

**DINNER SPECIALS**  
&  
*Wine Pairings*

**LOBSTER FETTUCCINI**

\$20<sup>95</sup>

With Maine lobster, rock shrimp and a chipotle cream.

**Tramin**

**Gewurtztraminer *Sudtirol, Alto Adige, Italy* g \$14**

An elegant wine with intense aromas, and flavors of exotic spice and lychee fruit.

**SPICED TUNA STEAK, SEARED RARE**

\$29<sup>95</sup>

On a bed of spinach with balsamic reduction.

**Coastal Vines**

**Pinot Noir *California* b \$20 / g \$7**

A light red wine filled with flavors of cherries, blackberries, and subtle hints of oak that make it refreshing and enjoyable.

**CRAB STUFFED SHRIMP**

\$29<sup>95</sup>

Wrapped in puff pastry accented with asparagus and served on a bed of fresh spinach.

**Hartford Court**

**Chardonnay *Russian River Valley, California* g \$15**

This chardonnay offers rich flavors of fresh kiwi and ripe apples.

**SALMON AVOCADO**

\$31<sup>95</sup>

Lemon pepper crusted salmon topped with avocado, mozzarella and lemon butter caper sauce on a bed of fresh spinach.

**Bosco Del Merlo *Turranio,***

**Sauvignon Blanc *Lison, Pramaggiore, Italy* g \$10**

This flavorful white gives the dish freshness and minerality to make it sing!

**SEA SCALLOPS BÉARNAISE**

\$33<sup>95</sup>

Jumbo scallops dredged in flour and topped with Béarnaise sauce served with broccoli and carrot medley.

**Gavi, *La Battistina, Italy* g \$11**

A charming white wine with fresh citrus and pineapple balanced by crisp flavor.

**RIBEYE ROSSINI**

\$35<sup>95</sup>

Ribeye topped with a port wine and mushroom sauce, served with Brussels sprouts drizzled with fresh raspberry demi-glaze.

**Robert Mondavi**

**Cabernet Sauvignon *Napa Valley, California***

**b \$58 / g \$15**

Deep aromas and flavors of blackberries, dark plums, herbs and violets. A curiously long finish that just lingers on and on.

**VEAL SCALOPPINI**

\$29<sup>95</sup>

Your choice of Marsala, Parmigiana, Saltimbocca or Francesca

**Barbera D'Asti**

***Marchesi Incisa Della Rochetta, Italy***

**b \$46 / g \$12**

A hint of maraschino cherries that is generous and round on the palate.

**PETIT FILET AND SHRIMP PAESANO**

\$37<sup>95</sup>

With Béarnaise sauce and orzo cake

**Simi**

**Cabernet Sauvignon *Alexander Valley, California***

**b \$46 / g \$12**

Balanced flavors of red and black fruits, smooth tannins and a soft spice lead to a velvety finish.

**See WineEmotion wines by-the-glass  
and \$10 cocktails on other side.**

**WINEEMOTION  
WINES BY THE GLASS**

**SILVER OAK**

Cabernet Sauvignon *Alexander Valley, CA, 2011*  
b \$130 / g \$33

**PATZ AND HALL**

Pinot Noir *Gap's Crown Sonoma Coast, CA 2014*  
b \$135 / g \$35

**CAYMUS**

Cabernet Sauvignon *Napa Valley, CA 2013*  
b \$150 / g \$38

**VERITE LA JOIE**

Red Wine *Sonoma County, CA 2001*  
b \$200 / g \$50

**TIGNANELLO BY ANTINORI**

*Toscana, Italy 2012*  
b \$225 / g \$57

**ROBERT MONDAVI RESERVE**

Cabernet Sauvignon *Oakville Napa Valley, CA 2009*  
b \$250 / g \$65

**SASSICAIA**

*Bolgheri, Italy 2010*  
b \$400 / g \$100

**CHATEAU LATOUR**

*Pauillac, France 2000*  
b \$1200 / g \$300

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**DINNER**

*Cocktails*

ALL COCKTAILS \$10

**WOODFORD MANHATTAN**

Woodford Reserve Bourbon,  
Sweet Vermouth, Bitters, Cherry Juice

**SANGRIA ROSSO**

Tuaca Liqueur, Housemade Limoncello made with Absolut Vodka,  
House Merlot, Topped with Fresh Fruit Juices

**CUCUMBER MARTINI**

The Botanist Gin, Housemade Cucumber Puree,  
Lime Juice and Simple Syrup

**MEXICAN MARTINI**

Avion Silver Tequila, Cointreau,  
Olive Juice, Sweet and Sour

**MARGARITA DI LAMOPONE**

Herradura Reposado Tequila, Chambord  
Raspberry Liqueur, Agave Nectar, Fresh Lime Juice

**PERFECT MARGARITA**

Jose Cuervo Tradicional Reposado Tequila, Cointreau,  
Agave Nectar, Fresh Lime Juice

**GENTLEMAN JACK SOUR**

Gentleman Jack Whiskey, Sweet and Sour

**BOTANICAL MULE**

Hendrick's Gin, Ginger Beer, Fresh Lime juice