

WINES BY THE GLASS

Zardetto, Prosecco, *Veneto, Italy* \$9.95 / 187 ml
 Domaine Chandon, Brut *California* \$12.95 / 187 ml
 Umberto Fiori, Moscato d'Asti *Italy* \$6.95 / 26
 Santi, Pinot Grigio, I.G.T. *Sortesele, Italy* \$8.95 / 34
 Jekel, Riesling, *Monterey* \$7.95 / 30
 Maso Canali, Pinot Grigio, *Trentino, Italy* \$10.95 / 42
 Saint M, Riesling, *Pfalz, Germany* \$8.95 / 34
 Ferrari Carano, Fume Blanc, *Sonoma* \$9.95 / 38

Whitehaven, Sauvignon Blanc, *Marlborough NZ* \$10.95 / 42
 Pine Ridge, Chenin Blanc/Viognier, *California* \$8.95 / 34
 Trivento, Torrontes, *Mendoza, Chile* \$7.95 / 30
 Peter Lehman "Layers", *Adelaide Australia* \$9.95 / 38
 Coppola "Unoaked," Chardonnay, *Sonoma* \$5.95 / 22
 William Hill, Chardonnay, *Sonoma* \$7.95 / 30
 7 Heavenly, Chardonnay, *Lodi* \$10.95 / 42
 Sonoma-Cutrer, Chardonnay, *Russian River Ranches* \$12.95 / 50

FEATURED SELECTION

A unique offering paired by our award winning sommelier

TRIVENTO TORRONTES \$7.95 glass \$30 bottle

Crisp, lively acidity, well balanced with citrus fruit notes Torrontes is one of the signature grape varieties for Argentine wines, pair it with seafood flatbread

CHEF'S PAIRINGS

Our Chef's Featured Wine suggestion for one of our most popular entrees

7 HEAVENLY CHARDONNAY \$8.95 glass \$34 bottle

Lodi, California's best kept secret is creamy, lemony, and oaky. Chef recommends pairing with Herb Crusted Walleye

CHAMPAGNE & SPARKLING

Moscato D'Asti, Umberto Fiore, *Italy* \$26
 Prosecco, Zardetto, *Veneto, Italy* \$9.95 / 187 ml
 Brut, Domaine Chandon, *California* \$12.95 / 187 ml
 Brut, Nicolas Feuillate, *Champagne, France* \$48 / 375ml
 Moscato di Asti, Ceretto Santa Stefano, *Italy* \$39
 Blanc de Noirs, Gloria Ferrer, *Sonoma County* \$58
 Brut, "J," *Russian River Valley* \$60

Brut Imperial, Moët & Chandon, *Champagne, France* \$80
 Brut Rosé, Nicolas Feuillate, *Champagne, France* \$95
 Brut, Louis Roederer Cristal, *Champagne, France* \$375
 Brut, Veuve Cliquot, *Champagne, France* \$115
 Brut, Dom Perignon, *Champagne, France* \$260

PINOT GRIGIO/PINOT GRIS

Santi, Pinot Grigio, I.G.T. *Sortesele, Italy* \$34
 Willakenzie, *Willamette Valley, Oregon* \$39
 Maso Canali, *Trentino, Italy* \$42
 Antinori, "Santa Cristina," I.G.T., *Sicily* \$30
 Santa Margherita, *Valdadige, Italy* \$53

RIESLING

Chateau Ste. Michelle, *Columbia, WA* \$31
 Jekel, *Monterey, CA* \$30
 Saint "M," Riesling, *Pfalz, Germany* \$34
 Schloss Vollrads, *Rheingau, Germany* \$38

SAUVIGNON BLANC

Cono Sur, *Central Valle, Chile* \$26
 Cape Mentelle, *Margaret River, Australia* \$39
 Whitehaven, *Marlborough, New Zealand* \$42
 La Doucette, *Pouilly-Fumé, Loire, France* \$78
 Ferrari Carano, Fume Blanc, *Sonoma* \$38
 Duckhorn, *Napa Valley* \$60

CHARDONNAY

William Hill, *Central Coast* \$30
 Glen Carlou, *Paarl, South Africa* \$35
 Coppola, "Unoaked," *Sonoma* \$22
 7 Heavenly, *Lodi* \$42
 D'Arenberg, "Stump Jump," *South Australia* \$30
 La Crema, *Sonoma Coast* \$39
 Kim Crawford, "Unoaked," *Marlborough, NZ* \$42
 Sonoma-Cutrer, *Russian River Ranches* \$50
 Kendall-Jackson, "Grand Reserve," *Monterey & Santa Barbara* \$46
 Louis Jadot, *Chablis, France* \$60
 Jordan, *Russian River* \$59
 Bouchard, *Pouilly-Fuisse, France* \$52
 Rombauer, *Carneros* \$74
 Louis Jadot, *Meursault, France* \$97
 Cakebread Cellars, *Napa Valley* \$80
 Chateau Montelena, *Napa Valley* \$83
 Kistler "Les Noisetiers," *Sonoma Coast* \$120
 Far Niente, *Napa Valley* \$92

INTERESTING WHITES

Torres Vina Esmeralda, Muscat/Gewurztraminer, *Penedes, Spain* \$32
 Trivento, Torrontes, *Mendoza, Argentina* \$30
 Trimbach, Gewurztraminer, *Alsace, France* \$48
 Pine Ridge, Chenin Blanc/Viognier, *California* \$34
 Sokol Blosser, Evolution, *Oregon* \$36
 Peter Lehman "Layers," *Adelaide, Australia* \$38
 Hugel, "Gentil," *Alsace, Germany* \$28

WINES BY THE GLASS

Bridlewood, Pinot Noir, *California* \$8.95 / 34
 Villa Maria, Pinot Noir, *Marlborough, NZ* \$10.95 / 42
 Napa Cellars, Pinot Noir, *California* \$11.95 / 46
 Chateau Ste. Michelle, Merlot, *Columbia Valley* \$9.95 / 38
 Ghost Pines, Merlot, *Napa/Sonoma* \$12.95 / 50
 7 Deadly Zins, Zinfandel, *Lodi* \$10.95 / 42
 Root 1, Carmenere, *Maipo, Chile* \$7.95 / 30

Gascon, Malbec, *Mendoza, Argentina* \$8.95 / 34
 Martin Codax, Tempranillo, *Rioja, Spain* \$6.95 / 26
 Michael David, Petite Sirah/Petit Verdot, *Lodi* \$10.95 / 42
 Louis M. Martini, Cabernet Sauvignon, *Sonoma* \$9.95 / 38
 Hess, "Allomi," Cabernet Sauvignon, *Napa Valley* \$15.95 / 62
 Glen Carlou, "Grand Classique," Cabernet Blend, *Paarl, SA* \$11.95 / 46
 Ferrari Carano "Prevail," Cabernet Sauvignon, *West Face, Alexander Valley* \$17.95 / 70

FEATURED SELECTION

A unique offering paired by our award winning sommelier

GLEN CARLOU "GRANDE CLASSIQUE" \$11.95 GLASS \$46 BOTTLE

This Napa Valley Cabernet Sauvignon blend, full-bodied, dark fruits, cassis, blackberry and toasted oak aromas pairs harmoniously with our Crab Crusted Filet.

CHEF'S PAIRING

Our Chef's Featured Wine suggestion for one of our most popular entrees

ROOT 1, CARMENERE & GRILLED RIBEYE \$7.95 GLASS \$30 BOTTLE

Carmenere, a traditional grape from Chile, is a full-bodied, dry style wine, with exotic spice and dark jammy fruit that perfectly complements the diverse flavors

PINOT NOIR

Louis Jadot, *Bourgogne, France* \$39
 Bridlewood, *California* \$38
 La Crema, *Sonoma Coast* \$46
 Mohua, *Otago, NZ* \$58
 Napa Cellars, *California* \$46
 Villa Maria, *Marlborough, NZ* \$42
 Laetitia, *Arroyo Secco* \$42
 Duckhorn, "Migration," *Napa Valley* \$64
 Flowers, *Sonoma Coast* \$92
 Domaine Drouhin, *Willamette Valley* \$89

MERLOT

Chateau Ste. Michelle, *Columbia Valley* \$38
 Casa Lapostolle, *Maipo, Chile* \$30
 Ghost Pines, *Napa/Sonoma* \$50
 Chateau Vignot, *Grand Cru, Saint-Emilion, France* \$88
 Northstar, *Walla Walla* \$68
 William Hill, *Napa Valley* \$49

ZINFANDEL

Coppola, "Director's Cut," *Dry Creek* \$39
 7 Deadly Zins, *Lodi* \$42
 Girard, *Napa* \$55
 Ridge, "East Bench," *California* \$66

SYRAH/SHIRAZ

Edna Valley, *Edna Valley* \$38
 D'Arenberg, "Footbolt," *McLaren Vale, Australia* \$42
 Yangarra Estate, *McLaren Vale, Australia* \$44
 Bonterra, *Mendocino Valley* \$36
 Penfolds, Bin 128, *South Australia* \$58
 Chateaufneuf-du-Pape, M. Chapoutier, "La Bernadine," *Rhone Valley, France* \$95

ITALIAN

Tommasi, "Rafael," *Valpolicella* \$34
 Secco Bertani, Ripasso, *Piedmont* \$42
 Ruffino, Riserva Ducale, *Chianti Classico* \$56
 Prunotto, *Barbaresco, Piedmont* \$99
 Gaja, Ca'Marcanda, "Promis," *Tuscany* \$82

UNIQUE REDS

Martin Codax, Tempranillo, *Rioja, Spain* \$26
 Root 1, Carmenere, *Maipo, Chile* \$30
 Gascon, Malbec, *Mendoza, Argentina* \$34
 Michael David, Petite Sirah/Petit Verdot, *Lodi* \$42
 Stag's Leap Winery, Petite Sirah, *Napa Valley* \$78
 Ferrari Carano, "Siena," Sangiovese/Malbec, *Sonoma* \$52

CABERNET SAUVIGNON & BLENDS

Ladera, *Napa Valley* \$62
 Louis M. Martini, *Sonoma* \$38
 Glen Carlou, "Grand Classique," *Paarl, SA* \$46
 Hess, "Allomi," *Napa Valley* \$62
 Pine Ridge, *Napa Valley* \$96
 Franciscan, "Magnificat," *Oakville* \$92
 Stags Leap Wine Cellars "Artemis," *Napa Valley* \$99
 Ferrari Carano "Prevail," *West Face, Alexander Valley*, \$70
 Beckstoffer "75," *Red Hills, Amber Knolls* \$45
 Mt Veeder, *Napa*, \$56
 Jordan, *Alexander Valley* \$89

RESERVE REDS

Amarone, Tommasi, *Valpolicella, Italy* \$110
 Cabernet Sauvignon, Heitz Cellars, *Napa Valley* \$105
 Merlot, Duckhorn, Three Palms Vineyard, *Napa Valley* \$145
 Cabernet Sauvignon, Silver Oak, *Alexander Valley* \$120

Cabernet Sauvignon, Cakebread Cellars, *Napa Valley* \$130
 Cabernet Sauvignon, Far Niente, *Oakville* \$150
 Cabernet Sauvignon, Beaulieu Vineyards, George De Latour, *Napa Valley* \$175
 Meritage, Quintessa, *Rutherford* \$180