

HAPPY HOUR THINGS TO EAT

DAILY 4PM - 7PM

\$3 SNACKS

Vine Ripe Tomato Bruschetta

Tomatoes / Basil / Garlic / Olive Oil / Balsamic

Roasted Red Pepper Hummus

Cucumbers / Extra Virgin Olive Oil / Crispy Pita Chips

Truffle Fries

Truffle Butter / Fresh Herbs / Parmesan Cheese

\$5 MUNCHIES

Crispy Baja Fish Tacos

Southwest Jicama Slaw / Roasted Corn Salsa / Cilantro Ranch

Asian Chicken Lettuce Wraps

Vegetable Slaw / Cilantro Peanut Dressing / Sweet & Spicy Peanuts

Calamari "Fritto Misto"

Roasted Tomato Sauce / Cilantro Jalapeno Aioli

Ahi Tuna Poke Bowl*

Sushi Rice / Green Onion / Avocado / Wonton Crisps

McCormick's Cheeseburger*

Lettuce / Tomato / Onion / Cheddar Cheese / French Fries

\$7 GOODIES

A-1 Blue Burger*

Bacon Jam / Blue Cheese / Onion Rings / A-1 Aioli / Arugula

Blackened Chicken Quesadilla

Chipotle Tortilla / Peppers / Onions / Sour Cream / Pico de Gallo

Spicy Buffalo Chicken Wings

Blue Cheese Dressing / Carrots / Celery

\$9 BITES

Chilled Jumbo Shrimp Cocktail

Horseradish Cocktail Sauce

Spice Seared Ahi Tuna*

Pickled Lipstick Peppers / Yuzu Aioli

Oysters Rockefeller (3)

Spinach / Pernod / Parmesan Cheese / Hollandaise

TUESDAY

Tito's & Tacos

Fish Tacos - \$2 each | Tito's Mexitini - \$5

WEDNESDAY

Shrimp & Shuck

Oysters - \$1 each | Shrimp - \$1 each

THURSDAY

Oyster Rockefeller

\$2.50 each

Dine in Bar & Patio Areas Only

Available with minimum beverage purchase of \$3.25 per person.

*Items may be cooked to order, are served raw or undercooked, or contain raw or uncooked ingredients. Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

MSAN 1/18/2018

HAPPY HOUR THINGS TO DRINK

LOCAL & CRAFT DRAFT \$4.75 | DOMESTIC TAP \$3.75

Blue Moon Sierra Nevada Bud Light
Samuel Adams Stella Artois Coors Light
Ballast Point Big Eye IPA

WELL SPIRITS \$4

Vodka / Gin / Rum / Tequila / Bourbon / Scotch
Additional \$1 for Martinis and Manhattans

AMERICAN CRAFT SPIRITS \$6

Tito's Handmade Vodka (TX) / Bayou Silver Rum (LA)
Death's Door Gin (WI) / Bulleit Bourbon (KY)
Additional \$1 for Martinis and Manhattans

HAPPY HOUR WINES BY THE GLASS \$6

Glass Mountain Chardonnay
Brancott Sauvignon Blanc
Ecco Domani Pinot Grigio
A by Acacia Rosé
Beringer White Zinfandel
Mark West Pinot Noir
Blackstone Merlot
La Joya 'Gran Reserva' Cabernet Sauvignon

PREMIUM WINES BY THE GLASS \$8

La Marca Prosecco
Joel Gott 'Unoaked' Chardonnay
Acrobat Pinot Gris
Sterling 'Vintner's Collection' Merlot
Louis M. Martini Cabernet Sauvignon
Don Miguel Gascon Malbec

HAND-CRAFTED COCKTAILS & MARTINIS

Gold Margarita

Sauza Gold Tequila / triple sec / fresh lime juice \$6

M&S Iced Tea

Stolichnaya Vodka / Bacardi Superior Rum
Beefeater Gin / Cointreau Orange Liqueur / fresh lemon juice / Coca-Cola \$7

Bayou Classic Mojito

Bayou Silver Rum / mint / fresh lime juice / club soda \$7

Perfect Lemon Drop Martini

Absolut Citron Vodka / triple sec / simple syrup / fresh lemon juice \$7

The Blue Basil

Death's Door Gin / Reál Blueberry Puree
fresh lime juice / basil / cucumber \$8

M&S Moscow Mule

Russian Standard Platinum Vodka
fresh lime juice / simple syrup / Fever-Tree Ginger Beer \$7

Bulleit the Old Fashion Way

Bulleit Bourbon / simple syrup / bitters / orange \$7

Ruby Revival

Tito's Handmade Vodka / Noilly Prat Dry Vermouth
fresh ruby red grapefruit juice / honey
Fee Brothers Grapefruit Bitters / Bitter Truth Celery Bitters \$8

Prosecco Sangria

Bacardi Limón Rum / simple syrup / strawberries
cucumber / La Marca Prosecco \$8

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
◆	
	Each
Humboldt Bay, CA Calikumo Oysters*	3.8
Baja California Kumiai*	3
British Columbia Fanny Bay*	3.5
Long Island Blue Point*	3

APPETIZERS

Ancho Chili Charred Octopus
Jicama Chimichurri / White Beans 16

Calamari "Fritto Misto"
Roasted Tomato Sauce / Cilantro Jalapeño Aioli 14.3 | sm 7.5

 **Seared Ahi Tuna**
Pickled Lipstick Peppers / Yuzu Dressing 15

Chilled Jumbo Shrimp Cocktail 16 sm 9

Coconut Shrimp
Orange Horseradish Marmalade 12.8

Lump Crab Cake
Fire Roasted Corn Salsa 16.5

Lump Crab Tower
Avocado / Mango / Orange Vinaigrette 14.5

Shrimp Kisses
Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings 14.5

 **Tableside Tartare**
Ahi Tuna / Dijon / Capers / Onions / Chopped Egg 13

SOUPS & SALADS

New England Clam Chowder
Award Winning / Clams / Potato / Bacon
Cup 6.7 | Bowl 8

Maine Lobster Bisque
Sherry Cream
Cup 8.7 | Bowl 14.8

Hearts of Romaine Caesar
Parmesan Crisp / Garlic Croutons 9.5

10 Greens Chopped Salad
Bacon / Blue Cheese / Olives / Tomatoes 8.7

The Iceberg Wedge
Bacon / Blue Cheese Crumbles / Diced Tomatoes 8.5

Walnut Mixed Greens
Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette 8.7

Add Grilled Shrimp Skewer to any salad for 7

- Add a Walnut Mixed Green Salad or Caesar Salad to any entrée for 5 -

ENTRÉE SALADS

Lobster Cobb Tower
Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado 22.5

 **Ahi Nicoise Salad***
White Balsamic Dressing / New Potato Salad 18

Entrée Caesar Salad
Grilled Chicken 15.5 | Grilled Salmon 18.5 | Calamari "Fritto Misto" 16.5

Grilled Chopped Salads
Chicken 15.5 | Salmon 17.5 | Shrimp 17.5

CHEF'S CHOICE

 **Hawaiian Bigeye Ahi Tuna***
Sesame Crusted Seared Ahi Tuna served with Wasabi Mashed Potatoes, Pan Braised Baby Bok Choy and Mongolian Pepper Sauce 18
Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction

Bourbon Glazed Salmon
Served with Stir Sautéed Spinach and Mashed Potatoes 21

FRESH FISH SMALL PLATES

4 ounce cuts of exotic fresh fish, paired with award-winning preparations to provide small plates of tantalizing flavors.

Blackened Swordfish
Lump Crab / Lemon Butter / Jalapeno Grits / Corn Salsa / Chili Oil 17

Pan Seared Wild Isles Sustainable Salmon
Roasted Mushroom Risotto / Tomato Confit / Fresh Herbs 18.5

Pan Seared Chilean Sea Bass
Mushroom Risotto / Edamame / Dashi Broth 20.5

 **Hawaiian Ahi Tuna Poke Tower***
Cilantro Peanut Steamed Rice / Avocado / Edamame / Sesame Cucumber Salad / Spicy Yuzu Aioli 15.5



SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

Crab & Shrimp Stuffed Salmon Brie / Mashed Potatoes / Vegetables 26

Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo 18

Herb Broth Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth 41

Grilled Swordfish Roasted Fingerlings / Cipollini Onions / Brussels Sprouts / Pancetta 29

Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo 19

 **Seared Ahi Tuna*** Seared Rare / Sesame Cucumber Salad / Sushi Rice 25

SANDWICHES & BURGERS

Served with French Fries & House Made Pickles

American Kobe Style Burger Mushrooms / Fontina Cheese / Red Onion Aioli 18

McCormick's Cheeseburger Lettuce / Tomato / Onion / Cheddar Cheese / French Fries 13.8

Lump Crab Cake Sandwich Roasted Poblano Tartar Sauce 19.5

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries 14.5

A1 Blue Burger Bacon Jam / Onion Rings / Blue Cheese / A1 Aioli / Arugula 17

Grilled Chicken Sandwich Bacon / Roasted Red Peppers / Gruyere Cheese 13

LUNCH ENTRÉES

Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce 16.8

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce 17.5

Classic Shrimp Scampi Linguini / Garlic / White Wine / Fresh Herbs 18

Beef Medallions Bordelaise Roasted Mushroom / Spinach Saute 25

Center Cut Filet Mignon (6oz) 32.5 (8oz) 38

Parmesan Crusted Chicken Lemon Caper Butter / Linguini Alfredo 17.5

Salmon Pesto Rigatoni Asparagus / Mushrooms / Artichoke / Cream Sauce 16.3

Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash 22

McCormick's Seafood Trio Grilled Shrimp / Stuffed Shrimp / Grilled Salmon 26.5

Ultimate Mixed Grill Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon 36

Twin North Atlantic Lobster Tails Lobster Bisque Mashed Potatoes 35 (add a 3rd tail for 10)

Lobster Habanero Mezzaluna - As Seen On the Billion Dollar Buyer Wilted Spinach / Paprika Smoked Tomatoes / Sherry Lobster Cream 29

POWER LUNCH BOX

\$15 and Under

Cajun Shrimp Wrap Bacon / Poblano Tartar / Pepper Jack / Cheddar Cheese / Fries 14.5

Crispy Cod Sandwich Malt Vinegar Aioli / Coleslaw / Fries 13

Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce 15

Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce 15

Northwest Salmon Sauté Mushrooms / Asparagus / Hazelnuts / Lemon Cream Sauce 14.5

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

OYSTER BAR

Oysters Rockefeller (4 per order) Spinach / Bacon / Pernod / Hollandaise	16
◆	
	Each
Humboldt Bay, CA Calikumo Oysters	3.8
Baja California Kumiai*	3
British Columbia Fanny Bay*	3.5
Long Island Blue Point*	3

APPETIZERS

Ancho Chili Charred Octopus Jicama Chimichurri / White Beans	16
Calamari "Fritto Misto" Roasted Tomato Sauce / Cilantro Jalapeño Aioli	14.3
 Seared Ahi Tuna* Pickled Lipstick Peppers / Yuzu Dressing	15
Chilled Jumbo Shrimp Cocktail	16
Shrimp Kisses Pepper Jack Cheese / Bacon Wrapped / Fire Roasted Corn Salsa / Onion Strings	14.5
Coconut Shrimp Orange Horseradish Marmalade	12.8
Lump Crab Cake Fire Roasted Corn Salsa	16.5
 Tableside Tartare* Ahi Tuna / Dijon / Capers / Onions / Chopped Egg	13

SOUPS & SALADS

New England Clam Chowder Award Winning / Clams / Potato / Bacon	Cup 6.7 Bowl 8
Maine Lobster Bisque Sherry Cream	Cup 8.7 Bowl 14.8
◆	
Hearts of Romaine Caesar Parmesan Crisp / Garlic Croutons	9.5
10 Greens Chopped Salad Bacon / Blue Cheese / Olives / Tomatoes	8.7
The Iceberg Wedge Bacon / Blue Cheese Crumbles / Diced Tomatoes	8.5
Walnut Mixed Greens Candied Walnuts / Blue Cheese Crumbles / Balsamic Vinaigrette	8.7
Romano Chicken Chop Salad Pan-Seared / Parmesan Crusted / Bacon / Blue Cheese / Balsamic Vinaigrette	18
Lobster Cobb Tower Tarragon Ranch / Blue Cheese Crumbles / Bacon / Avocado	25

Add Grilled Shrimp Skewer to any salad for 7

We are proud to support local and sustainable farms, ranches and fisheries:

- Earthbound Farms, San Juan Bautista, CA
- Yah-Whooo Organic Farms, Vacaville, CA
- Premier Mushrooms, Colusa County, CA
- Baloiian Farms, Fresno, CA
- Challenge Dairy, Dublin, CA
- Pacific Seafood, Sacramento, CA

CHEF'S CHOICE

 Hawaiian Bigeye Ahi Tuna* Sesame Crusted Seared Ahi Tuna served with Wasabi Mashed Potatoes, Pan Braised Baby Bok Choy and Mongolian Pepper Sauce	32
Swordfish Casino Grilled Casino Style with Lump Crab, Roasted Red Pepper and Bacon, Served with Roasted Mushrooms and Sautéed Spinach	33

*Our Bigeye Ahi Tuna was caught in the deep waters of the Pacific and shipped overnight from the Honolulu Fish Auction



SIGNATURE FISH



All fish can be prepared simply grilled, broiled or pan seared

Crab & Shrimp Stuffed Salmon* Brie / Mashed Potatoes / Vegetables	33
Parmesan Crusted Flounder Lemon Caper Butter / Butternut Squash Orzo	27
Blackened Mahi Mahi Crabmeat Sauté / Andouille Mashed Potatoes / Spinach	37
Bourbon Glazed Salmon* Sautéed Spinach / Mashed Potatoes	31
Pan Seared King Salmon* Mushroom Risotto / Tomato Confit / Fresh Herbs	34
Herb Broth Sea Bass Roasted Fingerling Potato / Sundried Tomato / Spinach / Herb Broth	43
 Seared Ahi Tuna* Seared Rare / Sesame Cucumber Salad / Sushi Rice	31
Pan Sautéed Idaho Trout Almond Crusted / Butternut Squash Orzo	24

SEAFOOD SPECIALTIES

Craft Beer Battered Fish & Chips Alaskan Cod / Chesapeake Fries / Tartar Sauce	22
Lump Crab Cakes Lemon Butter / Fire Roasted Corn Salsa / Seasonal Orzo / Vegetables	35
Miso Seared Sea Scallops Mushroom Edamame Risotto / Sweet Chili Beurre Blanc	34
Salmon Pesto Rigatoni* Asparagus / Mushrooms / Artichoke / Cream Sauce	19.5
Chesapeake Buttermilk Fried Shrimp Chesapeake Fries / Cocktail Sauce	23
Shrimp and Andouille "Mac & Cheese" Four Cheese Sauce	19.8
Lump Crab Stuffed Shrimp Red Pepper White Cheddar Mash	29.5
Lobster Habanero Mezzaluna - As Seen On the Billion Dollar Buyer Wilted Spinach / Paprika Smoked Tomatoes / Sherry Lobster Cream	29
Twin North Atlantic Lobster Tails* Lobster Bisque Mashed Potatoes	35 (add a 3rd tail for 10)



ALASKAN KING CRAB

One pound of Split Crab (easy to eat). Served with Roasted Potatoes and Drawn Butter 41
Steamed | Classic Scampi

MIXED GRILL SELECTIONS

McCormick's Seafood Trio* Grilled Shrimp / Stuffed Shrimp / Grilled Salmon	33
Ultimate Mixed Grill* Stuffed Shrimp / Grilled Shrimp / Crab Cake / Grilled Salmon	38.5
Filet & Stuffed Shrimp* Perfect Pair / Steamed Vegetables	41
Center Cut Filet Mignon & Twin Maine Lobster Tails* The Perfect Pair / 6 oz. Filet & Twin 4 oz. Tails	55

STEAKS & SPECIALTY MEATS

Enhance with a Small Batch Mash for \$4

Center Cut Filet Mignon* (6oz)	33.5	(8oz)	39
U.S.D.A. Choice New York Strip* (13oz)	41		
Dry Rubbed Black Angus Ribeye Steak - Center Cut* (13oz)	40		
Dry Rubbed Black Angus Ribeye Steak - Bone In* (20oz)	48		
Beef Medallions Bordelaise* Bordelaise Sauce / Roasted Mushroom / Spinach Sauté	29		
Blackened Chicken Fettuccini Mushrooms / Bell Peppers / Cajun Cream Sauce	19		
American Kobe Style Burger* Mushrooms / Fontina Cheese / Red Onion Aioli	18		

	GREAT WITH STEAK	SIGNATURE SIDES	SMALL BATCH MASH		
Au Poivre	5	Grilled Asparagus	8	Boursin & Mushroom	8
Boursin Blue Cheese	5	Pan Roasted Mushrooms	9.5	Herbed Goat Cheese	8
Foie Gras Butter	6	Lobster Mashed Potatoes	12	Red Pepper White Cheddar	8
Truffle Butter	4	Pancetta Potatoes & Brussels Sprouts	8		

HOLIDAY PARTIES AND CELEBRATIONS

THE PERFECT PLACE FOR YOUR PERFECT EVENT

An ideal setting for business meetings, rehearsal dinners, birthdays, anniversaries and more. Our dedicated team is prepared to create a perfect event for you and your guests.

A Suggested Gratuity of 15% - 20% is customary. The amount of gratuity is always discretionary. *Consuming raw or undercooked meats, poultry, seafood, mollusk, or eggs may increase the risk of foodborne illness.

WINE FEATURE

ELOUAN PINOT NOIR, OREGON 2015

Dark ruby in color, the wine powers up with aromatics of plum pie, mixed-berry jam and smoky, earthy characteristics that set the stage for flavors of cherry, blackberry and boysenberry. The balance is excellent, with solid structure, superb depth and concentration, rich tannins, and a nice smoky, earthy finish.

GLASS 13 BOTTLE 51

CHAMPAGNE & SPARKLING		CRISP, REFRESHING WHITES		MERLOT	
Moët et Chandon, Dom Pérignon <i>Épernay, 2009</i>	250	Saint M. Riesling <i>France, 2016</i>	33	Blackstone <i>California, 2015</i>	29
Mumm Napa Brut Rosé <i>Napa Valley, NV</i>	66	Hugel et Fils, Riesling <i>Alsace, 2013</i>	57	Duckhorn 'Decoy' <i>Sonoma County, 2014</i>	57
Chandon, Brut <i>Napa Valley, NV</i>	58	Chateau Ste. Michelle, Riesling <i>Washington, 2015</i>	25	Coppola 'Diamond Collection' <i>Sonoma, 2015</i>	48
Moët et Chandon, Imperial <i>Épernay, NV</i>	99	Chateau Ste. Michelle 'Eroica', Riesling <i>Columbia Valley, 2014</i>	54	Markham Vineyards <i>Napa Valley, 2014</i>	53
Veuve Clicquot, Yellow Label <i>Reims, NV</i>	99	Grace Lane, Riesling <i>Yakima Valley, 2013</i>	32	Santa Ema 'Reserva' <i>Chile, 2013</i>	39
La Marca, Prosecco <i>Italy, NV</i>	35	Conundrum, Blend <i>California, 2014</i>	54	Stags' Leap Winery <i>Napa Valley, 2014</i>	75
JCB N° 21, Brut <i>Burgundy, NV</i>	59	Pine Ridge, Chenin Blanc-Viognier <i>Napa Valley, 2016</i>	35	Sterling Vintner's Collection <i>California, 2014</i>	37
CHARDONNAY		Martin Códax, Albariño <i>Rias Baixas, 2015</i>	48	Chateau Ste. Michelle 'Indian Wells' <i>Columbia Valley, 2015</i>	47
Sonoma-Cutrer, Russian River Ranches <i>Sonoma Coast, 2015</i>	59	Loimer 'Lois', Grüner Veltliner <i>Austria, 2015</i>	43	Swanson <i>Napa Valley, 2012</i>	78
Franciscan <i>Napa Valley, 2015</i>		Caposaldo, Moscato <i>Italy, NV</i>	37	Duckhorn Vineyards <i>Napa Valley, 2013</i>	99
Far Niente <i>Napa Valley, 2015</i>	120	Beringer, White Zinfandel <i>California, 2017</i>	23	PINOT NOIR	
Hess Collection <i>Napa Valley, 2014</i>	62	Pacific Rim, Riesling <i>Columbia Valley, 2012</i>	42	Belle Glos 'Clark & Telephone' <i>Santa Maria Valley, 2015</i>	115
Jordan Winery <i>Russian River Valley, 2015</i>	79	Ménage à Trois, Blend <i>California, 2013</i>	27	Meiomi <i>California, 2016</i>	47
Cakebread Cellars <i>Napa Valley, 2015</i>	97	Alexander Valley Vineyards, Gewurztraminer <i>Mendocino County, 2016</i>	29	Mark West Winery <i>California, 2016</i>	31
Louis Jadot, Pouilly-Fuissé <i>France, 2015</i>	71	A by Acacia, Rosé <i>California, 2016</i>	27	A to Z <i>Oregon, 2014</i>	47
Kendall-Jackson Vintner's Reserve <i>California, 2015</i>	35	CABERNET SAUVIGNON & PROPRIETARY BLENDS		Irony <i>Monterey, 2014</i>	35
La Crema <i>Monterey, 2015</i>	48	Jordan <i>Alexander Valley, 2013</i>	114	Edna Valley <i>Central Coast, 2014</i>	41
Chateau Ste. Michelle <i>Columbia Valley, 2015</i>	40	Silver Oak <i>Alexander Valley, 2013</i>	125	MacMurray Estate Vineyards <i>Central Coast, 2014</i>	45
Glass Mountain <i>California, 2015</i>	29	Alexander Valley Vineyards <i>Alexander Valley, 2015</i>	53	Louis Jadot <i>France, 2013</i>	61
Bonterra Vineyards <i>Mendocino County, 2016</i>	38	Caymus Vineyard <i>Napa Valley, 2015</i>	149	Willamette Valley Vineyards <i>Willamette Valley, 2015</i>	74
Stags' Leap Winery <i>Napa Valley, 2015</i>	70	Nickel & Nickel, CC Ranch Vineyard <i>Rutherford, 2014</i>	149	Buena Vista Winery <i>North Coast, 2015</i>	48
Joel Gott, Unoaked <i>California, 2015</i>	39	Hess 'Allomi' <i>Napa Valley, 2014</i>	70	Goldeneye <i>Anderson Valley, 2014</i>	105
Catena <i>Mendoza, 2014</i>	51	Joseph Carr <i>Napa County, 2014</i>	51	Nielson by Byron <i>Santa Barbara, 2014</i>	44
Mer Soleil 'Reserve' <i>Santa Lucia Highlands, 2014</i>	51	J Lohr 'Seven Oaks' <i>Paso Robles, 2015</i>	37	Kendall-Jackson 'Jackson Estate' <i>Anderson Valley, 2014</i>	54
Educated Guess <i>Napa Valley, 2014</i>	55	Storypoint <i>California, 2015</i>	37	Davis Bynum 'Jane's Vineyard' <i>Russian River Valley, 2015</i>	59
SAUVIGNON BLANC		Dynamite Vineyards <i>North Coast, 2013</i>	34	ALTERNATIVE REDS	
Nobilo 'Regional Collection' <i>Marlborough, 2016</i>	29	Louis M Martini <i>California, 2014</i>	43	Sin Zin, Zinfandel <i>Alexander Valley, 2013</i>	47
Brancott <i>Marlborough, 2016</i>	31	La Joya 'Gran Reserva' <i>Chile, 2015</i>	29	Seghesio Family Vineyards, Zinfandel <i>Sonoma County, 2015</i>	62
Markham <i>Napa Valley, 2015</i>	41	Rodney Strong <i>Sonoma, 2014</i>	44	Ruffino 'Aziano', Chianti Classico <i>Italy, 2014</i>	48
Cloudy Bay <i>Marlborough, 2016</i>	75	Stag's Leap Wine Cellars 'Artemis' <i>Napa Valley, 2015</i>	125	Terrazas de los Andes Reserva, Malbec <i>Argentina, 2015</i>	57
Robert Mondavi, Fumé Blanc <i>Napa Valley, 2015</i>	35	Chimney Rock, Stags Leap District <i>Napa Valley, 2014</i>	149	Marques de Caceres Gran Reserva <i>Rioja, 2008</i>	75
Oyster Bay <i>New Zealand, 2017</i>	36	Conn Creek 'Anthology' <i>Napa Valley, 2013</i>	89	Stags' Leap Winery, Petite Sirah <i>Napa Valley, 2014</i>	84
Honig <i>Napa Valley, 2016</i>	40	Joel Gott '815' <i>California, 2015</i>	53	Yalumba 'Y' Series, Shiraz <i>South Australia, 2016</i>	31
Emmolo <i>Napa Valley, 2015</i>	51	Alexander Valley Vineyards 'Cyrus', Blend <i>Alexander Valley, 2014</i>	110	Two Hands 'Gnarly Dudes', Shiraz <i>Barossa Valley, 2016</i>	79
PINOT GRIGIO		Buena Vista Winery 'The Count' <i>Sonoma, 2014</i>	59	Roscato Rosso Dolce, Sweet Red <i>Italy, NV</i>	31
Estancia <i>California, 2016</i>	29	ONEHOPE, Red Blend <i>California, 2015</i>	35	Don Miguel Gascon, Malbec <i>Argentina, 2016</i>	35
Ecco Domani <i>Delle Venezie, 2016</i>	25	The Prisoner, Red Blend <i>Napa Valley, 2016</i>	82	Red Knot by Shingleback, Shiraz <i>McLaren Vale, 2014</i>	47
Maso Canali <i>Trentino, 2014</i>	41				
Bollini <i>Italy, 2015</i>	48				
Santa Margherita <i>Veneto, 2015</i>	66				
Acrobat, Pinot Gris <i>Oregon, 2015</i>	35				

Due to the unique variety of our wine list, some wines and vintages may not always be available. Wines contain sulfites.

WINES BY THE GLASS

CHAMPAGNE & SPARKLING		CRISP, REFRESHING WHITES		CABERNET SAUVIGNON		MERLOT	
La Marca, Prosecco	9	Saint M. Riesling	8.5	Storypoint	9.5	Blackstone	7.5
Chandon, Brut	14	A by Acacia, Rosé	7	Louis M. Martini	11	Sterling Vintner's Collection	9.5
Chandon Rose	14	Caposaldo, Moscato	9.5	La Joya 'Reserve'	7.5	Chateau Ste. Michelle 'Indian Wells'	12
CHARDONNAY		Chateau Ste. Michelle, Riesling	6.5	Joseph Carr	13	ALTERNATIVE REDS	
Sonoma-Cutrer	15	Pine Ridge, Chenin Blanc-Viognier	9	ONEHOPE, Red Blend	9	Don Miguel Gascon, Malbec	9
Glass Mountain	7.5	Beringer, White Zinfandel	6	PINOT NOIR		Roscato Rosso Dolce, Sweet Red	8
Joel Gott, Unoaked	10	SAUVIGNON BLANC		Meiomi	12	Yalumba 'Y' Series, Shiraz	8
Bonterra Vineyards	9.5	Brancott	8	Mark West Winery	8		
PINOT GRIGIO		Robert Mondavi, Fumé Blanc	9				
Estancia	7.5						
Ecco Domani	6.5						
Acrobat, Pinot Gris	9						

HOUSE MADE DESSERTS

We make all of our desserts in-house, using the best available ingredients and time-proven methods. Order one to share, or like most of our guests, be selfish and order one just for you. You can even take one home! Either way, we are sure you will enjoy it.

CHEF'S FAVORITE



Chocolate Bag

Chocolate Bag

White Chocolate Mousse and Fresh Berries Topped with Whipped Cream 13

Chocolate Silk Pie

Rich & Silky Chocolate Mousse Pie, Served with Raspberry Sauce and Fresh Seasonal Berries 8

White Chocolate Bread Pudding

Brioche Bread Soaked in Sweet Cinnamon Custard, Laced with Melted White Chocolate. Served with Warm Dark Rum Sauce, Candied Walnuts and Vanilla Ice Cream 9

Crème Brûlée

Topped with Fresh Berries 7.5



Crème Brûlée

Seasonal Cheesecake

Rich Cream Cheese Filling Baked in a Crumb Crust 8.5



Upside Down Candied Walnut Apple Pie

Upside Down Candied Walnut Apple Pie

Baked Twice with a Candied Walnut Crust, Warm Caramel Sauce and Served with Cinnamon Ice Cream 10

Vanilla Bean or Cinnamon Ice Cream

3 per Scoop

Seasonal Sorbet

3 per Scoop

FRESHLY BREWED

Decaf also available

Coffee • Hot Tea • Cappuccino

Espresso • Latte • Café Mocha