

## House Wines

### **Robert Mondavi Woodbridge**

*Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel and  
Moscato*

**\$6.00**

## Specialty Pours by the Glass

|   |             |
|---|-------------|
| <i>Beringer White Merlot (CA)</i>                 | <b>\$7</b>  |
| <i>French Blue Rose` (CA)</i>                     | <b>\$8</b>  |
| <i>Mission Mountain Huckleberry Riesling (MT)</i> | <b>\$8</b>  |
| <i>J. Lohr (CA)</i>                               | <b>\$8</b>  |
| <i>Firesteed Pinot Gris (ORE)</i>                 | <b>\$8</b>  |
| <i>Giesen Sauvignon Blanc (New Zealand)</i>       | <b>\$8</b>  |
| <i>Bogle Chardonnay (CA)</i>                      | <b>\$8</b>  |
| <i>Kendall-Jackson Chardonnay (CA)</i>            | <b>\$9</b>  |
| <i>Rodney Strong Pinot Noir (CA)</i>              | <b>\$10</b> |
| <i>Boomtown Merlot (WA)</i>                       | <b>\$9</b>  |
| <i>Alberti Malbec (Argentina)</i>                 | <b>\$9</b>  |
| <i>Smith and Hook Cabernet Sauvignon (CA)</i>     | <b>\$10</b> |
| <i>Shannon Ridge Red Blend (CA)</i>               | <b>\$8</b>  |
| <i>Sixth Sense Syrah (CA)</i>                     | <b>\$10</b> |
| <i>Four Virtues Zinfandel (CA)</i>                | <b>\$10</b> |
| <i>Riunite Lambrusco (Italy)</i>                  | <b>\$7</b>  |

*All by the Glass Wines are available by the Bottle.*

## Lounge Menu

|   |                |
|---|----------------|
| <i>Focaccia Bread with Artichoke Dip</i>  | <b>\$14.95</b> |
| <i>Focaccia Bread with Crab and Artichoke Dip</i>   | <b>\$15.95</b> |
| <i>Italian Sausage Stuffed Mushrooms with Marinara</i>  | <b>\$13.95</b> |
| <i>Crab Stuffed Mushrooms with Alfredo</i>  | <b>\$15.95</b> |
| <i>Jumbo Shrimp Cocktail</i>  | <b>\$14.95</b> |
| <i>Potato Skins</i>   | <b>\$11.95</b> |
| <i>Spicy Pickle Fries with Ranch</i>  | <b>\$11.95</b> |
| <i>Calamari Strips</i>  | <b>\$14.95</b> |
| <i>~Tender strips of Calamari, breaded, crispy fried and served with cocktail sauce.</i>  |                |
| <i>Beer Battered Bacon Wrapped Cajun Shrimp</i>   | <b>\$14.95</b> |
| <i>~Served with a Louisiana Tartar Sauce.</i>   |                |
| <i>Clams and Mussels</i>  | <b>\$14.95</b> |
| <i>~A combo of Clams and Mussels sautéed in a buttery wine and garlic sauce, served with grilled French bread.</i>  |                |
| <i>Steak Fingers</i>  | <b>\$13.95</b> |
| <i>~Lightly breaded, golden fried and served with a Mango Habanero BBQ sauce.</i>   |                |
| <i>Cream Cheese Wontons</i>   | <b>12.95</b>   |
| <i>~ Seasoned cream cheese wontons fried crispy and served with a spicy raspberry sauce.</i>  |                |
| <i>Ultimate Nachos</i>  | <b>\$13.95</b> |
| <i>~Our house made tortilla chips piled high with cheese and your choice of chicken or ground beef then topped with tomatoes, scallions, olives, jalapenos, shredded lettuce, sour cream and guacamole.</i> |                |

### Make it a meal

*Add our House salad and bread and garlic* **\$5.95**