

HOUSEWINE

SMOKING LOON-6.00
Chardonnay · Cabernet Sauvignon · Merlot · Pinot Noir

CAVIT-6.00 Pinot Grigio
BUEHLER-6.00 White Zinfandel

WHITEWINES

BONNY DOON PACIFIC RIM RIESLING, WASHINGTON 6.50 24.00
Lemon, apple, and mineral notes.

VILLA CORNARO "LIMITED SELECTION" PINOT GRIGIO, VENETO 6.50 24.00
Fresh melon, apple and honey characters, with a long finish.

SANTA MARGHERITA PINOT GRIGIO, ITALY 11.00 40.00
Dry, with intense aromas and flavors leading to a golden apple finish.

RODNEY STRONG "CHARLOTTE'S HOME VINEYARD" SAUVIGNON BLANC, SONOMA COUNTY 7.00 26.00
Attractive lemon-grass varietal aromas with a hint of honeydew melon.

KENDALL-JACKSON "VINTNER'S RESERVE" CHARDONNAY, CALIFORNIA 7.50 26.00
Flavors of mango and pineapple with aromas of peach and pear.

CLOS LA CHANCE CHARDONNAY, MONTEREY 8.50 32.00
Rich flavors of ripe white peaches, along with hints of juicy pear and tropical fruits.

ROBERT MONDAVI CHARDONNAY, CARNEROS 11.00 42.00
Ripe apple and tropical fruit, accented by floral and cinnamon notes.

CATENA CHARDONNAY, MENDOZA 7.50 28.00
Pear and fig fruit flavors finish with fresh, crisp acidity.

RESERVE WHITES

CAYMUS CONUNDRUM, CALIFORNIA 54.00

FAR NIENTE CHARDONNAY, NAPA VALLEY 82.00

HANZELL CHARDONNAY, SONOMA VALLEY 128.00

SPARKLING WINES

FREIXENET CORDON NEGRO EXTRA DRY, SPAIN 24.00

DOMAINE CARNEROS BRUT, CALIFORNIA 38.00

PIPER HEIDSIECK BRUT, CHAMPAGNE 60.00

VEUVE CLICQUOT YELLOW LABEL BRUT, CHAMPAGNE 82.00

MOET & CHANDON WHITE STAR, CHAMPAGNE HALF BOTTLE 34.00

MOET & CHANDON WHITE STAR, CHAMPAGNE 64.00

DOM PERIGNON, CHAMPAGNE 175.00

RED WINES

HERON PINOT NOIR, FRANCE 7.50 28.00
Delicate spice and exotic aromas of strawberries, sandalwood and vanilla.

CLOS LA CHANCE PINOT NOIR, SANTA CRUZ MOUNTAINS 50.00
Flavors of boysenberry, cherry and cranberry fruit with spice.

STEELE PINOT NOIR, CARNEROS 11.00 40.00
Supple and elegant with cherry, chocolate and spice.

DAVID BRUCE PINOT NOIR, SONOMA COUNTY 54.00
Firm and velvety with cherry aromas and toasted oak spice.

BOGLE MERLOT, CALIFORNIA 7.00 26.00
Deep cherry fruit followed by firm, assertive tannins.

WILD HORSE MERLOT, PASO ROBLES 8.50 32.00
Displays aromas of currant and ripe plum, with nuances of mocha and spice.

DONA PAULA ESTATE MALBEC, ARGENTINA 8.00 30.00
Ripe plums, blackberry, blueberry, and truffle with a hint of mocha flavors.

CATENA MALBEC, MENDOZA 11.50 42.00
Blackberry fruit with spicy black pepper notes, and excellent structure.

M.D. PHILLIPS EARTHQUAKE ZINFANDEL, LODI 12.00 46.00
Brambly blackberry and rich cocoa with bold tannins, and a warm finish.

CLOS LA CHANCE EL DORADO ZINFANDEL, CENTRAL COAST 9.50 36.00
Flavors of dried cherry, plum, pepper and sweet blackberry preserves.

ROSEMOUNT ESTATE DIAMOND SHIRAZ, AUSTRALIA 7.50 28.00
A balance of vibrant fruit richness, soft tannins and well-integrated oak.

MARGUS PHILLIPS "SARAH'S BLEND" SHIRAZ/CABERNET/MERLOT, AUSTRALIA 11.00 40.00
Black currant and opulent toasty oak. Smooth tannins and bold fruit expression.

CATENA CABERNET SAUVIGNON, MENDOZA 11.00 40.00
Rich blackberry flavors and elements of frosted mint and espresso.

JUSTIN CABERNET SAUVIGNON, PASO ROBLES 14.00 54.00
Boysenberry and blackberry with hints of spice, vanilla and caramel.

M.D. PHILLIPS EARTHQUAKE CABERNET SAUVIGNON, LODI 12.00 44.00
Simple and soft, with well-ripened flavors of chocolate-covered cherry candies.

ROBERT MONDAVI CABERNET SAUVIGNON, NAPA VALLEY 12.00 46.00
Rich, expressive aromas with velvety flavors of dark berry, spice and chocolate.

JOSEPH CARR CABERNET SAUVIGNON, NAPA VALLEY 11.00 40.00
Smooth, velvety and charming with blackberry, currant and mocha notes.

GUNDLACH BUNDSCHU CABERNET SAUVIGNON, SONOMA COUNTY 16.00 62.00
Aromas of dark black fruit and dried currant, leading to a smooth, round entry.

HALF BOTTLES

FROG'S LEAP SAUVIGNON BLANC, NAPA VALLEY 20.00

RIDGE GEYSERVILLE, CALIFORNIA 37.00

DUCKHORN VINEYARDS MERLOT, NAPA VALLEY 52.00

MERRYVALE VINEYARDS "STARMONT" CABERNET SAUVIGNON, NAPA VALLEY 24.00

RESERVE REDS

HANZELL PINOT NOIR, SONOMA VALLEY 140.00

PATZ & HALL PINOT NOIR, SONOMA COAST 70.00

FROG'S LEAP MERLOT, NAPA VALLEY 68.00

2003 DUCKHORN VINEYARDS MERLOT, NAPA VALLEY 94.00

2003 SHAFER MERLOT, NAPA VALLEY 85.00

ALEXIS ESTABLET CHATEAUNEUF DU PAPE, FRANCE 92.00

2003 DOMINUS, NAPA VALLEY 95.00

LINNE CALODO NEMESIS, PASO ROBLES (A BLEND OF SYRAH, MOURVEDRE, AND GRENACHE) 105.00

2004 PAHLMAYER JAYSON RED, NAPA VALLEY 100.00

NICKEL & NICKEL BONFIRE VINEYARD ZINFANDEL, DRY CREEK VALLEY 75.00

2004 B.R. COHN OLIVE HILL ESTATES VINEYARD CABERNET SAUVIGNON, SONOMA VALLEY 90.00

FAR NIENTE CABERNET SAUVIGNON, OAKVILLE 170.00

1996 GROTH CABERNET SAUVIGNON, OAKVILLE 125.00

JORDAN CABERNET SAUVIGNON, ALEXANDER VALLEY 85.00

"STAG'S LEAP WINE CELLARS" ARTEMIS CABERNET SAUVIGNON, NAPA VALLEY 88.00

2002 DUCKHORN VINEYARDS "ESTATE" CABERNET SAUVIGNON, NAPA VALLEY 140.00

2003 DUCKHORN VINEYARDS "ESTATE" CABERNET SAUVIGNON, NAPA VALLEY 140.00

2001 FROGS LEAP RUTHERFORD CABERNET SAUVIGNON, NAPA VALLEY 135.00

2004 NICKEL & NICKEL BRANDING IRON VINEYARD CABERNET SAUVIGNON, OAKVILLE, NAPA VALLEY 130.00

2001 SILVER OAK CABERNET SAUVIGNON, ALEXANDER VALLEY 105.00

2001 SILVER OAK CABERNET SAUVIGNON, NAPA VALLEY 165.00

2004 ROBERT MONDAVI RESERVE CABERNET SAUVIGNON, NAPA VALLEY 165.00

2004 GRIGICH HILLS CABERNET SAUVIGNON, NAPA VALLEY 125.00

2004 CAYMUS "SPECIAL SELECTION" CABERNET SAUVIGNON, NAPA VALLEY 185.00

APPETIZERS

SOUP OF THE DAY LOBSTER, CRAB & ASPARAGUS CHOWDER	PRICED ACCORDINGLY 4./7.	CHIPS HOUSE FRIED CHIPS, BLEU CHEESE SAUCE, GREEN ONION	5.	SEAFOOD MARTINI COLOSSAL SHRIMP, LUMP CRAB, LOBSTER, CORN SALSA	14.
POPS KOBE BEEF, BLEU CHEESE & BACON BITES, WITH ROASTED CHIPOTLE SAUCE	7.5	COLOSSAL SHRIMP COCKTAIL COCKTAIL & HORSE RADISH MARMALADE (ADDITIONAL PIECES 3.25)	10.	CRISPY ORANGE BEEF TENDERLOIN TIPS, MANDARIN ORANGE SWEET & SOUR SAUCE	10.
SHRIMP TOAST POINTS THREE COLOSSAL SHRIMP, GARLIC, WHITE WINE, BUTTER & FRESH HERBS	12.	CRAB CAKE LUMP CRAB, SWEET CHILI SAUCE	7.	FRIED OYSTERS ROCKAFELLER FRIED OYSTERS, BAKED W/ CREAM SPINACH, PANCETTA, ASIAGO CHEESE	9.
		AHI TUNA BLACKENED SM 7. LG 14. GINGER, CUCUMBER SALAD			

STEAKS, RACKS, CHOPS & FOWL

SERVED WITH YOUR CHOICE OF ANY ONE SIDE

NATURAL FED FILET	8oz 24. 12oz 35.	COWBOY (BONE IN RIBEYE)	22oz 33.
KANSAS CITY STRIP (BONE IN SIRLOIN)	14oz 25.	BONE IN OF THE WEEK	& ACCORDINGLY
"PRIME" NY STRIP (HAND CUT TO ORDER)	& MARKET PRICE 16oz 24oz 32oz	ROAST CHICKEN BREAST	16.
THE "OSCARS"	8oz 32.	KOBE BEEF BURGER	12oz 15.
FILET, CRAB CAKE & HOLLANDAISE	12oz 42.	RACK OF DOMESTIC LAMB	28.
		ROAST HALF DUCK	24.

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CORN PUDDING	ASPARAGUS
ONION STRINGS	WEDGE FRIES
MAC & CHEESE	BAKED POTATO
SAUTE OR CREAM SPINACH	
CHEDDAR-BACON GRITS	
SAUTE MUSHROOMS & ONIONS	
MASHED POTATO	
LOBSTER (ADD #2), ROASTED GARLIC OR CHEDDAR	

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GRILLED SHRIMP (3)	10.
SAUCES HOLLANDAISE, BEARNAISE, ROASTED GARLIC DEMI	1.
COMPOUND BUTTERS BLEU CHEESE & BACON, CHIPOTLE, ROASTED GARLIC	N/C

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THE CHOPPED WEDGE TOMATOES, BACON, GREEN ONION, CHEDDAR, BLEU CHEESE DRESSING	6.
SO TRADITIONAL CAESAR W/ ENTREE 3.	5.
GREENLESS GREEK TOMATO, CUCUMBER, FETA CHEESE, OLIVES, RED ONION, CROUTONS	6.
MIXED GREENS W/ ENTREE 3. "LIL COUSINS" BALSAMIC VINAIGRETTE, CANDIED WALNUTS, DRIED CRANBERRIES	6.

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LOBSTER MAC & CHEESE, 1/4 LB LOBSTER MEAT	20.
LOBSTER MAC & CHEESE, 1/2 LB LOBSTER MEAT	38.
LOBSTER MAC & CHEESE, 1 LB LOBSTER MEAT	AVAILABLE
SURF & TURF MAC & CHEESE PRIME CUTS OF FILET AND NY STRIP TOSSED W/ LOBSTER	25.
TENDERLOIN BEEF TIPS	DAILY PREPARATION
SUGAR CURED PORK LOIN BACON & CHEESE GRITS	20.
VEAL OSSO BUCO	25.
KOBE & SHITAKE MUSHROOM MEATLOAF CHEDDAR MASHED, ROASTED ASPARAGUS	18.
GRILLED CHICKEN & ASPARAGUS RISOTTO	22.

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SEA BASS (CHILEAN) ASPARAGUS & CRAB RISOTTO	25.
CITRUS & SOY GLAZED SALMON SHRIMP & VEGETABLE STIR FRY	19.
AHI TUNA VEGETABLE RICE NOODLES, TEMPURA BROCCOLINI	20.
FARM RAISED TILAPIA PARMESAN & HERB ENCRUSTED, SAUTE SPINACH	20.
SEAFOOD RISOTTO LOBSTER, SHRIMP, SCALLOPS & CRAB	28.
SCALLOPS SEARED U-10 SCALLOPS, SOUTHERN CORN PUDDING	18.