

## Starters

**Yukon Gold Potato Chips** \$ 9  
Roasted Onion, Red Pepper Aioli &  
Maytag Blue Cheese Dipping Sauces

**Citrus-Poached Shrimp Cocktail** \$15  
House Made Cocktail Sauce

## Soups & Salads

**Lobster Bisque** \$ 8  
Cognac & Crème Fraiche

**Onion Soup** \$ 7  
Classic Preparation, Gruyere &  
Sourdough Crouton

**Sculpted Chicken Caesar Salad** \$ 13  
Our Signature Salad!

**Maple Glazed Salmon & Mixed Greens** \$ 14  
Asian Pear, Candied Pecans &  
Sherry Vinaigrette

**Seared Ahi Tuna** \$ 15  
Asparagus, Roasted Tomato,  
Napa Salad & Hoisin

**Steak Salad** \$ 16  
NY Sirloin, Field Greens,  
Peppered Ranch Dressing &  
Crispy Onion Straws

## Sandwiches

All of our Sandwiches are served with our Signature Homemade Kettle Chips

**French Dip Pannini** \$ 15  
Prime Rib, Au Jus &  
Provolone

**Kobe Bacon Cheese Burger** \$ 15  
10oz Burger, Aged Cheddar &  
Maple Bacon

**Pan Roasted Turkey on Focaccia** \$ 13  
Avocado, Tomato & Lettuce

**Kobe "Surf & Turf" Burger** \$ 20  
10oz Burger, Lobster Tail &  
Tarragon Aioli

**Organic Roast Chicken Sandwich**  
Basil and Bruschetta, Fresh Mozzarella  
& Asiago Cheese  
\$ 14

## Entrees

**Seared Alaskan Halibut** \$ 20  
Wasabi Mashed, Spicy Sprouts  
& Ginger-Soy Vinaigrette

**Scottish Salmon (Cleanfish)** \$ 19  
Pan Seared with Spinach, Pineapple  
& Pomegranate Reduction

**Wild Mushroom Ravioli**  
Brown Butter, Sage & Pine Nuts  
\$ 17

## Meats & Poultry

Served with Red Skinned Mashed Potatoes and Roasted Vegetables

**Bone in Ribeye 14oz** \$ 25

**Prime Mignon 5oz & Shrimp Scampi** \$ 29

**Bone In Kurobuta Pork Chop** \$ 31  
Quince & Maple-Brined

**Organic Pan Roasted Chicken** \$ 17  
Spinach & Natural Pan Gravy

## Appetizers

<b>Crabcake</b> Roasted Corn, Lemon Basil Aioli	<b>\$ 13</b>	<b>Pan Seared Diver Scallops</b> With, Sweet Pea and Porchini Foam and Pancetta	<b>\$ 14</b>	<b>Citrus-Poached Shrimp Cocktail</b> House Made Cocktail Sauce	<b>\$ 15</b>
<b>Yukon Gold Potato Chips</b> Roasted Onion, Red Pepper Aioli & Maytag Blue Dipping Sauces	<b>\$ 9</b>	<b>Lobster-Avocado Stack</b>	<b>\$ 15</b>	<b>Seared Ahi Tuna 3 Ways</b> Sesame, Peppered, Fresh Herbs	<b>\$ 15</b>
<b>Prince Edward Steamed Mussels</b> With Shallots, Pernod, Tomato, Basil and Herb Crouton	<b>\$12</b>	<b>Four!</b> Poached Shrimp, Diver Scallop, Seared Ahi & Crabcake	<b>\$ 17</b>	<b>Artisan Cheese Plate</b> Humboldt Fog, Tete de Moine and Maytag Blue Cheeses With Dried Fruit and Honeycomb	<b>\$ 12</b>

## Soups & Salads

<b>Lobster Bisque</b> Cognac & Crème Fraiche	\$ 8	<b>Ginger Butternut Squash Soup</b> Apple Foam	\$ 8	<b>Wedge</b> Boston Bibb, Maple Bacon, Gorgonzola Dressing	\$ 8
<b>Organic Mixed Greens</b> Asian Pear, Blue Cheese, Candied Pecans, Sherry Vinaigrette	\$ 9	<b>Caesar</b> Sculpted Our Way!	\$ 8	<b>Roasted Beet Salad</b> Laura Chanel Goat Cheese, Wild Rocket Arugula, Aged Balsamic Dressing	\$ 7

## Sides

### *Vegetables*

Pan Roasted Wild Mushrooms	\$ 9
Rainbow Baby Carrots	\$ 7
Asparagus	\$ 8
Spinach & Roasted Garlic	\$ 7
Broccolini, Lemon & Olive Oil	\$ 7

### *Potatoes and More*

Skinny Fries	\$ 5
Baked & Loaded	\$ 6
Roasted Fingerlings	\$ 7
Red Skin Mashed	\$ 6
White Cheddar Mac-n-Cheese	\$ 6
Sweet Potato Casserole	\$ 7

## Entrées

We have carefully selected the finest meats available including  
Prime Aged Beef & Colorado Lamb

Prime Filet Mignon 10oz	\$ 40	Prime Bone In Ribeye 22oz	\$ 41	Prime Porterhouse 22oz	\$ 42
Dry Aged NY Sirloin 14oz	\$ 39	Bone In Kurobuta Pork Chop Quince and Maple Marmalade	\$ 31	Surf and Turf Filet and Lobster	\$ 51
Organic Pan Roasted Chicken Morels Spinach & Natural Pan Gravy	\$ 23	Wild Mushroom Ravioli Brown Butter, Sage, Pine Nuts	\$ 22	Rack of Lamb Dijon, Provencale Breadcrumbs, Zinfandel Reduction	\$ 37
Seared Ahi Tuna Spicy Sprouts and Ginger-Soy Vinaigrette	\$ 29	Scottish Salmon (Cleanfish) Pan seared with Spinach, Pineapple and Pomegranate Reduction	\$ 27	Twin Broiled Lobster Tails	\$ 55
Colossal Lemon-Garlic Shrimp	\$ 29	Pan Roast Chilean Seabass Haricot Vert and Lemon Vinaigrette	\$ 28	Seafood Cioppino Scallops, Shrimp, Mussels, Sea Bass and Lobster	\$ 32

## Desserts

Pound Cake French Toast  
with cinnamon ice cream  
\$9

Berries and Chambord  
with sweet cream  
\$8

Cheesecake  
topped with fresh berries  
\$8

Crème brûlée  
\$8

Chocolate Terrine  
with caramelized bananas  
and passionfruit foam  
\$9

Chocolate or Grand Marnier Soufflé  
*(please allow 30 minutes)*  
\$10

Apple Strudel  
with vanilla bean ice cream  
\$9

## Ports

Taylor Fladgate LBV  
\$ 8.50

Sandeman's 20 year  
\$ 13.50

Dow Vintage Port 1985  
\$19

Dow Vintage Port 1970  
\$30

Dow Vintage Port 1966  
\$60

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## Cabernet

	Glass/Bottle
St. Supery, Napa 2003	52
Sterling, Napa 2005	14 55
Clos du Val, Napa 2005	16 64
Stonestreet, Alexander Valley 2004	70
Freemark Abbey, Napa 2004	18 72
Heltz Cellars, Napa 2003	20 80
Merryvale Reserve, Napa 2005	90
Arrowood, Sonoma 2004	90
Stag's Leap, Napa 2004	92
Jordan, Sonoma 2004	95
Grgich Hills, Napa 2004	95
ZD, Napa 2005	95
Groth Estate, "Oakville", Napa 2005	98
Clos Pegase "Graveyard", Napa 2003	100
Fisher, Sonoma 2004	115
Gianni Paoletti, Napa 1998	120
Caymus, Napa 2005	130
BV Georges Latour Private Reserve, Napa 2003	148
Altamura, Napa, 2004	150
Nickel & Nickel "Tench Vineyard," Napa 2005	160
Beringer Private Reserve, Napa 2000	160
Jarvis, Napa 2002	165
Penfolds Bin 707, South Australia 2002	170
Chateau Montelena Estate, Napa 2002/2003	175
Duckhorn, Napa 2004	185
Far Niente, Napa 2004	190
Silver Oak, Napa 2003	195
Robert Mondavi, Reserve, Napa 1999	195
Ridge Montebello, Napa 1998	200
Caymus Special Select, Napa 2003/2004	220
Dominius Estate, Napa 2004	240
Heltz Cellars "Martha's Vineyard", Napa 2003/2005	250
Robert Mondavi, Reserve, Napa 1997	260
Jarvis Reserve, Napa 2001	275

## Merlot

	Glass/Bottle
Markham, Napa 2004	48
Stonestreet, Alexander Valley 2004	50
Robert Mondavi, Napa 2005	13 52
Provenance, Napa 2004	55
Robert Sinskey Vineyards, Los Carneros-Napa 2003	15 60
Ferrari-Carano, Napa 2005	65
Chateau. St. Michelle "Canoe Ridge", WA 2003	65
Stags Leap, Napa 2005	72
Merryvale Reserve, Napa 2003	78
Luna, Napa 2003	80
Arrowood, Sonoma 2002	90
Duckhorn, Napa 2004	95
North Star, Columbia Valley, Washington 1999	100
Beringer "Howell Mountain", Napa 2001	130

## Zin

	Glass/Bottle
Kunde, Old Vines 2004	45
Artezin, Zinfandel, Mendocino County 2006	15 60
Ridge, Lytton Springs 2005	18 72
XY ZIN "50 Year" Alexander Valley 2006	80
Medusa "Lovers Lane" Old Vine Mendocino 2004	85
Nickel & Nickel "Bonfire Vineyard", Dry Creek Valley '05	100
Nickel & Nickel "Ponzu", Russian River Valley 2005	100

## Pinot Noir

Benziger, Sonoma 2006  
 Domaine Chandon, Pinot Meunier, Carneros 2006  
 Saintsbury, Carneros 2006  
 Taz "Fiddlestix Vineyard", Santa Rita Hills 2005  
 Robert Sinski, Los Carneros, Napa 2006  
 Byron Estate "Sierra Madre", Santa Maria 2002  
 Hendry, Blocks 4 & 5, Napa, 2005  
 Drew "Fog Eaters", Anderson Valley 2006  
 Au Bon Climat "Knox Alexander" Santa Maria 2005  
 Duckhorn "Goldeneye", Anderson Valley, Napa 2005  
 ZD Reserve, Carneros, 2006  
 Ponzi Reserve, Willamette Valley 2004  
 Seasmoke, "Southing", Santa Rita Hills, 2006  
 Favia "La Josephina" Russian River Valley 2005

### Glass/Bottle

52  
 16 64  
 70  
 18 72  
 75  
 80  
 85  
 85  
 90  
 95  
 100  
 105  
 110  
 140

## Bordeaux/Meritage Blends

Tapestry Reserve, Napa 2004  
 Hedges Reserve, Columbia Valley 1998  
 Flora Springs "Trilogy", Napa 2003  
 Sena, Mondavi & Chadwick, Chile 2004  
 Justin "Isosceles", Paso Robles 2005  
 Papillon, Napa Valley 2005  
 Chateau St Jean "Cinq Cepages", Sonoma 2003  
 Chateau Lynch Bages, Pauillac 2003  
 Merryvale "Profile", Napa 2003  
 Niebaum-Coppola "Rubicon" 2001  
 Quintessa, Napa 2002/2003  
 Joseph Phelps Insignia 2000  
 Opus One, Napa 2004  
 Mouton Rothschild, Pauillac 2001  
 Chateau Latour, Pauillac 1996

### Glass/Bottle

20 80  
 90  
 95  
 95  
 115  
 120  
 125  
 180  
 180  
 180  
 200  
 215  
 225  
 350  
 400

## Super Tuscans/Cal-Italian

Tassinai, Tuscany 2001  
 Luce, Mondavi & Frescobaldi, Tuscany 1999  
 Antinori "Tignanello" Tuscany 2004  
 Gianni Paoletti "Ultra", Napa 1998  
 Antinori "Solaja", Tuscany 2003  
 Gaja "Sugarelle", Brunello Di Montalcino Tuscany 2001  
 Ornellaia "Masseto", Tuscany 1999

### Bottle

95  
 125  
 140  
 170  
 250  
 300  
 525

## Unique Reds

Antinori Chianti Classico Riserva 2002/2003  
 Abadia Retuerta, Tempranillo, "Rivola", Castilla Y Leon 2004  
 Domingo Molina, Malbec, Argentina 2003  
 Penfolds Bin 389 Cabernet/Shiraz, S.A. 2004  
 Rosemont "GSM", Show Reserve, McLaren Vale, 2004  
 Sienna Ferrari-Carano, Sangiovese, Malbec/Cabernet, Napa 2005  
 Fabre Mount Mayou, Malbec/Cabernet, Grand Reserve 2002  
 M. Chapoutier Chateauneuf du Pape 2005  
 The Prisoner, Zin, Cabernet, Syrah, Napa 2006  
 Merkin Vineyards "Chupacabra" Mystery Blend, Napa 2006  
 Treana, Cabernet, Merlot, Syrah, Paso Robles 2005  
 Palo Domingo, Malbec, Argentina 2003  
 Rosemount "Balmoral" Syrah, Australia 2001  
 Paraduxx, Zinfandel, Cabernet, Merlot, Napa 2005  
 D'Arenberg Shiraz, McLarenvale 2005  
 Caduceus Primer Paso Syrah/Malvesia/Muscat, Napa 2005  
 Caduceus Nagual de la Naga Cabernet/Sangiovese, Napa 2005  
 Caduceus Nagual del Sensei Cabernet/Syrah Napa 2005  
 Arietta, "Variation One" Merlot & Syrah, Napa 2005  
 Arietta, "H Block" Cabernet Franc & Merlot, Napa 2005  
 Penfolds "Grange", Shiraz, South Australia 2003

### Glass/Bottle

42  
 11 44  
 13 52  
 60  
 15 60  
 75  
 75  
 80  
 20 80  
 80  
 82  
 90  
 92  
 95  
 100  
 115  
 140  
 190  
 200  
 250  
 400

## Champagne

	Split/Bottle	
Mumm Cuvee, Napa	9	36
Piper-Heidsieck, Brut, Champagne	14	
Moet & Chandon, "White Star," Champagne	16	60
Schramsburg Demi Sec, Napa 2004		70
Tattinger Brut, "La Francaise," Champagne		75
Veuve Clicquet "Yellow Label", Champagne		95
Moet & Chandon Brut Rose Imperial, Champagne		90
Cuvee Perrier-Jouet, Fleur de Champagne 1998	20	180
Cuvee Dom Perignon, Champagne 1999		225

## Sauvignon Blanc

	Glass/Bottle	
Markham, Napa 2005		35
Beringer Alluvium, Knights Valley 2006		36
Drylands, Sauvignon Blanc, New Zealand 2007	11	44
Groth, Napa 2007		46
Ferrari-Carano, Sonoma 2007		48
Silverado, Sauvignon Blanc, "Miller Ranch", Napa 2007	13	52
Mulderbosch, Stellenbosch, South Africa, 2006		60

## Unique Whites

	Glass/Bottle	
Valley of the Moon Pinot Blanc, Sonoma 2004		36
Luna Pinot Grigio, Napa 2006	10	40
Sokol Blosser Evolution, Oregon State 9 <sup>th</sup> Edition		48
Treana, Central Coast 2006		55
Leeuwin Estates Riesling, Margaret River 2005		58
Chateau St. Michelle, Dr. Loosen Riesling 2006	16	64
Caymus Conundrum, Napa 2006		70

"Wine to me is passion. It's family and friends.

It's warmth of heart and generosity of spirit. Wine is art. It's culture.

It's the essence of civilization and the act of living..."

-Robert Mondavi

## Chardonnay

	Glass/Bottle	
Sanford, Santa Rita Hills 2006	10	39
Glenn Carlou, Paarl, S.A. 2006		40
Groth, Napa 2006		45
Merryvale Starmont, Napa 2006		48
Ortman Family, Chardonnay, Edna Valley 2006	14	56
G. Duboeuf, Pouilly Fuisse, Burgundy, 2006		58
Ferrari-Carano, Napa 2005		60
Stags Leap, Napa 2006		62
Cht. St. Michelle, Columbia Valley 2006		64
Jordan, Sonoma 2005	17	68
Robert Mondavi Reserve, Napa 2005		70
Beringer Reserve, Private Reserve, Napa 2006	18	72
Fisher, Sonoma 2004		75
Grgich Hills, Napa 2005		75
Nickle & Nickle Searby, Napa 2005		75
Chalk Hill, Sonoma 2004		75
Cakebread Cellars, Napa 2007		80
Mer Soleil, Central Coast 2005		85
Far Niente, Napa 2005		90
ZD Reserve, Napa 2005		90
HdV, Carneros 2004		95
Beringer Sbragia, Napa 2005		95
Jarvis Finch Hollow, Napa 2005		100
Jarvis Reserve, Napa 2005		125

## Dessert Wines

	Glass/Bottle	
EOS "Tears of Dew," Moscato, Paso Robles 2006		40
Robert Mondavi, Moscato D'Oro, Napa 2006		45
Royal Tokaji "Red Label", Hungary 2000	10	60
Grgich Hills "Violetta" Late Harvest, Napa 2003		70
Inniskillin, Riesling, Niagara Peninsula 2006	15	95
Royal Tokaji "Azu Essencia", Hungary 1995		400



## First Course

Choose One

Organic Mixed Greens Salad or Ginger Butternut Squash Soup

## Entrée

Choose One

Organic Pan Roasted Chicken

8 oz. Filet & Grilled Shrimp

Wild Mushroom Ravioli

Scottish Salmon - *Sustainable Clean Fish*

## Sides

Choose Two

Wild Mushrooms, Rainbow Baby Carrots, Spinach and Roasted Garlic, Broccolini,  
Asparagus, Skinny Fries, Red Skin Mashers, Roasted Fingerling Potatoes

## Desserts

Choose One

Apple Strudel or Berries Chambord

## Going, Going, GONE!

Last Chance on Overstocked Inventory & Highly-Rated Wines....

	Original	Discounted
<b>Chardonnay</b>		
Beringer Reserve, Private Reserve, Napa 2006	72	45
Far Niente, Napa 2005	90	65
Jarvis Reserve, Napa 2005	125	80
<b>Dessert Wines</b>		
Royal Tokaji "Azu Essencia", Hungary 1995	400	200
<b>Cabernet</b>		
Gianni Paoletti 1998	120	80
BV Georges Latour Private Reserve, Napa 2003	148	100
Nickel & Nickel "Tench Vinyard" Napa 2005	160	105
Duckhorn, Napa 2004	185	120
Robert Mondavi Reserve, Napa 1999	195	140
Heitz Cellars "Martha's Vinyard" Napa 2003	250	170
<b>Merlot</b>		
Beringer "Howell Mountain", Napa 2001	130	80
<b>Zin</b>		
Nickel & Nickel "Ponzu", Russian River Valley 2005	100	65
<b>Pinot Noir</b>		
Drew "Fog Eaters", Anderson Valley 2006	85	65
Ponzi Reserve, Willamette Valley 2004	105	80
<b>Bordeaux/Meritage Blends</b>		
Opus One, Napa 2004	225	170
<b>Super Tuscans/Cal-Italian</b>		
Gianni Paoletti "Ultra" Napa 1998	170	135
Gaja "Sugarille" Brunello Di Montalcino, Tuscany 2001	300	180