

BREAKFAST 6:00AM - 10:00AM

LIGHTER BREAKFAST

Harvest Granola, Fresh Berries, Skim or Almond Milk / 11

Greek Yogurt Parfait, Harvest Granola / 10

Fresh Strawberries / 12

Fresh Berries / 14

Cold Cereal Selection, Skim or Almond Milk / 7

Sliced Banana or Fresh Strawberries / 10

Fresh Berries / 12

Steel-Cut Oatmeal

Golden raisins, organic dates, brown sugar, Manuka honey and walnuts / 14

FULL BREAKFAST

The Continental

Choice of fresh orange or grapefruit juice. Seasonal fruit, basket of fresh bread, pain au chocolat or butter croissant. Butter and marmalade. Hot tea or coffee / 12

English Breakfast

Two eggs any style. Roast potatoes, sautéed baby spinach, sautéed mushrooms, grilled tomatoes. Black pudding and English muffin / 14

Lake Forest Breakfast

Prime New York steak with two eggs any style. Hash browns, rocket salad, sliced avocado and tomatoes. Selection of toast / 18

PANCAKES & WAFFLES

Waffles a l'Anglaise

Belgian waffles, vanilla beans, crème Anglaise, raspberries, pistachio and lemon zest / 12

Belgian Waffles

Blueberries, shaved almonds, organic Vermont pure maple syrup / 12

French Toast Tatin

Caramelized apples, raisins, toasted pecans, caramel sauce / 12

Old-Fashioned Buttermilk Pancakes

Three old-fashioned pancakes, fresh strawberries, warm organic honey butter / 9.50

Egg whites or Egg Beaters available

LOCAL FARM EGGS, OMELETS & SKILLET

Two Farm Eggs

Prepared any style, hash browns, choice of breakfast meat, choice of toast / 14

Corned Beef Hash Skillet

Two farm eggs any style, green peas, roasted bell pepper, shaved brussel sprouts with an English muffin / 16

Green Skillet

Two farm eggs any style, green peas, asparagus, spinach and baby broccoli / 15

Eggs Benedict

Two poached eggs, served on an English muffin with Canadian bacon topped with Hollandaise sauce / 14

Smoked Salmon Benedict

Two poached eggs, served on an English muffin with smoked salmon topped with Hollandaise sauce / 16

Egg White Omelet

Kale, sun-dried tomatoes, goat cheese / 14

Farm Eggs & Caviar

Open face omelet with asparagus, cream cheese, onions, topped with smoked salmon and caviar / 18

ADDITIONS

Meats: *bacon \$4, ham \$5, sausage (chicken \$6, duck \$7, pork \$4, turkey \$5, lamb \$7)*

Veggies: *\$4 each – potatoes, tomatoes, spinach, mushrooms, bell peppers, kale, sun-dried tomatoes, asparagus*

Cheeses: *cheddar, Swiss, American, mozzarella, goat, Stilton Blue*

Bakery Breads: *\$4 each – selection of house-made muffin, butter croissant, pain au chocolat*

Fresh Fruits: *whole grapefruit \$9, seasonal berries \$9, fruit salad \$7, seasonal fruit plate \$10, fresh cut melon \$7, fresh cut papaya \$12*

BEVERAGES

Juice Selections: *\$4 (orange, grapefruit, V-8, apple, lemonade)*

Cappuccino or Latte / 6

Freshly Brewed Coffee and Specialty English Teas / 4

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LUNCH 11:00AM - 3:00PM

APPETIZERS

Crab Cake

Seaweed salad and carrot emulsion / 12

Smoked King Salmon Tartar

Caviar and petite salad / 12

Chilled Shrimp Cocktail

Cocktail sauce and fresh lemon / 13

Charcuterie

*Prosciutto di Parma, assorted salami: venison, beef, and pork
with roasted Bosc Pear and honey truffle / 14*

Beet Salad

Beets with goat cheese, mini sandwich and petite salad / 11

Duck Niçoise

*Classic French green beans, olives, potatoes, eggs, baby carrots,
with honey mustard roast garlic dressing / 14*

SOUPS

Lobster Bisque / 9

Chicken Noodle Soup / 9

Baked French Onion Soup / 10

HOT SANDWICHES

Chicken Club

Crisp bacon, lettuce and tomato / 12

Prime Cheeseburger

Cheddar cheese and sautéed onions / 14

COLD SANDWICHES

Shrimp & Lobster Sandwich

Brioche, tomato, avocado and balsamic vinaigrette / 16

Salmon Lox on Thin Wheat Bun

Chive cream cheese, pickled red onions, avocado, capers, watercress / 15

Tuna Salad on Thin Wheat Bun

Served with arugula, sliced tomato / 14

Turkey Sandwich

Cream cheese, cranberry and watercress on sourdough bread / 12

LUNCH 11:00AM - 3:00PM

HOMEMADE PASTA

Penne All'Arrabiatta

Venison sausage, spicy tomato sauce / 17

Gnocchi

Grilled chicken, wild mushrooms and ricotta cheese / 15

Lobster & Crab Ravioli

Lobster tomato sauce / 17

Ravioli Di Zucca

Butternut squash, dried cranberries, walnuts and touch of cinnamon / 15

SOUPS

Lobster Bisque / 9

Chicken Noodle Soup / 9

Baked French Onion Soup / 10

SALADS

Caesar

Homemade croutons and Parmigiano-Reggiano / 12

Mixed Greens

Dried cranberries, shaved almonds, crumbled goat cheese, sliced apples and French vinaigrette / 10

Cobb *(Available chopped & tossed)*

Romaine lettuce, tomato, bacon, avocado, blue cheese and ranch dressing / 13

Entrée Salad Enhancement:

Grilled Chicken Breast / 4

Grilled Beef Tenderloin / 6

Grilled Shrimp / 7

Grilled Salmon / 7

LUNCH 11:00AM - 3:00PM

ENTRÉES

Chicken Milanese

Baby arugula salad and citrus vinaigrette / 15

Chicken Piccata

Angel hair pasta and lemon caper sauce / 16

Slow Roasted Salmon

Served with pesto mashed potatoes and tomato leeks fondue / 18

Steak Frites

10 oz New York steak served with shallot demi / 18

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WHITE HART PUB

MENU 11:00AM - 10:00PM

STARTERS

PLOUGHMAN'S LUNCH/CHARCUTERIE / 14
*Roast Bosc Pear, Irish Porter Cheddar, Prosciutto di Parma,
Venison Bresaola and Homemade Cured Duck*

LAMB MEATBALL / 14
Artichoke, Peas, au Jus

SCOTCH EGG / 13
Italian Sausage, Egg, Cornichons

SMOKED SALMON TARTARE / 14
Beets, Avocado, Apple Cider Vinaigrette

CRAB CAKES / 15
Cucumber, Mango Relish

GRILLED OCTOPUS / 15
Shallot, Tomato, Lemon, Jalapeño, Olive Oil

CLASSIC PRAWN COCKTAIL / 14
Fresh Prawns, Cocktail Sauce, Crushed Ice

SLIDERS

PRIME MINI BURGERS / 15
Cheddar Cheese, Thick Cut Fries

BEEF TENDERLOIN / 21
Stilton Blue Cheese, Thick Cut Fries

SOUP

CHICKEN NOODLE SOUP / 7
Chicken Broth, Vegetables, Noodles

TOMATO BASIL BISQUE / 10

FRENCH ONION SOUP / 10
Onions, Gruyère Cheese, Baguette Slice

WHITE HART PUB

MENU 11:00AM - 10:00PM

SALADS

PANZANELLA / 12

Vine Ripped Tomatoes, Red Onions, Cucumber, Croutons, Basil

BEET SALAD / 12

Goat Cheese, Watercress, Roasted Pistachios

CHURCHILL'S SALAD / 12

Heart of Romaine, Stilton Blue Cheese, Bacon, Green Peas, Blue Cheese Dressing

GRILLED ROMAINE / 12

Sweet Corn, Bacon, Blue Cheese, Focaccia Croutons

COBB SALAD / 13

Romaine, Bacon, Stilton Blue Cheese, Tomato, Avocado, Egg, Ranch Dressing

Add Chicken / 6

Steak / 8

Salmon or Shrimp / 10

ENTRÉES

CIDER FISH N CHIPS / 18

Musby Peas, Tartar Sauce, Thick Cut Fries, Lemon Wedge

BEER BATTERED SHRIMP / 18

Tartar Sauce, Fries, Lemon Wedge

BANGERS & MASH / 15

Wild Boar Sausage, Caramelized Onions, Mashed Potatoes, Gravy

SHEPHERD'S PIE / 15

Potatoes, Vegetables, Red Wine Sauce

CHICKEN POT PIE / 15

Peas, Asparagus and Leeks

SAUSAGE ROLL / 18

Italian Sausage Rolled in Puff Pastry, English Mustard Dip

CORNISH PASTY / 17

Prime Beef, Baby Carrots, Celery, Onions

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WHITE HART PUB

MENU 11:00AM - 10:00PM

ENTRÉES (cont'd.)

CURRY CRUSTED CORVINA / 21
Grilled Sweet Corn, Green Peas, Lemon Butter Sauce

WELSH LAMB STEW / 17
Carrots, Peas, Turnip, Celery, Yorkshire Pudding

STEAK FRITES / 26
Prime New York Steak, Fries, Shallot Semi-Glace

WHITE HART PUB BURGER / 14
Prime Beef, Caramelized Onions, Cheddar, Thick Cut Fries, Pickles

CHICKEN CLUB SANDWICH / 12
Bacon, Lettuce, Tomato, Mayo, Provolone, Thick Cut Fries

ROASTED BONE-IN CHICKEN / 23
Half Roasted Chicken, Roasted Potatoes, Vegetables Lemon-Herb Sauce

BIG OL' STEAK SANDWICH / 28
Prime Sirloin, Aged Provolone, Caramelized Onions, Wild Mushroom
HALF / 16

THE BAR MENU 4:00PM - 10:00PM

SHARING PLATES

CHARCUTERIE / 15

Duck Prosciutto, Bresaola, Country Salami, Pear, Sliced Baguette

FRIED CALAMARI / 11

Fresh Calamari, Cocktail Sauce

CAPRESE SALAD / 12

Fresh Tomato, Buffalo Mozzarella, Basil

GRILLED OCTOPUS / 15

Shallot, Tomato, Lemon, Olive Oil

MARYLAND CRAB CAKE / 16

Cucumber, Mango Salad

BEEF CARPACCIO / 14

Beef Tenderloin, Arugula, Parmesan, Capers

LAMB MEAT BALLS / 14

Artichoke, Green Peas, au Jus

SLIDERS

PRIME MINI BURGERS / 15

Cheddar Cheese, Thick Cut Fries

BEEF TENDERLOIN / 21

Stilton Blue Cheese, Thick Cut Fries

SEARED DUCK BREAST / 18

Duck Liver Mousse, Fig Spread, Thick Cut Fries

SOUP

FRENCH ONION SOUP / 10

Onions, Gruyère Cheese, Baguette Slice

TOMATO BASIL BISQUE / 10

CHICKEN NOODLE SOUP / 7

Chicken Broth, Vegetables, Noodles

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THE BAR MENU 4:00PM - 10:00PM

SALADS

SHRIMP & LOBSTER SALAD / 18

Sliced Avocado and Tomatoes, Petite Salad, Toasted Brioche and Balsamic Dressing

COBB SALAD / 13

Romaine, Bacon, Stilton Blue Cheese, Tomato, Avocado, Egg, Ranch Dressing

GREEK SALAD / 14

Romaine, Cucumber, Feta, Tomatoes, Red Onion, Green Pepper, Kalamata Olives, Oregano Feta Dressing

GRILLED ROMAINE / 12

Sweet Corn, Bacon, Blue Cheese, Focaccia Croutons

SPINACH SALAD / 12

Baby Organic Spinach, Baked Goat Cheese, Roasted Bosc Pear, Strawberry, Shaved Almonds, White Balsamic Vinaigrette

Add Chicken / 6

Steak / 8

Salmon or Shrimp / 10

SANDWICHES

BIG-ASS STEAK SANDWICH / 28

Aged Provolone, Caramelized Onion, Wild Mushroom

HALF-ASS / 16

GRILLED CHICKEN SANDWICH / 14

Ciabatta, Tomatoes, Chipotle Mayo, Avocado, Red Onion, Provolone, Baby Arugula Salad, Thick Cut Fries

THE PUB BURGER / 14

Prime Beef, Caramelized Onion, Cheddar, Thick Cut Fries, Pickles

PASTA

PENNE ALL'ARABIATTA / 14

Add: *Venison Sausage* / 18

Gulf Shrimp & Scallop / 26

ANGEL HAIR PRIMAVERA / 18

Fresh Tomatoes, Bell Pepper, Baby Zucchini, Baby Broccoli, Shallots

THE BAR MENU 4:00PM - 10:00PM

PUB GRUB

FISH & CHIPS / 18

BANGERS & MASH / 15

BEER BATTERED SHRIMP / 18

LARGE PLATES

ALMOND CRUSTED DOVER SOLE / 36

Vegetable Fricassee, Marble Potato, Parsley Champagne Beurre Blanc

LOBSTER & SCALLOP RISOTTO / 29

Saffron Sauce

SLOW ROASTED SALMON / 26

Black Rice, Mushy Peas, Beurre Blanc Sauce

FILET MIGNON / 32

Fingerling Potatoes, French Green Beans, Demi-Glace

CHILEAN SEA BASS / 36

Asparagus Risotto, Carrot and Ginger Emulsion

STEAK FRITES / 26

Prime New York Steak, Shallot Demi-Glace, Fries

CHICKEN PICATTA / 29

Angel Hair Pasta, Vegetables, Lemon Capers

VEGETABLE NAPOLEON / 19

Forbidden Black Rice, Green Peas, Baked Beans, Beluga Lentils, Celery Root Mousse, Roasted Garlic Tomato Sauce

ROASTED BONE-IN CHICKEN / 23

Half Chicken, Roasted Potatoes, Vegetables, Lemon Herb Sauce

CHICKEN MILANESE / 29

Roasted Potatoes, Baby Arugula, Citrus Truffle Dressing

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SUSHI TUESDAY – SATURDAY 5:00PM - 9:00PM

APPETIZERS

Edamame / 5

Boiled soy beans

Tuna Carpaccio / 15

Green onions and citrus sauce

Salmon Carpaccio / 15

Green onions and citrus sauce

SUNOMONO SALADS

Cucumber Salad / 6

Shrimp Salad / 12

King Crab Salad / 15

Japanese Seaweed Salad / 9

SUSHI TUESDAY – SATURDAY 5:00PM - 9:00PM

MAKI MONO

- 1 **Spicy Tuna** / 8.5
Spicy mayo, cucumber and green onion
- 2 **Spicy Salmon** / 8
Spicy mayo, cucumber and green onion
- 3 **Spicy Scallop** / 9
Spicy mayo, cucumber and green onion
- 4 **Kappa Maki** / 6 *Cucumber, seaweed*
- 5 **Avocado Maki** / 6 *Avocado roll, seaweed*
- 6 **Vegetarian Maki** / 7.5
Vegetable roll with asparagus, avocado and cucumber
- 7 **Futomaki** / 5 pcs / 9
Crab stick, egg, mushroom, avocado, Kanpyo and cucumber
- 8 **California Roll** / 7.5
Crab stick, fish egg, avocado and cucumber
- 9 **Unagi Q Maki** / 8.5
Barbequed fresh water eel and cucumber roll with scallions
- 10 **Shrimp Tempura Maki** / 8
Avocado, cucumber, scallions, fish egg and spicy mayo
- 11 **Spider Roll Maki** / 5 pcs / 10
Tempura soft shell crab, avocado, cucumber, scallions, fish egg and spicy mayo
- 12 **Red Dragon Roll** / 8 pcs / 19.5
Tempura shrimp, cucumber, spicy mayo, scallion, covered with avocado, tuna and eel sauce
- 13 **Yellow Dragon Roll** | 8 pcs | 19.5
Tempura shrimp, cucumber, spicy mayo, scallion, covered with avocado, salmon and eel sauce
- 14 **White Dragon Roll** / 8 pcs / 19.5
Tempura shrimp, cucumber, spicy mayo, scallion, covered with avocado, white tuna and eel sauce
- 15 **Deer Path Inn Maki** / 6 Pcs / 10.5
King crab, avocado, cucumber and fish egg
- 16 **Dragon Roll** / 8 pcs / 15
Tempura shrimp, cucumber, spicy mayo, scallion, covered with avocado, eel and eel sauce

SUSHI TUESDAY – SATURDAY 5:00PM - 9:00PM

- 17 **Green Turtle Maki** / 8 pcs / 13.5
Unagi, cucumber, spicy mayo, scallion, topped with Ebi shrimp, wasabi mayo and fish egg
- 18 **Sumo Roll** / 8 pcs / 16.5
Shrimp tempura, cream cheese, avocado, cucumber, fish egg, spicy mayo scallions, topped with tempura flakes, eel sauce and wasabi
- 19 **Rainbow Roll** / 15.5
California roll covered with tuna, salmon, yellow tail and white fish
- 20 **Spicy Moonlight Roll** / 13
Spicy tuna, avocado, covered with tempura flakes and spicy mayo
- 21 **New York Roll** / 9
Smoked salmon, cucumber, green onion and cream cheese
- 22 **Mexican Roll** / 5 pcs / 9.5
Tuna, salmon, jalapeño, spicy mayo, avocado, cilantro and fish egg
- 23 **Tekka Maki** / 6 pcs / 8.5
Fresh tuna roll with seaweed outside
- 24 **Niki Hamachi Roll** / 6 pcs / 10
Fresh yellow tail, green onion with seaweed outside
- 25 **Rookie Roll** / 6 pcs / 9
Steamed shrimp, cucumber, cream cheese avocado and spicy mayo
- 26 **Special Eel Roll** / 5 pcs / 12
Barbecued eel, king crab, scallion, avocado, cucumber, spicy mayo, tempura flakes and eel sauce
- 27 **Crazy Roll** / 5 pcs / 13
Tuna, salmon, super white tuna, scallion, avocado, cucumber and spicy mayo

SUSHI TUESDAY – SATURDAY 5:00PM - 9:00PM

SUSHI BY THE PIECE

- 1 Uni Sea Urchin / 5
- 2 Amaebi *Sweet Shrimp* / 4.5
- 3 Ebi Shrimp / 2.5
- 4 Hamachi Yellow Tail / 4.5
- 5 Hirame Fluke / 3
- 6 Hokigai Surf Clam / 2.5
- 7 Hotategai Scallop / 3.5
- 8 Ika Squid / 3
- 9 Ikura Salmon Roe / 3.75
- 10 Inari Soy Bean Cake / 2.5
- 11 Kani King Crab / 4
- 12 Kaki Oyster / 3.5
- 13 Maguro Tuna / 4
- 14 Nama Sake Fresh Salmon / 3.75 15 Saba Mackerel / 3
- 15 Sake Smoked Salmon / 3.5
- 16 Suzuki Sea Bass / 3
- 17 Madai Japanese Snapper / 4
- 18 Tako Octopus / 3
- 19 Tamago Egg / 2.5
- 20 Green Tobiko / 3.5
- 21 Orange Tobiko / 3.5
- 22 Masago Fish Egg / 3
- 23 Super White Tuna / 3.75
- 24 Quail Egg / 1
- 25 Unagi Fresh Water Eel / 3.5

SUSHI TUESDAY – SATURDAY 5:00PM - 9:00PM

SUSHI SPECIALS WITH MISO SOUP

Deer Path Inn Sashimi / 20 pcs / 70

2 tuna, 2 salmon, 2 yellow tail, 2 octopus, 2 white tuna, 2 sea bass, 2 fluke, 2 white fish, 2 king crab, and 2 scallop

Sushi A / 7 pcs / 24

Tuna, salmon, white tuna, sea bass, shrimp, octopus, clam and California roll

Sashimi A / 8 pcs / 22

Tuna, salmon, octopus, fluke, white tuna, sea bass, shrimp and scallop

Nigiri Platter A / 24

1 shrimp, 1 smoked salmon, 1 king crab, 1 barbecue eel and 1 octopus, cucumber salad

Haro Maki (no rice) / 16

Yellow tail, tuna, salmon, avocado, carrot, scallions and asparagus wrapped in cucumber with Sunomono dressing

Red Diamond / 18

Spicy king crab with fish egg and scallions on top of rice, surrounded by pieces of tuna and topped with tempura crunch

Tekka Don / 24

Fresh tuna on a bed of sushi rice

Sushi B / 10 pcs / 35

2 tuna, 2 salmon, 2 yellow tail, 2 octopus, 1 white tuna, 1 sea bass and 1 spicy tuna roll

Sashimi B / 12 pcs / 30

2 tuna, 2 salmon, 2 octopus, 2 white tuna, 2 sea bass, 1 shrimp and 1 scallop

King Crab Maki (no rice) / 16

King crab, avocado, carrot and asparagus wrapped in cucumber with Sunomono dressing

Yellow Diamond / 3pcs / 15

Spicy scallops with fish egg and scallions on top of rice, surrounded by pieces of salmon and topped with wasabi tobiko

Unagi Don / 20

Fresh water eel on a bed of sushi rice

Chirashi / 24

Assorted fish on a bed of sushi rice

SUSHI TUESDAY – SATURDAY 5:00PM - 9:00PM

SAKE

Pure Junmai / 300ml / 18

Rice milled down to 70%

Clear color with subtle notes of green apple and sweet rice. Full-bodied, well balanced with a hint of banana and fruit flavors.

Pure Dawn /Junmai-Ginjo / 300ml / 20

Rice milled down to 60%

Clear color with hints of orange peel and light floral notes and an underlying minerality. Fresh taste and well structured with subtle notes of pear and Fiji apple. Creamy texture and finishes soft-sweet to dry.

Pure Snow/Junmai-Nigori / 300ml / 18

Rice milled down to 70%

Cloudy, unfiltered color with an aroma of melon, notes of cucumber and a hint of pear. Powerful flavor with distinctive texture accompanied by notes of ginger, Asian pear and cantaloupe. Smooth, finishes soft-sweet to dry.

Pure Dusk/Junmai-Daiginjo / 300ml / 25

Rice milled down to 50%

Clear color with an aroma of bright pear and hints of green apple and an underlying minerality. Delicate structure with hints of fresh orange peel and cantal

LATE NIGHT 10:00PM - 6:00PM

APPETIZERS

Chilled Shrimp Cocktail / 13

Cocktail sauce and fresh lemon

Charcuterie / 14

*Prosciutto di Parma, assorted salami: venison, beef and pork
with roast Bosc pear and boney truffle*

Cheese Plate / 12

Fruit Plate / 10

SOUP

Chicken Noodle / 9

French Onion / 10

SALAD

Caesar

Homemade croutons and Parmigiano-Reggiano / 12

Mixed Greens / 10

*Dried cranberries, shaved almonds, crumbled goat cheese,
sliced apples and French vinaigrette*

Cobb (available chopped & tossed) / 13

Romaine lettuce, tomato, bacon, avocado, blue cheese and ranch dressing

Entrée Salad Enhancement:

Grilled Chicken Breast / 4

Grilled Shrimp / 7

LATE NIGHT 10:00PM - 6:00PM

SANDWICHES

Shrimp & Lobster Sandwich / 16

Brioche, tomato, avocado and balsamic vinaigrette

Salmon Lox on Thin Wheat Bun / 15

Chive cream cheese, pickled red onions, avocado, capers, watercress

Tuna Salad on Thin Wheat Bun / 14

Served with arugula, sliced tomato

Turkey Sandwich / 12

Cream cheese, cranberry and watercress on sourdough bread

Prime Cheeseburger / 14

Cheddar cheese and sautéed onions

Chicken Tenders and Fries / 7

Kids Pasta / 7

DESSERT ALL-DAY

BA Chocolate Cake / 14

Chocolate Cake, Caramel Mousse, Chocolate Ganache

Frozen Keylime Cheesecake Chocolate Bar / 10

Graham Cracker Crust, Key Lime Cheesecake, Dipped in Dark Chocolate

Orange Sherbet Creamsicle Cake / 10

Crushed Nilla Wafers, Vanilla Ice Cream and Orange Sherbet

Banana Nutella Trifle / 11

Nutella Mousse, Sliced Bananas, Crushed Hazelnuts

Strawberry Lemon Rhubarb Pie / 21

Almond Tartlet, Lemon Curd, Strawberry-Rhubarb Compote, Meringue

Orange Crème Brûlée / 10

Orange Custard and Burnt Sugar

Chocolate Lava Cake / 10

Chocolate Cake with Melted Chocolate Center Served with Vanilla Ice Cream

Sticky Toffee Pudding / 10

*Moist Sponge Cake Made with Chopped Dates, Toffee Sauce
Served with Vanilla Ice Cream*

BEVERAGES

NON ALCOHOLIC

Apple Juice / 4

Apple Juice (Kids) / 2

Cranberry / 4

Orange Juice / 4

Grapefruit Juice / 4

Pineapple Juice / 4

Milk / 2.95

Chocolate Milk / 3.5

Hot Chocolate / 4

Coffee / Decaf (Pot) / 10

Espresso / 4

Hot Tea / 4

Iced Tea / 3

Lemonade / 4

Coke / 2.95

Diet Coke / Zero / 2.95

Root Beer (Bottle) / 4

Sprite / 2.95

Club Soda / 2.95

Tonic Water / 2.95

WINES BY THE GLASS

SPARKLING & CHAMPAGNE *glass / bottle*

Avisi, Prosecco <i>Veneto, Italy</i>	<i>10 / 40</i>
Duval LeRoy, Brut <i>Champagne, France</i>	<i>15 / 60</i>
Piper Heidsieck Brut (375ml) <i>Champagne, France</i>	<i>45</i>

WHITE WINE *glass / bottle*

Cloudfall, Chardonnay <i>Russian River Valley, California</i>	<i>10 / 40</i>
Ferrari-Carano, Chardonnay <i>Alexander Valley, California</i>	<i>14 / 56</i>
Sanford, Chardonnay <i>Santa Barbara, California</i>	<i>17 / 64</i>
Domaine Manciat Poncet, Pouilly Fuissé “La Roche” <i>Mâconnais, France</i>	<i>15 / 60</i>
Napa Cellars, Sauvignon Blanc <i>Napa Valley, California</i>	<i>10 / 40</i>
Wairau River, Sauvignon Blanc <i>Marlborough, New Zealand</i>	<i>12 / 48</i>
Brassfield, Pinot Gris <i>High Valley, California</i>	<i>11 / 44</i>
Terlato Family Vineyards, Pinot Grigio, Colli Orientali <i>Friuli, Italy</i>	<i>14 / 56</i>
Maso Canali, Pinot Grigio <i>Trentino-Alto Adige, Italy</i>	<i>10 / 40</i>
M. Chapoutier “Bellruche” Dry Rose <i>Rhone, France</i>	<i>10 / 40</i>

RED WINE	<i>glass / bottle</i>
Joel Gott, Pinot Noir <i>Willamette Valley, Oregon</i>	16 / 60
Brassfield, Pinot Noir <i>Russian River, California</i>	15 / 60
The Shatter Grenache Vin de Pays des Côtes Catalanes <i>Côtes Catalanes, France</i>	14 / 56
Napa Cellars, Cabernet Sauvignon <i>Napa Valley, California</i>	14 / 54
Rutherford Hill, Merlot <i>Columbia Valley, Washington State</i>	15 / 60
Terra D'Oro Zinfandel <i>Amador County, California</i>	15 / 60
Modus, Super Tuscan <i>Tuscany, Italy</i>	15 / 60
Chateau Timberlay, Bordeaux <i>Tuscany, Italy</i>	14 / 56
Eruption Malbec / Syrah Blend <i>Mendoza Argentina</i>	12 / 48
The Prisoner, Red Blend <i>Victoria, Australia</i>	19 / 75
Carmen Gran Reserve, Cabernet Sauvignon <i>Alto Maipo, Chile</i>	10 / 40
Frie Brothers Reserve Cabernet Sauvignon <i>Alexander Valley, California</i>	16 / 64

CHAMPAGNE & SPARKLING

SPARKLING *price*

Avisi, Prosecco Rustico <i>Italy</i>	40
Nino Franco, Prosecco Rustico <i>Valdobbadiene, Italy</i>	55
Château D'Orschwihr, Crémant D'Alsace, 2008 <i>Alsace, France</i>	60
Contratto Brut Millesimato <i>Piedmont, Italy</i>	65
J Vineyards & Winery J Cuvée 20 NV Brut <i>Russian River, California</i>	70

CHAMPAGNE NON-VINTAGE

Mandois Brut Origine <i>Champagne, France</i>	65
Duval Leroy, Brut <i>Champagne, France</i>	75
Piper-Heidsieck, Brut <i>Champagne, France</i>	95
José Dhondt, Blanc de Blancs, Grand Cru, Brut <i>Côtes des Blancs, France</i>	110
Perrier-Jouët, Grand Brut <i>Epernay, France</i>	110
Taittinger Brut 'La Francaise' <i>Reims, France</i>	120
Veuve Clicquot Ponsardin, Yellow Label, Brut <i>Reims, France</i>	125
Ruinart, Blanc de Blancs, Brut <i>Reims, France</i>	165

CHAMPAGNE VINTAGE *price*

Pol Roger, Extra Cuvée de Réserve, Brut, 2004 190
Epernay, France

Piper-Heidsieck, Rare Millesime, 2002 265
Reims, France

Veuve Clicquot Ponsardin, La Grande Dame, 2004 280
Reims, France

Cuvée Dom Pérignon, Moët et Chandon, Brut, 2003 290
Epernay, France

Perrier-Jouët, Cuvée Belle Époque, Brut, 2004 295
Epernay, France

Krug, Grande Cuvée, Brut 340
Reims, France

Louis Roederer, Cristal, Brut, 2006 425
Reims, France

Salon, Blanc de Blancs Le Mesnil, Brut, 2002 875
Le Mesnil-sur-Oger, France

Krug, Clos du Mesnil, Brut, 2003 1250
Reims, France

SPARKLING & CHAMPAGNE ROSÉ

Berlucchi Franciacorta, Rosé 65
Franciacorta, Italy

Nino Franco “Faive”, Brut Rosé 85
Veneto, Italy

Veuve Clicquot Ponsardin, Brut Rosé 135
Reims, France

Dom Pérignon Rosé, Moët et Chandon, Brut, 2004 550
Epernay, France

WHITE WINE, UNITED STATES – CALIFORNIA

CHARDONNAY	<i>price</i>
Frei Brothers, Reserve, 2013 <i>Russian River Valley</i>	44
Ferrari-Carano, 2013 <i>Alexander Valley</i>	52
Luke Donald, 2012 <i>Carneros</i>	55
Macrostie, 2013 <i>Sonoma Coast</i>	54
Sanford, 2012 <i>Santa Barbara</i>	60
Terlato Vineyards, 2012, 2014 <i>Russian River Valley</i>	60
Talley Vineyards “Rinconn,” 2011, 2013 <i>Arroyo Grande Valley</i>	90
Patz & Hall, Dutton Ranch, 2013 <i>Carneros</i>	95
Château Montelena, 2012 <i>Napa Valley</i>	100
Forman Vineyards, 2013 <i>Napa Valley</i>	105
Ferrari-Carano, Reserve, 2012 <i>Carneros</i>	115
Shafer, Red Shoulder Ranch, 2013 <i>Napa Valley</i>	120
Kistler, 2013 <i>Sonoma Coast</i>	150
Pahlmeyer, 2013 <i>Sonoma Coast</i>	180
Peter Michael, Ma Belle-Fille, 2013 <i>Sonoma County</i>	200

SAUVIGNON BLANC & FUMÉ BLANC *price*

Napa Cellars, 2013 40
Napa Valley

Hanna, 2014 45
Russian River Valley

Trinchero, Mary's Vineyard, 2010 45
Napa Valley

Frogs Leap, 2014 48
Rutherford

Cade, 2014 70
Napa Valley

Stonestreet Mountain Estate, Aurora Point, 2012 74
Alexander Valley

**Chimney Rock Elevage Blanc,
(Sauvignon Blanc & Gris), 2009** 90
Napa Valley

OTHER VARIETALS

Terra d'Oro, Pinot Grigio, 2013 40
Santa Barbara, California

**Bonny Doon, Le Cigar Blanc,
(Grenache Blanc, Roussane), 2011** 48
California

Etude, Pinot Gris, 2014 54
Napa Valley

**Au Bon Climat, Hildegard
(Pinot Gris, Pinot Blanc, Aligoté), 2012** 75
Santa Barbara

**Robert Sinskey, Abraxas,
(Riesling, Gewurztraminer, Pinot Blanc & Gris), 2012** 80
Napa Valley

Pride Mountain, Viognier, 2014 85
Napa Valley

WHITE WINE, FRANCE – BURGUNDY

CHABLIS *price*

Francine & Olivier Savary, 58
Chablis Vieilles Vignes, 2013
Chablis, France

Domaine Louis Michel & Fils, Sechets, 80
Chablis 1er Cru, 2013
Chablis, France

Jean-Paul & Benoit Droin, Vaillons, 90
Chablis 1er Cru, 2012
Chablis, France

Domaine Deguinot - Bordet, Vaudesir, 125
Chablis Grand Cru, 2010
Chablis, France

MONTAGNY-RULLY

Maison Champy, Rully Blanc, 2012 58
Côte Chalonnaise, France

Alain Roy, Montagny 1er Cru, 2013 60
Côte Chalonnaise, France

MÂCONNAIS

Joseph Drouhin, Pouilly Fuissé, 2011 65
Mâconnais, France

Domaine Manciat Poncet, 60
Pouilly Fuissé “La Roche,” 2012
Mâconnais, France

Les Heritiers du Comte Lafon “clos Du Four,” 2010 75
Mâconnais Milly, France

MARSANNAY

Domaine Bruno Clair, Marsannay, 2012 75
Marsannay-la-Côte, France

SAINT AUBIN	<i>price</i>
Domaine Hubert Lamy, Saint Aubin, La Princée, 2009, 2013 <i>Côte de Beaune, France</i>	90
Henri Prudhon & Fils, Saint-Aubin 1er Cru, Les Perrieres, 2011 <i>Côte de Beaune, France</i>	92
BOURGOGNE BLANC	
Jean-Claude Boisset, Bourgogne Blanc, 2013 <i>Côte de Beaune, France</i>	45
Etienne Sauzet, Bourgogne Blanc, 2011 <i>Côte de Beaune, France</i>	75
CORTON CHARLEMAGNE	
Domaine des Croix, Corton-Charlemagne, Grand Cru, 2010 <i>Côte de Beaune, France</i>	275
Domaine Bonneau Du Martray, Corton-Charlemagne, Grand Cru, 2009 <i>Côte de Beaune, France</i>	295
MEURSAULT	
Domaine Demougeot, Meursault, 2013 <i>Côte de Beaune, France</i>	115
Domaine Thierry & Pascale Matrot, Les Charmes, Meursault, Premier Cru, 2011 <i>Côte de Beaune, France</i>	160
Chateau de Meursault, Meursault "Perrieres" Premier Cru, 2013 <i>Côte de Beaune, France</i>	250

PULIGNY-MONTRACHET *price*

Joseph Drouhin Puligny-Montrachet, 2013 140
Côte de Beaune, France

Domaine Paul Pernot, Puligny-Montrachet, 2014 150
Côte de Beaune, France

Chanson Père & Fils, Puligny-Montrachet, 2010 175
Côte de Beaune, France

CHASSAGNE-MONTRACHET

Domaine Bachey-Legros, Chassagne-Montrachet, 2011 125
Côte de Beaune, France

Olivier LeFlaive, Chassagne-Montrachet, 2013 140
Côte de Beaune, France

**Domaine Jean-Noël Gagnard,
Chassagne-Montrachet 1er Cru, "Les Caillerets," 2010** 220
Côte de Beaune, France

CHEVALIER & BATARD MONTRACHET

**Domaine Jean Chartron, Chevalier Montrachet
Grand Cru "Clos des Chevaliers," 2004** 275
Côte de Beaune, France

**Domaine Paul Pernot, Bienvenues Bâtard Montrachet,
Grand Cru, 2012** 400
Côte de Beaune, France

**Domaine Marc Morey, Bâtard Montrachet,
Grand Cru, 2012** 475
Côte de Beaune, France

LE MONTRACHET

Vincent Girardin, Le Montrachet Grand Cru, 2010 985
Côte de Beaune, France

WHITE WINE, FRANCE - BORDEAUX, LOIRE, RHONE, ALSACE & OTHER SUB-REGIONS

BORDEAUX *price*

Château La Freynelle Blanc, Entre-Deux-Mers, 2014	38
Château La Rame, Bordeaux Blanc Sec, 2014	50
Château Beauregard Ducasse Blanc, Graves, 2013	50
Château Timberlay, Bordeaux Blanc Superieur, 2010	52

LOIRE VALLEY

Domaine Breussin, Vouvray Demi-Sec, 2014	40
Domaine Des Berthiers, Pouilly-Fumé, Jean-Claude Dagueneau, 2013	60
Château de Sancerre, Sancerre, 2013	65
Domaine Thomas, Sancerre "La Crele" 2013	65
Domaine des Baumard, Savennières "Clos des Papillon" Sec, 2009	75

RHÔNE VALLEY

Crozes-Hermitage, La Petite Ruche Blanc, Michel Chapoutier, 2013	70
St. Joseph Blanc, Céleste, J. L. Chave Selection, 2012	75
Châteauneuf-du-Pape, Château La Nerthe, 2013	120
Crozes - Hermitage, "Les Meysonniers," Michel Chapoutier, 2014	120

ALSACE	<i>price</i>
Dopff au Moulin, Riesling, 2013	45
Chateau D'orschwhr, Gewurztraminer Bollenberg, 2012	50

SOUTH WEST
(LANGUEDOC, JURA & PROVENCE)

Les Costieres de Pomerols Beauvignac, Picpoul de Pinet, 2014	32
Château Revelette Le Grand Blanc, IGP Bouches-du-Rhone, 2012	45

ITALY

Demarie, Roero, Arneis, Piedmont, 2013	38
Araldica, Gavi La Luciana, Piedmont, 2014	42
Alta Mora, Cusumano, Etna Bianco, Sicily, 2013	60
Villa Matilde, Falerno del Massico Bianco, Campania, 2014	60
Anselmi "Capitel Croce," 100% Garganega, Veneto, 2013	65
Russiz Superiore, Sauvignon Blanc, Collio, Friuli-Venezia Giulia, 2014	68
Foradori, Myrto Bianco, Vigneti delle Dolomiti IGT, Trentino-Alto Adige, 2006	70

GERMANY – AUSTRIA	<i>price</i>
Fitz-Ritter, Gewurztraminer Spätlese, <i>Pfalz, Germany, 2013</i>	55
Dr. Pauly-Bergweiler, Riesling, Spätlese, <i>Mosel, Germany, 2014</i>	65
Prager, Riesling, Steinriegl, Federspiel, <i>Wachau, Austria, 2014</i>	75
Rudi Pichler, Weissburgunder (Pinot Blanc), <i>Smaragd, Austria, 2012</i>	90
Pichler-Krutzler, Grüner Veltliner, Wunderberg, <i>Wachau, Austria, 2009</i>	110
Franz Hirtzberge, Riesling Setzberg, Smaragd, <i>Wachau, Austria, 2011</i>	120
FX Pichler, Grüner Veltliner, Loibenberg, <i>Smaragd, Austria, 2011</i>	145

WHITE WINE, SOUTHERN HEMISPHERE - AUSTRALIA, NEW ZEALAND & SOUTH AFRICA

SOUTH AFRICA

price

**Mulderbosch, Sauvignon Blanc, Stellenbosch,
South Africa, 2014**

40

**Cape Point, Sauvignon Blanc Reserve, Western Cape,
South Africa, 2013**

90

NEW ZEALAND

**Loveblock, Sauvignon Blanc, Marlborough,
New Zealand, 2012**

48

**Whitehaven, Sauvignon Blanc, Marlborough,
New Zealand, 2013**

45

**Wairau River, Sauvignon Blanc, Marlborough,
New Zealand, 2013**

48

**Cloudy Bay, Sauvignon Blanc, Marlborough,
New Zealand, 2014**

80

AUSTRALIA

Heggies Vineyard, Chardonnay, 2011
Eden Valley, Australia

58

Cape Mentelle, Sauvignon Blanc Sémillon, 2014
Margaret River, Australia

50

Henschke, Julius Riesling, 2014
Eden Valley, Australia

85

Giaconda, Chardonnay Estate, Beechworth, 2011
Victoria, Australia

120

RED WINE, UNITED STATES – CALIFORNIA

PINOT NOIR	<i>price</i>
Seaglass, Pinot Noir, 2013 <i>Santa Barbara</i>	38
Mac Murray, Pinot Noir, 2013 <i>Russian River Valley</i>	48
Macrostie, Pinot Noir, 2013 <i>Sonoma Coast</i>	60
Sanford, Pinot Noir, 2010 <i>Sta. Rita Hills</i>	90
Etude, Pinot Noir, 2013 <i>Napa Valley</i>	95
Hirsch Vineyards, San Andreas Fault, Pinot Noir, 2012 <i>Sonoma Coast</i>	110
Hanzell, Sebella, Pinot Noir, 2013 <i>Sonoma Coast</i>	115
Freeman, Keefer Ranch, Pinot Noir, 2013 <i>Russian River Valley</i>	120
Terlato Vineyards, Pinot Noir, 2009, 2011 <i>Russian River Valley</i>	145
Kistler Vineyard, Pinot Noir, 2013 <i>Sonoma Coast</i>	150
Pahlmeyer, Pinot Noir, 2012 <i>Sonoma Coast</i>	160
Talley, Pinot Noir Rosemary's Vineyard, 2012 <i>Arroyo Grande Valley</i>	180
William Seylem, Pinot Noir, Sonoma Coast, 2013 <i>Sonoma Coast</i>	185
Wayfarer, Pinot Noir, 2012 <i>Sonoma Coast</i>	170

CABERNET SAUVIGNON & MERITAGE	<i>price</i>
Lock & Key, Meritage, 2013 <i>North Coast</i>	48
Napa Cellars, Cabernet Sauvignon, 2013 <i>Napa Valley</i>	54
Frei Brothers, Reserve, Cabernet Sauvignon, 2013 <i>Alexander Valley</i>	64
Taken (by Trinchero & J.Phelps), Napa Red Blend, 2011 <i>Napa Valley</i>	75
Ramay, Claret, 2013 <i>Napa Valley</i>	75
Ferrari-Carano Reserve Cabernet Sauvignon, 2010 <i>Alexander Valley</i>	90
Ditka's, "The Icon," Cabernet Sauvignon, 2010 <i>Napa Valley</i>	90
Trinchero Mario's Vineyards, Cabernet Sauvignon, 2009 <i>Napa Valley</i>	95
Château Montelena, Cabernet Sauvignon, 2012 <i>Napa Valley</i>	95
Conn Creek, Anthology, Cabernet Sauvignon, 2012 <i>Napa Valley</i>	120
Jack Nicklaus, Private Reserve Cabernet Sauvignon, 2010 <i>Napa Valley</i>	120
Groth, Cabernet Sauvignon, 2012 <i>Oakville</i>	135
Chimney Rock, Cabernet Sauvignon, Stags Leap District, 2012 <i>Napa Valley</i>	160
Larkmead, Cabernet Sauvignon, 2011 <i>Napa Valley</i>	165
Lewis Cellars, Cabernet Sauvignon, 2013 <i>Napa Valley</i>	170

CABERNET SAUVIGNON & MERITAGE (<i>cont'd.</i>)	<i>price</i>
Etude, Cabernet Sauvignon, 2011 <i>Napa Valley</i>	175
Dunn Vineyard, Cabernet Sauvignon, 2011 <i>Howell Mountain</i>	200
PlumpJack Estate, Cabernet Sauvignon, 2012 <i>Oakville</i>	205
Peter Michael, "L'Esprit des Pavots" Cabernet Sauvignon, 2012 <i>Napa Valley</i>	210
O'Shaughnessy, Cabernet Sauvignon, 2010 <i>Mount Veeder</i>	235
Viader Estate, Cabernet Sauvignon, 2012 <i>Howell Mountain</i>	250
Episode, Meritage, 2011 <i>Napa Valley</i>	280
Fisher, Wedding Vineyard, 2009 <i>Sonoma Coast</i>	290
Paul Hobbs, Stagecoach Vineyard Cabernet Sauvignon, 2012 <i>Napa Valley</i>	295
Bucella, Cabernet Sauvignon, 2012 <i>Napa Valley</i>	315
Caymus, "Special Selection," Cabernet Sauvignon, <i>Napa Valley</i>	2009/ 395 2012/ 325
Dominus, Cabernet Sauvignon, 2006 <i>Napa Valley</i>	395
Joseph Phelps, Insignia, 2012 <i>Napa Valley</i>	395
Opus One, Cabernet Sauvignon, 2012 <i>Napa Valley</i>	395

MERLOT	<i>price</i>
Napa Cellars, Merlot, 2012 <i>Napa Valley</i>	48
Ferrari Carano, Merlot, 2011 <i>Sonoma Valley</i>	52
Rutherford Hill, Merlot, 2012 <i>Napa Valley</i>	52
RUA. Merlot-Cabernet Franc Blend, 2009 <i>Napa Valley</i>	70
Trinchero, Merlot, Chicken Ranch Vineyard, 2010 <i>Napa Valley</i>	75
Duckhorn, Merlot, 2012 <i>Napa Valley</i>	105
ZINFANDEL, SYRAH, GRENACHE & OTHER VARIETALS	
Brassfield, Eruption, Grenache-Mourvedre-Syrah Blend, 2012 <i>High Valley</i>	40
Seghesio Vineyards, Sonoma Zinfandel, 2013 <i>Sonoma County</i>	60
Flying Horse, Petite Sirah, 2009 <i>Napa Valley</i>	85
The Federalist, Dueling Pistols Syrah-Zinfandel blend, 2010 <i>Dry Creek Valley, Sonoma</i>	90
Stags' Leap Winery, Petite Sirah, 2008 <i>Napa Valley</i>	90
PlumpJack, Syrah, 2013 <i>Napa Valley</i>	110
Shafer Vineyards, Syrah "Relentless," 2012 <i>Napa Valley</i>	175

RED WINE,
UNITED STATES -
OREGON &
WASHINGTON STATE

OREGON	<i>price</i>
Joel Gott, Pinot Noir, 2012 <i>Willamette Valley</i>	60
Eyrie Vineyards, Pinot Noir, 2013 <i>Willamette Valley</i>	85
William Hatcher, Pinot Noir, 2013 <i>Willamette Valley</i>	95
Domaine Serene, Yamhill Cuvée, Pinot Noir, 2012 <i>Willamette Valley</i>	105
Archery Summit, Pinot Noir, Premier Cuvée, 2013 <i>Willamette Valley</i>	125
Ken Wright Cellars Abbott Claim Vineyard, Pinot Noir, 2013 <i>Willamette Valley</i>	135
Domaine Drouhin, "Laurene" Pinot Noir, 2011 <i>Willamette Valley</i>	150

WASHINGTON STATE	<i>price</i>
H3, Columbia Crest, Cabernet Sauvignon, 2012 <i>Columbia Valley</i>	40
Columbia Winery, Merlot, 2012 <i>Columbia Valley</i>	40
Novelty Hill, 2011 <i>Columbia Valley</i>	60
L'Ecole No. 41, Estate Merlot Seven Hills Vineyard, 2011 <i>Walla Walla Valley</i>	70
Avennia Gravura Red (Cabernet Sauvignon-Merlot-Cabernet Franc), 2012 <i>Columbia Valley</i>	85
Woodward Canyon, Artist Series, Cabernet Sauvignon, 2012 <i>Walla Walla Valley</i>	95
K Vinters, The Boy, Grenache, 2011 <i>Walla Walla Valley</i>	100
Long Shadow Vintners, Sequel Syrah, 2012 <i>Walla Walla Valley</i>	125
Quilceda Creek, Red Blend, 2011 <i>Columbia Valley</i>	150

RED WINE, FRANCE - BEAUJOLAIS & BURGUNDY

BEAUJOLAIS	<i>price</i>
<i>Germany</i>	
Domaine Alain Michaud, Brouilly Pierre-Marie Chermette, 2012	50
Les Trois Roches, Moulin à Vent, 2010	64
Jean-Paul Thevenet, Morgon Vieilles Vignes, 2012	75
BOURGOGNE	
Bertrand Ambroise, Rouge, 2012	48
Benjamin Leroux, Rouge, 2011	70
Maison Leroy, Bourgogne Rouge, 2009	95

CÔTE DE NUITS *price*

Marsannay, Domaine Bruno Clair, Les Vaudenelles, 2011	90
Gevrey-Chambertin “les Domaine Mugneret”, 2008	120
Gevrey-Chambertin Vieilles Vignes, Domaine Denis Bachelet, 2008	180
Charmes-Chambertin, Grand Cru, Domaine Virgile Lignier-Michelot, 2010	375
Morey-Saint Denis, Vieilles Vignes, Domaine Virgile Lignier-Michelot, 2011	280
Morey-Saint-Denis, 1er Cru, La Riotte, Hubert Lignier, 2011	280
Chambolle-Musigny, Hudelot-Noellat, 2008	155
Chambolle-Musigny, Les Fuées, Premier Cru, Domaine Patrice Rion, 2011	195
Vosne-Romanée, Premier Cru, Les Suchots, Jerome Chezeaux, 2012	240
Échezeaux, Domaine Méo-Camuzet, Les Rouges du Bas, Grand Cru, 2011	450

CÔTE DE BEAUNE

Volnay, Premier Cru, “Les Angles” Domaine Louis Boillot, 2012	140
Pommard, Vincent Girardin, 2012	100
Corton, Le Clos du Roi, Grand Cru, Camille Giroud, 2010	185
Josheph Drouhin, Clos des Mouches, Beaune 1er Cru, 2011	195
Pommard 1er Cru, “Clos des Epenots” Chateau de Meursault, 2012	195

CÔTE CHALONNAISE

Givry, Clos Jus Premier Cru, Domaine Chofflet-Valdenaire, 2012	75
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RED WINE, FRANCE – BORDEAUX

LEFT BANK	<i>price</i>
Château Timberlay Bordeaux Supérieur, 2011	45
Château Greysac, Médoc, 2010	62
Château Caronne Sainte Gemme, Haut Médoc, 2010	60
Château Coutelin-Merville, St-Estèphe, 2009	70
Château Phélan Ségur, St-Estèphe, 2009	160
Château Calon Ségur, Grande Cru Classé, St-Estèphe, 2003	290
Château Montrose St Estephe, 2006	400
Château Cos-d'Estournel, St.-Estèphe, 2011	450
Château Cos-d'Estournel, St.-Estèphe, 2005	650
Château Tour Pibran, Pauillac, 2010	85
Château Bellegrave, Pauillac, 2011	125
Château Pichon-Longueville Comtesse de Lalande, Pauillac, 2005	550
Château Pichon-Longueville au Baron de Pichon-Longueville, Pauillac, 2010	575
Château Mouton Rothschild, Pauillac, 2011	1450
Château Latour, Pauillac, 2011	1650
Château Mouton Rothschild, Pauillac, 2006	1750
Château Lafite Rothschild, Pauillac, 2004	1950
Château Lafite Rothschild, Pauillac, 1995	2150
Château Latour, Pauillac, 1995	2150

LEFT BANK <i>(cont'd.)</i>	<i>price</i>
Château Moulin De La Rose, St-Julien, 2010	90
Château Gruaud-Larose. St-Julien, 2010	250
Château Brannaire-Ducru, St-Julien, 2008	170
Château Léoville Barton, St-Julien, 2011	250
Château Beychevelle, St-Julien, 2011	250
Château Ducru-Beaucaillou, St-Julien, 1990	625
Chateau Léoville-Poyferré, St-Julien, 2010	625
Château Ducru-Beaucaillou, St-Julien, 1986	725
Château Mongravey, Margaux, 2012	90
Château Angludet, Margaux, 2010	150
Château Giscours, Margaux, 2009	300
Château Cantenac-Brown, Margaux, 2009	260
Château Palmer, Margaux, 2004, 1999	750
Château Haut Selve, Graves, 2010	55
Château Pape Clément, Pessac-Léognan, 2005	350
Château Haut Brion, Pessac-Léognan, 2006	1450

RIGHT BANK	<i>price</i>
Château Perron, Lalande-de-Pomerol, 2010	70
Château L'Ecuyer, Pomerol, 2011	115
Château Providence, Pomerol, 2006	160
Château L'Evangile, Pomerol, 2006	390
Château Providence, Pomerol, 2005	400
Vieux Château Certan Pomerol, 2010	1350
Château Laplagnotte-Bellevue, St-Emilion, 2010	50
Château La Réverence, St-Emilion, 2010	85
Château Canon, Saint Emilion Grand Cru, 2006	250
Château Figeac, Grand Cru Classé, St-Emilion, 2009	600

RED WINE, FRANCE – RHONE

RHÔNE VALLEY *price*

Côte Rôtie

E Guigal, Brune et Blonde, 2010 145

Maison Nicolas Perrin, 2010 160

E. Guigal, Château d'Ampuis, 2010 350

Hermitage, Crozes-Hermitage

**Domaine Emmanuel Darnaud,
Les Trois Chènes, Crozes-Hermitage, 2010** 65

**Domaine Jean-Louis Chave,
Sélection Hermitage, 2007** 51

**Michel Chapoutier, Hermitage,
"Monier de la Sizeranne," 2011** 275

Cornas

Domaine Courbis, Cornas Champelrose, 2012 85

**Jean-Luc Colombo, Cornas,
Terres Brulées, 2012** 120

Saint-Joseph

Domaine Jean-Louis Chave, Selection Offerus, 2009 75

<i>Gigondas – Châteauneuf-du-Pape – Côtes-du-Rhône</i>	<i>price</i>
Domaine Roche, La Bousquette, Côtes-du-Rhône Villages, 2010	<i>50</i>
Famille Perrin, “Clos de Tourelles,” Gigondas, 2012	<i>150</i>
Vignobles Brunier, “Télégramme,” Châteauneuf-du-Pape, 2012	<i>110</i>
Michel Chapoutier, Châteauneuf-du-Pape La Bernardine, 2008	<i>120</i>
Domaine “Vieux Télégraphe,” Châteauneuf-du-Pape, 2011	<i>165</i>
Château de Beaucastel, Châteauneuf-du-Pape, 2010	<i>225</i>

RED WINE, ITALY

ALTO ADIGE	<i>price</i>
Pinot Noir Riserva, "Trattman" Cantina Giran, 2009	90
Alois Lageder, Pinot Nero, 2010	70

FRIULI-VENEZIA-GUILIA & TRENTO

Marco Felluga, Merlot, Collio, 2011	45
Cabernet Franc, Russiz Superiore, Collio, 2010	65

VENETO

Allegrini, Palazzo della Torre, 2012	45
Valpolicella, Ripasso, Tommasi, 2012	55
Maculan Palazzotto, Cabernet Sauvignon, 2011	65
Amarone, "Il Bosco," Cesari, 2009	145

PIEDMONT

Barbaresco

Barbaresco, Produttori Del Barbaresco, 2011	80
Barbaresco, De Forville, 2011	85
Barbaresco, La Spinetta, Bordini, 2010	115
Barbaresco Santo Stefano Riserva, Castello Di Neive, 2007	175
Barbaresco, La Spinetta, Vigneto Staderi, 2010	340
Barbaresco, Gaja, 2011	525

<i>Barolo</i>	<i>price</i>
Barolo, Damilano, Lecinquevigne, 2011	80
Barolo, Schiavenza, Serralunga, 2001	110
Barolo, Brovia, 2011	135
Barolo, Pio Cesare, 2011	150
Barolo, La Spineta, Garretti, 2010	170
Barolo, Sperss, Gaja, 2010	575

Barbera

Barbera d'Alba, Cascina delle Rose, 2012	55
Freisa, Toetto, Giuseppe Mascarello, 2012	60
Barbera d'Asti, Superiore, Nizza, Tenuta Olim Bauda, 2011	60

Dolcetto

Dolcetto d'Alba, Ceretto Rossana, 2013	47
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TUSCANY

Chianti

Cecchi Chianti Classico, 2012	44
Chianti Classico Riserva, Santa Margherita, 2008	50
Chianti Riserva, La Spinetta, "Casanova" 2008	65
Cecchi Chianti Classico Riserva di Famiglia, 2011	75
Chianti Classico Classico, Marchese Riserva, Antinori, 2009	95

Montepulciano

Rosso di Montepulciano, Avignonesi, 2013	50
Vino Nobile di Montepulciano, Avignonesi, 2012	70

Brunello & Rosso di Montalcino *price*

Rosso di Montalcino, Il Poggione, 2013	50
Brunello di Montalcino, Cantine Leonardo Da Vinci, 2007	110
Brunello di Montalcino, Poggio Antico, 2010	160
Brunello di Montalcino, Il Poggione, 2009	180
Brunello di Montalcino, Brusco di Barbi, 2010	120

Super Tuscan

Brancaia, Toscana Tre (Sangiovese, Cabernet, Merlot), 2010	45
Ruffino, Modus, 2010	60
Gaja, Ca'Marcanda "Promis," 2010	95
Brancaia Ilatraia, Maremma, 2010	140
Il Carbonaione, Poggio Scalette, 2011	150
Tignanello, Marchesi Antinori, 2007	195
CECCHI Toscana Coevo, 2011	255
Solaia, Marchesi Antinori, 2012	360

Abruzzo & Umbria

Contessa Vinga, Corvina Montepulciano, Abruzzo, 2010	38
Roccafiore Rosso Superiorei, Umbria, 2010	50

Calabria, Campania, Puglia & Sardinia

Masseria Li Veli, Pezzo Morgana Salice Salentino Riserva, Puglia, 2011	55
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Sicily

Alta Mora, Cusumano Nerello Mascalese, Etna, Sicily, 2013	55
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RED WINE, SPAIN & LEBANON

SPAIN	<i>price</i>
Bodegas Tarima, Tarima Hill, Jumilla (Monastrell), 2012	40
Zerran, Montsant, (Garnacha-Mazuelo-Syrah), 2010	48
Bodegas Borsao, "Tres Picos," Campo de Borja, (Garnacha), 2013	50
Bodegas Valdemar, "Inspiración Valdemar, Rioja, (Tempranillo-Graciano-Maturana), 2010	60
Bodegas Muga, Reserva, Rioja, (Tempranillo, Garnacha, Graciano, Mazuelo), 2011	65
Finca Allende, Rioja, (Tempranillo), 2007	67
Bodegas Alto Moncayo "Veration," Campo de Borja, (Garnacha), 2012	70
Bodegas Numanthia, Termes, Toro (Tempranillo), 2012	75
Finca Sandoval, Manchuela (Syrah), 2009	80
Alvaro Palacios, Les Terrasses, Velles Vinyes, Priorat, 2013	90
Muga "Selección Especial," Rioja, (Tempranillo, Garnacha, Graciano, Mazuelo), 2009	90
Bodegas Volver, Triga, Alicante, (Monastrell-Cabernet Sauvignon), 2011	105
Can Blau, "Mas de Can Blau," Montsant, (Cariñena-Syrah-Garnacha), 2007	120
Bodegas Muga, Prado Enea, Gran Reserva, Rioja, (Tempranillo, Garnacha, Graciano, Mazuelo), 2005	135
Familia Eguen, Teso la Monja, Alabaster, Toro, (Tinta de Toro), 2010	325
Bodegas Numanthia, Termanthia, Toro, (Tempranillo), 2011	330
LEBANON	
Château Musar, Gaston Hochar, Bekaa Valley, 2009	75

RED WINE, ARGENTINA & CHILE

ARGENTINA	<i>price</i>
Bodega Tamari Reserva, Malbec, Mendoza, 2011	42
Alamos, Selección Malbec, Mendoza, 2012	42
Bodega Benegas Libertad Vineyards,	60
Bodega Colome, Malbec, Estate, 2012	70
Familia Zuccardi Zeta, Malbec-Tempranillo, 2011	90
Bodega Cuarto Dominio, Malbec, Mendoza, 2009	95
Viña Dona Paula, Seleccion de Bodega Malbec, Mendoza, 2010	120
Achaval Ferrer, Finca Mirador, Malbec, Maipu, 2008	150
CHILE	
Viña Carmen Carmenère Gran Reserva, Central Valley, 2009	40
Bodegas Aquitania, Cabernet Sauvignon Reserva, Maipo Valley, 2011	42
Garcia-Schwaderer, Pinot Noir, Casablanca Valley, 2011	54
Marqués de Casa Concha, Cabernet Sauvignon, Puente Alto, 2010	55
Casa Lapostolle, Cuvée Alexandre, Cabernet Sauvignon, Colchagua Valley, 2012	60
Casa Lapostolle, Clos Apalta, Cabernet Sauvignon-Merlot, Colchagua Valley, 2009	210

RED WINE, SOUTHERN HEMISPHERE - AUSTRALIA & NEW ZEALAND

AUSTRALIA	<i>price</i>
Nugan Estate, Stompers, Cabernet Sauvignon, 2012	42
Terlato & Chapoutier, Shiraz-Viognier, Victoria, 2013	60
Two Hands, Angel's Share, Shiraz, McLaren Vale, 2013	75
Henschke, Henry's 7, Shiraz-Grenache Blend, Eden Valley, 2013	90
Two Hands, Sexy Beast, Cabernet Sauvignon, McLaren Vale, 2013	90
Terlato & Chapoutier, Shiraz, lieu dit MALAKOFF, Victoria, 2011	105
Mitolo, Serpico, Cabernet Sauvignon, McLaren Vale, 2008	130
Penfolds Bin 407, Cabernet Sauvignon, Barossa Valley, 2011	150
Penfolds, St Henri, Shiraz, South Australia, 2011	195
Penfolds, RWT, Shiraz, Barossa Valley, 2010	235
Giaconda, Shiraz, Victoria, 2010	290
Henschke, Mount Edelstone, Shiraz, Eden Valley, 2012	290
Hundred Acre, Ancient Way, Shiraz, Barossa Valley, 2006	495
Penfolds, Grange, Shiraz, South Australia, 2009	1295

NEW ZEALAND – SOUTH AFRICA	<i>price</i>
Ernie Els Big Easy Red, Stellenbosch, South Africa, 2013	45
Wairau River, Pinot Noir, New Zealand, 2013	45
Love Block, Pinot Noir, Central Otago, New Zealand, 2011	60
Dog Point, Pinot Noir, Marlborough, New Zealand, 2012	75
Villa Maria, Cabernet/Merlot, New Zealand, 2009	80
Cloudy Bay, Pinot Noir, Marlborough, New Zealand, 2013	92
Two Paddocks, Pinot Noir, Central Otago, New Zealand, 2012	95

DESSERT WINE

price

R.L. Buller Premium Fine Muscat, Victoria, Australia 375ML	36
Seven Sisters, "Yolanda" Moscato, Swartland, South Africa, 750ML, 2014	38
Jorge Ordoñez "Selección Especial," Malaga, Spain (Moscatell), 375ML, 2012	40
Marenco Brachetto d'Acqui, Piemonte, Italy 375ML, 2013	42
Dr. Pauly-Bergweiler, Noble House Ice Wine, Mosel-Saar-Ruwer, Germany 375ML	50
Clos l'Abeilley, Sauternes, Bordeaux, France 375ML, 2013	65
Neige Apple Ice Wine, Quebec, Canada 375ML	80
Hopler Beerenauslese, Austria 375ML	82
Château La Chartreuse, Sauternes, Bordeaux, France 375ML, 2006	85
Château Pajzos, Tokaji Azu 5 Puttonyos, Hungary 500ML, 2006	88
Domaine Huet, Vouvray Moelleux Le Haut-Lieu, Touraine, Loire, France 750ML, 2009	90
Capcanes Pansal del Calas, Monsant, Spain 500ML, 2008	100
Felsina Vin Santo, Tuscany, Italy 375ML, 2005	115

BIG OL' BOTTLES

price

WHITE

Muscadet Marc Olivier "Briords" Sevre & Maine Sur Lie, France 1.5L, 2014	80
Sinskey Pinot Blanc Carneros, California 1.5L, 2013	190

RED

Plantagenet Omrah Shiraz, Mt. Barker, Australia 1.5L, 2004	75
Château Lescale, Bordeaux Superieur, France 1.5L, 2010	95
Bon Anno Cabernet Sauvignon, Napa, California 1.5L, 2012	120
Honig Cabernet Sauvignon, Napa, California 1.5L, 2012	185
Paitin Barbaresco Sori Paitin, Piemonte, Italy 1.5L, 2007	165
Château La Tour Carnet, Haut-Médoc 1.5L, 2006	250
Argiano Brunello di Montalcino, Italy, 2010	295
Daniel Rion 1er Cru, "Beaumonts," Burgundy, France 1.5L, 2009	475
Shafer Cabernet Sauvignon One Point Five, Stag's Leap, Napa, California 3L, 2012	725

