



## APPETIZERS

### **\*BEEF SATE (TENDERLOIN SKEWERS) 14**

*Skewers of thinly sliced filet tips, marinated in a soy ginger, lemon grass sauce, grilled in a spicy coconut glaze*

### **HOLLYWOOD "OSCAR" CHORIZO CHEESE DIP 12**

*Chorizo (Fresh Spanish Sausage) & spicy Italian Sausage, with sun dried tomatoes, jalapenos, Gruyere Cheese, Sharp Cheddar, and Mozzarella, topped with salsa fresca, & served with fried wonton chips*

### **FRIED FRESH CALAMARI 13**

*Flash fried fresh calamari served with a sweet Thai chili sauce*

### **\*SESAME SEED SUSHI GRADE SAKU TUNA 14**

*Sushi Grade Tuna served with a ponzu cucumber salsa and wasabi*

### **CALIFORNIA NACHOS 14**

*Fried wonton chips, chicken breast, steak tips, zesty melted cheeses, topped with sweet Thai chili sauce, sour cream & chives*

## SALADS

### **WEDGE 10**

*Wedges of fresh Bibb lettuce with vine ripe tomatoes, red onions, smoked bacon, and crumbled bleu cheese*

### **\*USDA PRIME BLACK ANGUS STEAK SALAD 19**

*Garden Salad, topped with Prime Black Angus tips and medallions*

### **CAESAR 10**

*Hearts of romaine, caesar dressing, shaved parmesan, and homemade croutons*

**ADD ALL NATURAL GRILLED CHICKEN 8      \*ADD SEARED SAKU TUNA 10**

*Our House Salad is a wedge of fresh Boston Bibb Lettuce & Maytag Bleu Cheese Crumbles & Homemade Croutons*

*Our House Salad is paired with a Homemade Vidalia Onion Vinaigrette Dressing*

**Our split plate charge is seven (7) dollars, which includes one (1) extra regular side, and one (1) extra House Salad**

**Please notify us of any allergies.**

**Children's & Vegetarian Selections available upon request.**

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY POSSIBLE FOOD ALLERGIES.





## **FRESH SEAFOOD**

### **PANKO ENCRUSTED NORWEGIAN SALMON 28**

*Slow roasted on our aged cedar planks, served with a Dijon Beurre Blanc, & topped with a Fresh Lemon  
Pairs well with Ferrari Carano Chardonnay*

### **FRESH BRAZILIAN TILAPIA 27**

*Topped with shrimp, cilantro, & served in a habanero lime sauce - Pairs well with Loredona Pinot Grigio*

### **FRESH GULF GROUPER 39**

*Topped with premium lump crab meat, & served with a rich basil infused lobster cream sauce  
Pairs well with Clean Slate Riesling*

### **SHRIMP AND GRITS 25**

*Cajun shrimp served on yellow stone ground grits, sautéed in white wine, with Italian bacon, shallots, & vine ripened tomatoes  
- Pairs well with Matchbook Cabernet Side additional cost*

### **\*SUSHI GRADE JAPANESE AHI TUNA 39**

*Pan seared, "breadloaf" portion of the loin, marinated in ponzu sauce  
Served Rare to Mid Rare - Pairs well with Red Door Pinot Noir*

### **SHRIMP AND PANCETTA CARBONARA 26**

*Shrimp tossed in Drakes Fresh All Natural Linguine, with Italian bacon, shallots, tossed in a garlic cream sauce, & topped with  
freshly shaved Parmesan - Pairs well with Matchbook Chardonnay Side additional cost*

***Our split plate charge is (7) dollars, which includes (1) extra regular side & (1) House Salad***

## **PRIME BLACK ANGUS SANDWICHES**

***Served on corn dusted bread with spicy homemade pickles & beer battered French fries.  
Salads & Sides Additional***

### **\*PRIME BLACK ANGUS AMERICAN CHEESEBURGER 17**

*All American Prime Beef - paired with either garlic chipotle BBQ sauce, or homemade Bleu Cheese Mayo. Add a slice of Boar's  
Head Cheese to make it even better - Swiss, Cheddar, & Pepper Jack available - Try with a Seasonal Draught*

### **\*PRIME BLACK ANGUS AMERICAN DOUBLE ONE POUND CHEESEBURGER 21**

*One Pound of Prime Beef, layered with Applewood Bacon, and topped with three Boar's Head Cheeses - Swiss, Cheddar, and  
Pepper Jack - paired with either a garlic chipotle BBQ sauce, or a homemade Bleu Cheese Mayonnaise  
Try with a Seasonal Draught*

***All Entrees, except sandwiches, are served with our House Salad, fresh baked bread, & (1) Regular side.  
Regular sides can be substituted for Premium sides for a nominal charge.***



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INCREASE YOUR RISK OF FOOD BORNE ILLNESS. PLEASE NOTIFY YOUR SERVER OF ANY POSSIBLE FOOD ALLERGIES.***



## USDA PRIME BLACK ANGUS & NATURAL STEAKS

We proudly serve Painted Hills All Natural, Preservative, & Hormone Free Beef, White Oak Pastures All Natural Grass-fed Beef, Snake River Farms American Wagyu Kobe Beef, & WET AGED USDA PRIME MIDWESTERN BEEF.

### **\*USDA PRIME BLACK ANGUS MAYTAG BLEU CHEESE FILET MIGNON 40**

8 oz Prime Filet lightly seasoned, and topped with rich Maytag Bleu Cheese - Pairs well with Ben Marco Malbec

### **\*USDA AGED PRIME MIDWESTERN FILET MIGNON 8 oz 38**

Pairs well with Duckhorn Decoy Cabernet

10 oz 41

### **\*USDA PRIME PEPPER ENCRUSTED SIRLOIN 34**

10 oz Prime Sirloin topped with fresh black peppercorns & pan seared - Pairs well with Razor's Edge Shiraz

### **\*BISTRO FILET 29**

A tender cut, sometimes referred to as "terrace major," drizzled with a Red Wine Jus / Garlic, Shallots, Basil, Vine Ripened Tomatoes & Fresh Cracked Black Peppercorns. **Best served Rare to Medium Rare.**

Pairs well with Grayson Cellars Merlot

### **\*USDA PRIME RIBEYE 38**

1 pound of AGED USDA PRIME MIDWESTERN BEEF

**This cut receives more flavor from its heavy marbling. If you prefer a leaner cut please try one of our other steaks.**

Pairs well with Petite Petit

### **\*USDA AGED PRIME MIDWESTERN NEW YORK STRIP 11 oz 40**

Pairs well with Kunde Family Estate Cabernet

16 oz 47

### **\*PRIME RIB 36**

Slow roasted Angus Prime Rib with horseradish sauce and au jus. **Available Friday, Saturday, and Sunday.**

Pairs well with Ferrari Carano Merlot

### **\*USDA PRIME TENDERLOIN PASTA 28**

Prime Filet Medallions, sun dried tomatoes, fresh mushrooms, & shallots tossed over All Natural Linguine, seasoned with garlic, crushed black pepper, & organic habaneras, in a spicy Gorgonzola sauce

Pairs well with Petite Petit

### **\*FREE RANGE LAMB CHOPS 33**

Roasted Lollipop Lamb Chops drizzled with a Red Wine Jus / Garlic, Shallots, Basil, Vine Ripened Tomatoes, & Fresh Cracked Black Peppercorns - Pairs well with Ferrari Carano Merlot

### **OUR WELL DONE STEAKS HAVE A TRACE OF PINK IN THE MIDDLE**

**If you would like your steaks prepared without any traces of pink, please ask for Very Well Done. Please allow extra time for steaks prepared Medium Well, Well, and Very Well Done.**

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## 100 % ALL NATURAL POULTRY

*Our chicken receives NO Antibiotics, NO Chemical Medicines, NO Growth Stimulants or Hormones, and are NEVER fed Animal By-products... they only receive an All Vegetable Diet plus natural vitamins and minerals and fresh mountain water.*

### **ALL NATURAL PRESERVATIVE FREE CHICKEN MARSALA 20**

*Made to order, with mushrooms, shallots, and Marsala wine - Try with Irony Pinot Noir*

### **ALL NATURAL PRESERVATIVE FREE CHICKEN PICATTA 20**

*Made to order, with shallots, capers, and white wine lemon sauce - Try with Loredona Pinot Grigio*

### **ALL NATURAL PRESERVATIVE FREE PAN SEARED CHICKEN BREAST 18**

*Preservative Free chicken breast, pan seared in extra virgin olive oil, & topped with a garlic/herbed white wine beurre blanc  
Try with Matchbook Chardonnay*

## ACCOMPANIMENTS

(1) One Regular Side is included with each entrée, except pastas and sandwiches. For a charge of (2) two dollars, a Premium side can be substituted for a Regular side.

### **REGULAR SIDES**

*Additional charge for extra Regular Sides 3*

**BAKED POTATO** *Butter & Sour Cream*

**BEER BATTERED FRENCH FRIES**

**WHIPPED GARLIC MASHED POTATOES**

**SEASONAL HERBED VEGETABLES**

**STONE GROUND GRITS**

**GARLIC ROASTED PARMESAN POTATOES**

### **PREMIUM SIDES**

*Additional charge for extra Premium Sides 4*

**LOADED BAKED POTATO**

*Cheese, Bacon, and Chives*

**SAUTÉED MUSHROOMS**

**CREAMED SPINACH WITH SHALLOTS  
AND GARLIC**

## SPECIALTY SIDES

*Served À la carte only*

**Fresh Peruvian Asparagus 6**

**Lump Crab Cake** *4 ounces of premium lump crab cake topped with a zesty lemon & Dijon Beurre blanc 14*

**Whipped Bleu Cheese Mashed Potatoes 6**

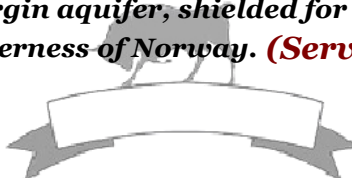
**Maine Lobster Bisque** *Finished with Sea Salt, Chives & Sherry 6*

## VOSS WATER

*Artesian water taken from a virgin aquifer, shielded for centuries under ice & rock in the wilderness of Norway. (Serves 3)*

**Voss Flat 9**

**Voss Sparkling 9**





## SPARKLING

|  |         |
|--|---------|
| 30. Maschio Prosecco.....                              | 9.....  |
| 31. Ricossa Moscato D'Asti.....                        | 37..... |
| 33. Bollinger Brut Champagne, Aÿ-Champagne, N/V, ..... | 90..... |

## WHITE WINE OF INTEREST/ ROSE/ RIESLING

|   |         |    |
|---|---------|----|
| 35. Casal Garcia, Vihno Verde, Portugal - apple, pear, slight fizz, and clean finish.....               | 9.....  | 34 |
| 36. Walnut Crest, White Zinfandel, Italy - soft refreshing fruity blush wine.....                       | 9.....  | 34 |
| 39. Clean Slate, Mosel, Germany - peach crisp wine, and subtle minerals.....                            | 9.....  | 34 |
| 40. Ferrari Carano, Bella Luce, Sonoma, California - honeydew melon, citrus, peach, apple & vanilla.... | 10..... | 37 |
| 41. Zuccardi, Torrontes, Salta, Argentina - white flowers, pears, oranges, & passion fruit.....         | 40..... |    |

## PINOT GRIGIO/ SAUVIGNON BLANC

|   |         |    |
|---|---------|----|
| 42. Loredona, Pinot Grigio, Monterey, California - Fuji apple and ripe pear.....                                      | 9.....  | 34 |
| 43. Altanuta, Pinot Grigio, Italy - crisp subtle citrus and creamy texture.....                                       | 44..... |    |
| 45. Fog Head, Sauvignon Blanc, Monterey, California - grapefruit, honeydew melon, kiwi & Granny Smith Apple....       | 34..... |    |
| 46. Mauritson, Sauvignon Blanc, Dry Creek Valley, California - white grapefruit, and hints of fresh cut hay...10..... | 37..... |    |

## CHARDONNAY

|  |         |    |
|--|---------|----|
| 47. Matchbook, Dunnigan Hills, California - apricot, crisp apple, citrus, and vanilla.....                         | 9.....  | 34 |
| 48. Ferrari Carano, Sonoma County, California - pineapple, mango, apple, pear, and fig.....                        | 12..... | 44 |
| 49. Girard, Russian River Valley, California - vanilla, Crème Brulée, peach, & melon.....                          | 52..... |    |
| 50. Ferrari Carano, Tre Terre, Russian River Valley, California - green apple, nutmeg, brown sugar, oak spice..... | 52..... |    |

## RED WINES OF INTEREST

|   |         |    |
|---|---------|----|
| 51. Evodia, Grenache, Spain - deep notes of strawberry and raspberry.....   | 34..... |    |
| 54. Baur Haus Dornfelder, Sweet Red, Germany - fruity red wine, & flavors of blackberries and cherries.....       | 9.....  | 34 |
| 55. Ferrari Carano, Sienna, Sonoma County, California - ripe wild berries, pomegranate, vanilla, caramel.....     | 44..... |    |
| 56. Jam, Saint Helena, California - lush blackberry and ripe cherry, with vanilla and spiced plum.....            | 44..... |    |
| 57. Guenoc, North Coast, California - black cherry, plum, blue berry, vanilla, & nutmeg.....                      | 48..... |    |
| 58. Ben Marco, Malbec, Mendoza, Argentina - ripe red fruit, roasted coffee beans, and currant jam.....            | 15..... | 55 |
| 59. Luigi Righetti, Amarone, Marano, Italy - sweetberry jam, tannins, & sweet fruit.....                          | 75..... |    |
| 60. Domaine Le Roque Chateau Du Pape, France - blackberry, black cherry, dark plum, black tea, & spiced notes.... | 90..... |    |





## PINOT NOIR

|   |         |    |
|---|---------|----|
| 61. Irony, Russian River Valley, California - sweet cherries, fresh strawberries, & vanilla.....              | 9.....  | 34 |
| 62. William Cole Special Reserve, Casablanca, Chile - fresh fruit, silky tannins, and a lingering finish..... | 40      |    |
| 63. Boulder Bank, Marlborough, New Zealand - red berry jam & cherry.....                                      | 52      |    |
| 67. Red Door, Oregon - sour strawberry, & hint of smoke and earth.....  | 15..... | 55 |
| 68. Arcane Cellars, Willamette, Oregon - raspberry, black cherry, red currants, and vanilla.....              | 72      |    |
| 69. Duckhorn Migration, Anderson Valley, California - strawberry, plum, toffee, & pie crust.....              | 85      |    |

## SYRAH/SHIRAZ/PETITE SIRAH

|   |         |    |
|---|---------|----|
| 71. Razor's Edge, McLaren Vale, Australia - dark fruit flavors, and tannins.....                  | 9.....  | 34 |
| 72. Petite Petit, Lodi, California - black currant, black licorice, blueberry, & hint of oak..... | 12..... | 44 |
| 73. Klinker Brick, Lodi, California - black cherry, cedar shavings, tobacco, & spiced plum.....   | 52      |    |

## MERLOT

|  |         |    |
|--|---------|----|
| 79. Grayson Cellars, Saint Helena, California - black currant, blackberries, violets, and chocolate oak..... | 9.....  | 34 |
| 81. Ferrari Carano, Sonoma, California - cherry spice, chocolate, & caramel.....                             | 12..... | 44 |
| 82. Raymond, Napa Valley, California - cherry, raspberry, currants, vanilla, and spice.....                  | 46      |    |
| 84. Swanson, Napa Valley, California - mocha, black cherry, and licorice.....                                | 60      |    |
| 86. Seavey, Napa Valley, California - melted fudge, coffee, berries, and dried herbs.....                    | 70      |    |

## CABERNET SAUVIGNON

|   |         |    |
|---|---------|----|
| 87. Matchbook, Lake County, California - blackberry, cassis, black pepper, and spice.....                 | 9.....  | 34 |
| 88. Kunde Family Estate, Sonoma Valley, California - black raspberries, ripe olives, and cherries.....    | 12..... | 44 |
| 89. Six Prong, Horse Heaven Hills, Washington State - ripe cherries, plums, and spice.....                | 46      |    |
| 90. Smith and Hook, Central Coast, California - blackberry, cherry, and slight oak.....                   | 55      |    |
| 91. Twenty Bench, Napa Valley, California - blackberry, plum, currant, with spicy toasted oak.....        | 55      |    |
| 92. Duckhorn Decoy, Napa Valley, California - dark berry, red currant, dried herbs.....                   | 16..... | 60 |
| 93. Baby Blue, Geyserville, California - cassis, black cherry, and espresso, with sweet soft tannins..... | 65      |    |
| 94. Mount Veeder, Napa Valley, California - blackberry, cherry, cedar, tobacco, and cocoa.....            | 98      |    |
| 96. Faust, Napa Valley, California - black cherry and blackberry, bolstered by robust tannins.....        | 97      |    |

## ZINFANDELS

|  |        |    |
|--|--------|----|
| 98. XY Zin, Geyserville, California - juicy cherry & baked strawberry pie, pomegranate, nutmeg, cocoa..... | 9..... | 34 |
| 99. Seghesio, Sonoma, California - raspberry and blackberry, & fine integrated tannins .....               | 50     |    |
| 100. Old Ghost, Lodi, California - brambleberry, & chocolate covered cherries.....                         | 80     |    |
| 101. Mauritsen, Rockpile Ridge, California - blackberry, black pepper, & vanilla.....                      | 85     |    |

## PORT

|  |         |    |
|--|---------|----|
| 124. Dow's 10yr Tawny, Oporto, Portugal, N/V ..... | 14..... | 60 |
|--|---------|----|

