



Better Try This First

Roasted Garlic Panini Wedges
with Cambozola Cheese, Charred Tomatoes and Fresh Basil Pesto
10
Esenzia, Old Vine Garnacha, Aragon Espania, 2009 *Glass \$7.50*

Wild Mushroom Cakes over Avocado Pesto and Roasted Red Pepper Coulis
9
Cloudline, Pinot Noir, Willamette Valley, 2011 *Glass \$8.50*

Peppered Beef Tenderloin Skewers
In a Light Cognac Cream Sauce with Fresh Parsley
10
Red Knot, Shiraz, South Australia, 20011 *Glass \$5.00*

Traditional Caprese Salad
With Fresh From Scratch Mozzarella, Roma Tomatoes, Basil and Balsamic Honey Drizzle
10
Zaca Mesa "Z" Cuvee, Santa Ynez, 2008 *Glass \$8.50*

Shrimp and Scallop Ceviche Gazpacho Martini
In a Mild Tomato Broth Shaken...Not Stirred
12
Graham Beck, Chenin Blanc, "The Game Reserve" South Africa, 2010 *Glass \$7.00*

Queso Fundido
Chihuahua Cheese, Melted and Served with Roasted Poblanos,
Grilled Tomatoes and Fresh Flour Tortillas
9
with 3 Chorizo Spiced Shrimp
14
Mont Gras Carmeñere, Colchagua Valley, Chile, 2011 *Glass \$7.00*

Chicken Green Chili Soup
With Lime Sour Cream
8
Muga, White Rioja, Calificada, España 2012 *Glass \$8.75*

A Little Greenery

Heart of Romaine Salad with Danish Blue Cheese Dressing,
Candy Spiced Walnuts and Fresh Tomatoes
9
Esenzia, Old Vine Garnacha, Aragon Espania, 2009 *Glass \$7.50*

Field Green Salad with Grilled Tomato Vinaigrette,
Fresh Goat Cheese, Scallions, Toasted Pine Nuts and Kalamata Dust
7
Susana Balbo Crios, Rose of Malbec, Mendoza 2011 *Glass \$5.50*

Traditional Caesar Salad
6
Michele Chiarlo, Barbera D'Asti Superiore, 2010 *Glass \$6.00*

Fresh Apple Salad
Chopped Apples, Golden Raisins, Walnuts, Gorgonzola and Mixed Greens in a Poppy Seed Dressing
8
"Conundrum" Cuvée, Napa, 2011 *Glass \$12.50*





Dinner Time

**Mahogany Roasted Duck with Port Cherry Sauce
over Basil Mashed New Potatoes and Sautéed Spinach**
21

Steltzner Merlot, Stags Leap District 2007 Glass \$15.75

**Grilled Beef Tenderloin
With Wild Mushroom and Jack Daniel’s Ragout over Horseradish Mashed Potatoes and Green Beans**
25

Farrier, Cabenet Sauvignon, Alexander Valley, 2007 Glass \$17.50

**Grilled Pork Tenderloin Medallions
Over Crispy Gorgonzola Gnocchi and Spinach with Roasted Tomato Butter**
18

Bran Caia, TRE, Rosso, Toscana, 2010 Glass \$9.00

**Oven Roasted ½ Chicken
Served Mostly Boneless with Chili Relleno Pie, Cilantro Rice and Salsa Roja**
16

Vogelzang, “Birdsong” Sauvignon Blanc, Santa Ynez, 2010 Glass \$11.25

**Homemade Gnocchi Primavera
With Seasonal Vegetables, Extra Virgin Olive Oil, Fresh From Scratch Mozzarella and Reggiano**
16

Masciarelli, Montepulciano d’Abruzzo, 2010 Glass \$6.25

**House Smoked Baby Back Ribs
With Avocado, Corn, Black Bean Salad and a Twice Baked Potato**
19

Michael-David “7 Deadly Zins” Zinfandel, Lodi, 2010 Glass \$9.00

**Green Curry Vegetables
Over Coconut Basmati Rice**
16

with Mixed Seafood
19

Instituto Agrario Müller-Thurgau, San Michele, Trentino 2011 Glass \$9.50

**Fresh Alaskan Halibut with Ancho Citrus Crust
Over a Poblano-Honey Butter Sauce with Sautéed Spinach and a Grilled Scallion Potato Cake**
21

Muga, White Rioja, Calificada, España 2012 Glass \$8.25

Executive Chef: Mitch Levy

Sous Chef: Julio Suriano

*Upon Request, We Can Prepare Almost Any Item To Be “Low Carb” Please Ask Your Server
An 18% gratuity may be added to parties of six or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

