

WINE CELLAR

APPETIZER

Roasted Beet Salad 14

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

Smoked Sea Scallops 17

BACON JAM, BALSAMIC OLIVE OIL, ON ASSORTED GREENS

Caesar Salad 13

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

Onion Soup 10

HERB AND GARLIC BEEF BROTH, CARAMELIZED ONION,
ITALIAN CROSTINI PROVOLONE AND PARMESAN CHEESE

French Steamed Mussels 14

STEAMED WITH GARLIC AND CREAM, SERVED WITH CROSTINI

Avocado Smoked Salmon 18

BLENDED SEASONED AVOCADO, RED ONION, SMOKED SALMON
AND AVOCADO CREMA

Pork Belly 15

SLOW ROASTED, BALSAMIC REDUCTION DRIZZLE ON JALAPENO SLAW

MAIN COURSE

Bourbon Glazed Salmon 30

GRILLED SALMON, BOURBON SAUCE ON GREENS

NY Striploin 49

10OZ CHAR GRILLED WITH ROASTED GARLIC DEMI

Stuffed Chicken 28

8OZ BREAST WITH PROSCIUTTO, PEAR, PROVOLONE
ROASTED MUSHROOM SAUCE

Savory Cod 25

COD FILLET, LIGHTLY FLOURED THEN GRILLED
WITH A SAVORY CREAM SAUCE

Angus Tenderloin 48

7OZ CHAR GRILLED WITH RED WINE DEMI REDUCTION

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

Shrimp & Pasta 30

SAUTEED SHRIMP WITH HEAVY CREAM, GREEN ONION & TOMATO
TOSSED WITH FRESH HOUSE MADE FETTUCCINI

DESSERT

ask your server for todays selections

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

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
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
Rose - rose wine pink lemonade, 7Up	10.75

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