

# WINE SELECTION

## **Bin 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 , Parette, 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

TOMATO BISQUE 5-

Fresh Roasted Heirloom Tomato's & Herbs in a Vegetable Broth

## APPETIZERS

FRIED SCALLOP, SHRIMP & ASPARAGUS 11-

Served with Siracha aioli dipping Sauce

FRIED MOZZARELLA 10-

Fresh Buffalo Mozzarella Hand Breaded served with Tomato Basil Marinara

CALAMARI FRITTI 10-

Tender Calamari Tubes Lightly Breaded with Sweet Louisiana spices, Served with spicy Marinara

CAPRESE SALAD 9-

Heirloom Tomato's, Buffalo Mozzarella, Basil, Balsamic Olive oil drizzle on a bed of fresh arugula

## DINNER SALADS

COLD SMOKED ROSEMARY SALMON & AVOCADO SALAD 15 -

Mixed Greens , Cucumbers, Tomato's, Red Onion, 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-

## ENTRÉES

CHOICE OF HOUSE SALAD, CAESAR SALAD OR SOUP DE JOUR

STARCHES: RICE PILAF, MASHED POTATOES , PASTA GARLIC BUTTER

### CENTER CUT FILET MIGNON 30-

8 OZ. Center Cut Angus Reserve Tenderloin, Served with a Cabernet Demiglace  
Served with Vegetable De jour and Choice of Starch

### AGED PRIME ANGUS SIRLOIN 24-

12oz Cut Grilled to your liking Served with Cabernet Demi Glace  
Served with Vegetable De jour and Choice of Starch

### NORWEGIAN GRILLED SALMON 23-

Pineapple Bourbon Glaze  
Served with Vegetable De jour and Choice of Starch

### GRILLED NEW ZEALAND LAMB 28-

Full 9 Bone Rack served with Mint Salsa Verde  
Served with Vegetable De jour and Choice of Starch

### NEW ORLEANS CAJUN CHICKEN 17-

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

### GRILLED CHICKEN & AVOCADO PESTO PASTA 17-

Fire Grilled Chicken & Fresh Sliced Avocado with Heirloom Tomatoes  
served over Pesto Linguine

### SEARED JUMBO SCALLOPS 30-

With Lemon Beurre Blanc and Tarragon Oil  
Served with Vegetable De jour and Choice of Starch

### SEAFOOD ALFREDO 25-

Scallops, Shrimp tossed with Fettucine in A creamy aged pecorino Romano Sauce  
Tossed with Fettucine

### MUSHROOM STROGANOFF 15-

Sautéed Button and Crimini Mushrooms with Fresh leeks  
Tossed in a Creamy Garlic and Wine Sauce with Fettucine