

# WINE SELECTION

\* new offering

## Bin Champagne and Sparkling Wines

- 100 NV Le Contesse Pinot Rose Spumante Cuvee Brut- Vazzola, Italy 30  
Fruity Notes with touch of berries and floral hints of roses and violet
- 101 NV Guiseppe Savini Prosecco 'Lellé'- Veneto, Italy 30
- 102 2015 Olim Bauda Moscato D'Asti 'Centive' - Piemonte, Italy 32
- 103 2014 Gerard Bertrand Crémant De Limoux Blanc- Limoux, France 40  
Chenin & Chardonay Grapes with Hints of Honey, green apple & white flowers
- 104 NV Gonet-Medeville Brut Tradition Premiere Cru - Champagne, France 75  
Traditional Premier Cru brut Champagne grown on the Famous slopes of Bisseuil France
- 105 2017 Wilson Creek Almond Sparkling Wine 26  
Crisp and light, Slightly Sweet with Nutty hints -

## White Wine and Rosé

- 201 2017 Villa Rubino Pinot Grigio-Fruili , Italy 26- 8 glass  
Creamy medium bodied wine , Hints of Lemongrass & green apple
- 202 2017 Big Little Winery Reisling Leelanu, Michigan 30  
Mixed Varietal with fresh fruit aroma and touch of sweetness
- 203 • 2017 - Blue Quail Organic Sauvignon Blanc Mendocino, Ca 30
- 204 2014 Muros Antigos Alvarinho - Moncao, Portugal 39
- 205
- 206 2015 McNab Ridge Chardonnay - Mendocino, CA. 35 -9 glass
- 207 • 2018 Mr Pink (Dry Rose) underground Wine Project

## Red Wine

- 301 • 2016 Louie Chevallier , Bourgogne Rouge Languedoc, France 34- 9 glass  
Darker tannins Aromatically complex, Velvety texture
- 302 • 2016 Les Carrelets, Merlot Blend -Bordeaux, France 30
- 303 • 2015 Mcnab Ridge Cabernet Sauvignon—Mendicino, Ca 36- 9 glass  
Oak, Dark cherry, Vanilla & Hint of chocolate a smooth & balanced wine
- 304 2017 Lanciola Chianti Colli Fiorentini - Tuscany, Italy 32
- 305 2017 Christopher Michael Pinot Noir - Oregon 34
- 306 2014 Sangenis I Vaqué 'Dana' - Priorat, Spain 39
- 307 2011 Tenuta di Sesta Brunello di Montalcino - Tuscany, Italy 70
- 308 2015 Devild Playground , Cabernet- Underground Wine Project 55
- 309 \* 2010 Kukula- Red Blend Pasa Robles, Ca— 34

## Sweet and Dessert Wine

- 400 • NV Wilson Creek Decadencia Chocolate Wine Temecula, CA 55- 13 glass  
Old Vine Zinfandel plum, currant & Black Cherry, vanilla & spice Truly Unique
- 401 2015 Olim Bauda Moscato D'Asti Centive- Piemonte, Italy 32
- 402 NV Niepoort Tawny Port - Douro, Portugal 39

# MENU

## SOUPS

SOUP DU JOUR 4-  
Chef's Featured Soup of the Day

TOMATO BISQUE 5-  
Fresh Roasted Heirloom Tomato's & Herbs in a Vegetable Broth

## APPETIZERS

TUNA FLATBREAD 11-  
Seared blue fin Tuna and Avocado on crispy flatbread with Honey Teriyaki glaze

4 BBQ BACON WRAPPED JUMBO SHRIMP 11-

CALAMARI FRITTI 10-  
Tender Calamari Tubes Lightly Breaded with Sweet Louisiana spices, Served with spicy Marinara

WINGS 9-  
BBQ, Spicy, Black Garlic Parmesan

## DINNER SALADS

SEARED TUNA or GRILLED SALMON & AVACADO SALAD 14-  
Field Greens, Cucumbers, Tomato's, fresh avocado with Lemon Vinaigrette

SPRING SALAD 12-  
Candied Pecans, Cranberries, Goat Cheese, Cucumbers, tomato's, Red Onions & Raspberry Walnut dressing

CLASSIC CAESAR SALAD 10-  
Green Leaf Romaine, Grated Parmigiano Romano, Caesar Dressing & Fresh Cracked Pepper  
ADD GRILLED CHICKEN 4-

HOUSE SALAD 9-  
Mixed Greens, Cherry Tomato's, Cucumbers, Red Onions Croutons  
ADD GRILLED CHICKEN 4-

## KID'S MENU

CHICKEN FINGERS W/ FRIES 3PC 7.50 / 5PC 10.50

CHEESEBURGER W/ SIDEWINDER FRIES 8-

LINGUINE MARINARA or GARLIC BUTTER 7-

GRILLED CHEESE W/ SIDEWINDER FRIES 6-

FISH & CHIPS 9-

## ENTRÉES

CHOICE OF HOUSE SALAD, CAESAR SALAD OR SOUP DE JOUR

STARCHES: RICE PILAF, POTATOS AU GRATIN, PASTA GARLIC BUTTER

CENTER CUT FILET MIGNON 30-

8 OZ. Center Cut Angus Reserve Tenderloin, Choice of Starch & Vegetable De jour

NORWEGIAN GRILLED SALMON 18-

Light Honey Teriyaki Glaze, Starch & Vegetable De Jour

SHRIMP FRA DIABLO 22-

In Spicy Italian Red Sauce , Choice of Starch and Vegetable De Jour

PORTERHOUSE PORK CHOP 23-

14 oz Chop served with mango Chutney, choice of Starch and Vegetable De Jour

NEW ORLEANS CAJUN CHICKEN 17-

Spicy Blackened Chicken Breast in a Creamy Cajun Style Sauce Over Rice or Linguine

CHICKEN & SHRIMP CARBONARA 18-

Chicken , Jumbo Shrimp, Crimini Mushrooms, Diced Bacon , Garlic Cream over Linguine

BROILED JUMBO SCALLOPS 30-

Jumbo Dry Scallops Broiled in Garlic Butter & Lemon, Choice of Starch & Vegetable De jour

GRILLED PESTO CHICKEN 15-

Marinated Breasts of Chicken , Heirloom Tomato and Buffalo Mozzarella tossed in Lemon Vinaigrette, choice of Starch and Vegetable De Jour

SMOKED BABYBACK RIBS \$17

Apple Smoked then basted with Sweet BBQ Choice of Starch and Vegetable De jour

RIBS & WINGS 15-

Half Rack Ribs and Half Dozen Wings & Fries

HERB POLENTA CAKE & VEGETABLE

Fresh Vegetables Sautéed in black garlic, parmesan and Truffle oil