

# WINE SELECTION

\* new offering

## Champagne and Sparkling Wines

- 100 Champagne, Duc De Valmer, France 25  
101 Prosecco, Val d'Oca, Italy 30 Split 6  
103 Sparkling Moscato, Gemma Di Luna, Italy Split 8

## White Wine and Rosé

- 201 Riesling, J. Lohr, California 21 glass 7  
202 Pinot Grigio, Barone Fini, Alto Adige, Italy 25  
203 Sauvignon Blanc, The Crossings, Marlborough, New Zealand 27 Glass 7  
204 Chardonnay, Josh Cellars, California 24 Glass 7  
205 Sauvignon Blanc, CaBolani, Italy 21  
207 Rose, Fleur de Prairie, Provence, France 26

## Red Wine

- 301 Pinot Noir , Pavette, California 21  
302 Pinot Noir, Pike Road, Oregon 32  
303 Merlot, Barone Fini, Italy 21  
304 Red Blend, Lignum, Italy 26  
305 Red Blend, Coppola Claret , California 30 Glass 9  
306 Cabernet Sauvignon, Josh Cellars, California 26 Glass 8  
307 Cabernet Sauvignon, Stags Leap, Napa Valley 48

## Sweet and Dessert Wine

- 400 Chianti, Classico Querceto , Italy 21  
401 Port, Ramos Pinto Collectors, Portugal 40 Glass 10

Mezza Corona Italian Collection House Wine 6

Pinot Noir, Moscato, Pinot Grigio, Chardonnay, Cabernet Sauvignon, Merlot

# MENU

## SOUPS

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

FRENCH ONION SOUP 6-

## APPETIZERS

ASIAGO STUFFED GNOCCHI W/ SAGE BROWN BUTTER CRIMINI MUSHROOMS 11-

STEAMED MUSSELS 12-  
Tossed in White Wine, Garlic and Fresh Lemon Juice

CALAMARI FRITTI 10-  
Tender Calamari Tubes Lightly Breaded with Sweet Louisiana Spices, Served with Spicy Marinara

## DINNER SALADS

CURRY CHICKEN SPRING SALAD 13-  
Bed of Spring Mix topped with our Organic Grilled Chicken W/ Raisins, Peppers, Red Onions, Yellow Curry

SPRING COBB SALAD 12-  
Hard Boiled Egg, Avocado, Bacon, Tomatoes, Blue Cheese, Red Onion

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

HOUSE SALAD 9-  
Mixed Greens, Cherry Tomatoes, Cucumbers, Red Onions, Croutons

ADD GRILLED or BLACKENED CHICKEN TO ANY SALAD 4-

## KID'S MENU

CHICKEN TENDERS W/ FRIES 4 PCS 10-

LINGUINE MARINARA or GARLIC BUTTER 7-

KIDS PIZZA 8- PEPPERONI PIZZA 8.50

KIDS FILET 14

## ENTRÉES

CHOICE OF HOUSE SALAD, CAESAR SALAD OR SOUP DU JOUR

STARCHES: RICE PILAF, POTATO DU JOUR , GARLIC BUTTER LINGUINE

### CENTER CUT RESERVE FILET MIGNON 37-

8 oz. Center Cut Angus Reserve Tenderloin served with Merlot Demi Glace Reduction  
Choice of Starch & Vegetable Du Jour

### GRILLED AGED PRIME ANGUS SIRLOIN MADEIRA 26-

Sauteed Crimini Mushroom And Madeira Wine Sauce, Choice of Starch & Vegetable Du Jour

### GRILLED RACK OF LAMB 36-

Full Rack served with Classic Mint Jelly , Choice of Starch and Vegetable Du Jour

### CARRIBBEAN GROUPER 24-

Dusted with Caribbean Spices, Pan Fried & Oven Finished Topped with Peach Mango Salsa  
Choice of Starch & Vegetable Du Jour

### SHRIMP & MUSSEL SCAMPI 23-

Shrimp & Mussels Sauteed in Fresh Garlic, Lemon, White wine Served over Linguine

### NEW ORLEANS CAJUN CHICKEN 17- Or JUMBO SHRIMP 20-

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

### TENDERLOIN TIPS & SHRIMP 18-

Sautéed with onions and Mushrooms tossed in a Madeira Wine Reduction  
Over rice or Linguine

### BEEF MILANESE 22-

Tenderloin Cutlets Pan Fried W/ Tomato Merlot Reduction, Choice of Starch & Vegetable Du  
Jour

### GRILLED CHICKEN AND ARTICHOKE 18-

Organic Grilled Chicken & Artichoke Topped with Fresh Lemon, Herb Mustard Sauce  
Choice of Starch & Vegetable Du Jour

### ASIAGO STUFFED GNOCCHI & GRILLED VEGETABLES 16-

Fresh Vegetables, Grilled Artichokes & Oven Roasted Tomato's Sautéed tossed in olive oil  
Add Grilled Chicken \$4.00