Graffigna Pinot Grigio	8.75 / 11.75
Casillero Reserva,Sauv Blanc Chile	8.50 / 11.25
Lindeman's Bin 65 Chardonnay	7.75 / 10.50

Red Wine

Bolla Valpolicella, Italy	36.00
Casillero Reserva,Malbec Chile	35.00
LasMoras Syrah Reserva , Argentina	33.00
Fat Bastard Pinot Noir, France	40.00
Casillero Reserva,Cab. Sauv, Chile	35.00
McManis Cabernet Sauv, California	49.00
Graffigna Centen. Malbec , Argentina	37.00
Casillero Reserva,Merlot, Chile	35.00

White Wine

Casillero Reserva,Sauv Blanc Chile	36.00
Graffigna Pinot Grigio	37.00
Lindeman's Bin 65 Chardonnay	33.00

Sparkling Wine

Ruffino Prosecco, Italy	46.00
Spumante Bambino, Canada	24.00
Spumante Bambino (375 ml)	14.00
Henkell Troken, Germany	38.00

