

## Lunch



### Appetizers and Soups

Clam Chowder cup | \$10 bowl | \$11

French Onion Soup cup | \$7 crock | \$10

\* Fresh Oysters on the Half Shell (4) | \$12 add oysters \$3 each

Shrimp Cocktail (5) | \$15

Pan-Fried Calamari with Hot Cherry Peppers | \$13

### Salads

Wedge with Bleu Cheese and Applewood Smoked Bacon | \$11

Maine Lobster Salad | \$18

Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13

Mediterranean Salad with Citrus Grilled Chicken | \$16

Caesar Salad with Grilled Chicken | \$14

Chopped Salad with Chilled Shrimp | \$17

Seared Salmon with Avocado, Mango, and Tomato Salad | \$17

\* Dry Aged Sirloin with  
Roasted Pepper, Fresh Mozzarella, and Arugula Salad | \$21

The Capital Grille "Cobb" Salad with Sliced Tenderloin | \$18

### Sandwiches

Served with your choice of Chips, Fries or Seasonal Vegetable

\* The Grille's Signature Cheeseburger | \$16  
A Blend of Chopped Sirloin, Smoked Bacon and Sweet Onions

Lobster and Crab Burger with House Tartar Sauce | \$19

\* Ribeye Steak Sandwich with Caramelized Onions and Havarti | \$18

### Plates

Choose One of Each | \$15

#### Soup or Salad

Porcini Bisque

Clam Chowder

Field Greens

#### Sandwich

Mini Tenderloin (2)

Lobster Roll

"Knife and Fork" BLT

#### Side

Seasonal Vegetable

Truffle Fries

Roasted Butternut Squash  
with Cranberry Chutney

### Entrées

Served with your choice of Sam's Mashed  
Potatoes, Fries or Seasonal Vegetable

\* Bone-In Dry Aged Sirloin Steak 14 oz | \$25

\* Filet Mignon 8 oz | \$27

Roasted Half Chicken | \$15

Seared Citrus Glazed Salmon | \$18

\* Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$28

Grilled Swordfish with Lemon Shallot Relish | \$23

Lobster and Crab Stuffed Shrimp | \$20

\* Sliced Filet Mignon with Cipollini Onions  
and Wild Mushrooms | \$30

### Refreshments

Housemade Grapefruit Soda | \$3.5

Fresh Squeezed Mint Lemonade | \$3.5

Fresh Brewed Iced Tea, Carafe of Simple Syrup | \$3.5

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\*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. Consumer Information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

# Dinner



## Appetizers

- \* Wagyu Beef Carpaccio | \$15  
Arugula Salad, Lemon Vinaigrette
- Prosciutto Wrapped Mozzarella with Vine Ripe Tomatoes | \$15
- \* Smoked Salmon | \$14
- Lobster and Crab Cakes | \$19
- \* Fresh Oysters on the Half Shell (4) | \$12 add oysters \$3 each
- Shrimp Cocktail (5) | \$15
- Pan-Fried Calamari with Hot Cherry Peppers | \$13
- \* Cold Shellfish Platter | \$49
- \* Grand Plateau | \$99
- Jumbo Lump Crab, North Atlantic Lobster, Shrimp Cocktail,  
Oysters on the Half Shell

## Soups & Salads

- Clam Chowder cup | \$10
- French Onion Soup crock | \$10
- Caesar Salad | \$10
- Spinach Salad with Warm Bacon Dressing | \$11
- Fresh Mozzarella, Tomato, Basil with 12-Year Aged Balsamic | \$13
- The Capital Grille Chopped Salad | \$12
- Field Greens, Tomatoes, Fresh Herbs | \$10
- The "Wedge" with Bleu Cheese and Applewood Smoked Bacon | \$11

## Chef's Suggestions

- \* Seared Tenderloin with Butter Poached Lobster Tails | \$49
- Cedar Planked Salmon with Tomato Fennel Relish | \$35
- \* Bone-In Kona Crusted Dry Aged Sirloin  
with Shallot Butter | \$43
- \* Sliced Filet Mignon with Cipollini Onions  
and Wild Mushrooms | \$43
- \* Porcini Rubbed Delmonico with 12-Year Aged Balsamic | \$45
- Chef's Daily Seafood Feature

## Main Courses

- \* Dry Aged Sirloin Steak 14 oz | \$42
- \* Dry Aged Porterhouse Steak 24 oz | \$47
- \* Dry Aged Steak au Poivre with Courvoisier Cream 14 oz | \$43
- \* Filet Mignon 10 oz | \$41
- \* Filet Oscar | \$44
- \* Delmonico Steak 22 oz | \$43
- Roasted Chicken | \$27
- \* Double Cut Lamb Rib Chops (4) | \$41

## Seafood

- Broiled Fresh Lobster 2 lb 3 lb 4 lb
- Grilled Swordfish with Lemon Shallot Relish | \$37
- \* Sushi-Grade Sesame Seared Tuna with Gingered Rice | \$40
- Seared Citrus Glazed Salmon | \$32
- Lobster and Crab Stuffed Shrimp | \$35

## Side Offerings

- Lobster Mac 'N' Cheese | \$16
- Roasted Cremini, Portabella, Shiitake,  
Oyster Mushrooms | \$12
- Sam's Mashed Potatoes | \$9
- Sautéed Spinach | \$10
- Au Gratin Potatoes | \$10
- Fresh Creamed Spinach | \$10
- Creamed Corn with Smoked Bacon | \$9
- Parmesan Truffle Fries | \$10
- French Green Beans with Shallots, Ginger, and Tomato | \$10
- Fresh Asparagus with Hollandaise | \$10

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## *Dessert*



### **Dessert**

Classic Crème Brulée  
with Seasonal Berries

Strawberries Capital Grille  
served in a Port and Grand Marnier Sauce

Flourless Chocolate Espresso Cake

Chef's Seasonal Fruit Sorbet

Chocolate Hazelnut Cake

Seasonal Berries in Vanilla Cream

Coconut Cream Pie

Cheese Cake with Seasonal Berries

Trio of Handcrafted Ice Creams  
with Miniature Cookies

All Selections \$9

### **Gourmet Tea**

Earl Grey (Black Tea) | \$5

Bai Hao (Oolong Tea) | \$5

Jasmine Pearl (Green Tea) | \$5

Chamomile (Herbal Infusion) | \$5

### **Specialty Coffee**

Hennessy Supreme | \$10

Godiva Mocha Madness | \$10

International Blend | \$10

Espresso

Cappuccino

The Capital Grille Signature Blend Coffee

Kona Decaffeinated

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Before placing your order, please inform your server if a person in your party has a food allergy.

*Bar  
Menu*



The Grille's Signature Cheeseburger | \$16  
with Truffle Fries

Chilled Shrimp (3) | \$9  
Tossed in Ginger and Mustard Vinaigrette

Miniature Lobster and Crab Burgers (3) | \$15

Lollipop Lamb Chops (4) | \$18  
Herb Oil and Aged Balsamic

Pan-Fried Calamari | \$13  
with Hot Cherry Peppers

Parmesan Truffle Fries | \$9

Chilled Seared Sushi Grade Tuna | \$19  
Wasabi Oil, White Soy and Ginger Vinegar

Miniature Fresh Mozzarella, Crisp Prosciutto and Basil Sandwiches (3) | \$10  
12-Year Aged Balsamic

Miniature Tenderloin Sandwiches (3) | \$18  
with Wild Mushrooms and Boursin Cheese

# Wines

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## **Champagne and Sparkling Wine**

1001	Louis Roederer, Cristal, Reims, 2002	\$395
1002	Perrier-Jouët, Fleur de Champagne, Epernay, 2002	300
1003	Veuve Clicquot Ponsardin, La Grande Dame, Reims, 1998	285
1004	Deutz, Cuvée William Deutz, Brut, Ay, 1990	270
1005	Dom Pérignon, Cuvée Brut, Epernay, 2002	270
1006	Bollinger, Special Cuvée, Brut, Ay, N.V.	145
1007	Moët & Chandon, Brut Impérial Rosé, Epernay, N.V.	135
1008	Veuve Clicquot Ponsardin, Yellow Label, Brut, Reims, N.V.	120
1009	Taittinger, La Française, Brut, Reims, N.V.	115
1010	Moët & Chandon, Imperial, Extra Dry, Epernay, N.V.	105
1011	G.H. Mumm, Cordon Rouge, Brut, Reims, N.V.	99
1012	Schramsberg, Brut Rosé, Napa, 2007	85
1013	Nicolas Feuillatte, Brut, Epernay, N.V.	80
1014	Schramsberg, Blanc de Blancs, Napa, 2007	75
1015	Banfi, Rosa Regale, Brachetto d'Acqui, Piedmont, 2010	45
1016	Castello del Poggio, Moscato d'Asti, Piedmont, N.V.	42

## **Burgundy, White**

1041	Chardonnay, Mâcon-Lugny, Régnard, 2005	\$42
1042	Montagny, Premier Cru, La Grande Roche, Louis Latour, 2009	50
1043	Bourgogne, Les Sétilles, Olivier Leflaive, 2008	50
1044	Pouilly-Fuissé, Louis Jadot, 2009	59
1045	Meursault, Louis Jadot, 2009	99

## **Burgundy, Red**

1021	Beaujolais-Villages, Louis Jadot, 2009	\$30
1022	Pinot Noir, Bourgogne, Bouchard Père et Fils, 2009	45
1023	Bourgogne, Maximum, Labouré-Roi, 2009	55
1024	Givry 1er Cru, Clos Salomon, 2004	78
1025	Côte de Beaune, Joseph Drouhin, 2008	78
1026	Gevrey-Chambertin, Louis Jadot, 2007	110

## **Bordeaux, Red**

1051	Château Pey La Tour, Bordeaux Supérieur, 2009	\$30
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1052	Château Haut-Vigneau, Grand Vin De Graves, Pessac-Léognan, 2008	47
1053	Château d'Agassac, Haut-Médoc, 2005	70
1054	Château Vieux Guinot, Grand Cru, St.-Émilion, 2005	80
1055	Château de Pez, St.-Estèphe, 2006	100
1056	Château Clos du Clocher, Pomerol, 2005	115
1057	Château Beychevelle, St.-Julien, 2006	160
1058	Château Dauzac, Margaux, 2005	165

## **Proprietary Blends**

1301	Stonestreet, Fifth Ridge, Merlot/Cabernet Sauvignon, Alexander Valley, 2006	\$68
1302	Stonestreet, Legacy, Alexander Valley, 2005	76
1303	Estancia, Meritage, Paso Robles, 2007	79
1304	Franciscan Oakville Estate, Magnificat, Napa, 2006	99
1305	Beaulieu Vineyard, Tapestry, Napa, 2006	100
1306	Chateau Ste. Michelle, Artist Series, Columbia Valley, 2006	115
1307	Chateau Ste. Michelle, Artist Series, Columbia Valley, 2005	115
1308	Dominus Estate, Napanook, Napa, 2007	115
1309	Conn Creek, Anthology, Napa, 2006	120
1310	Celani Family, Tenacious, Napa, 2007	140
1311	Col Solare, Proprietary Blend, Columbia Valley, 2006	160
1312	Quintessa, Rutherford, 2007	255
1313	Dominus, Napa, 2007	270
1314	Cardinale, California, 2007	300
1315	Joseph Phelps, Insignia, Napa, 2007	340

## **Spain**

1901	Sierra Cantabria, Tempranillo, Rioja, Spain, 2009	\$32
1902	Mad Dogs & Englishmen, Shiraz/Tempranillo/Carignan, Extremadura, Spain, 2008	35
1903	Muga, Reserva, Rioja, Spain, 2006	75
1904	Clos Mogador, Manyetes, Priorato, 2005	175

## **Cabernet Sauvignon**

1111	Guenoc, Estate, North Coast, 2009	\$30
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# Wines



## Alsace

1221	Riesling, Domaine E. Boekel, 2009	\$30
1222	Alsace One, Pierre Sparr, 2009	30
1223	Gewürztraminer, Trimbach, 2008	49
1224	Riesling, Trimbach, 2009	58
1225	Pinot d'Alsace, Zind-Humbrecht, 2009	66
1226	Riesling, Cuvée Frederic Emile, Trimbach, 2004	120

## Zinfandel

2050	Montevina, Amador County, 2006	\$30
2051	Edmeades, Mendocino, 2009	40
2052	Ravenswood, Sonoma, 2007	42
2053	Fritz, Dry Creek, 2006	48
2054	St. Francis, Old Vines, Sonoma, 2008	49
2055	Seghesio, Sonoma, 2009	60
2056	Terra d'Oro, Deaver Ranch Vineyard, Amador, 2007	70
2057	Ridge, Lytton Springs, Dry Creek Valley, 2008	80
2058	A. Rafanelli, Dry Creek Valley, 2009	100

## Merlot

1501	Frei Brothers, Reserve, Sonoma, 2007	\$30
1502	Hahn Estates, Monterey, 2009	30
1503	Souverain, Alexander Valley, 2008	30
1504	Château Ste. Michelle, Columbia Valley, 2007	44
1505	Sterling, Napa, 2008	49
1506	Markham, Napa, 2007	50
1507	St. Francis, Sonoma, 2006	55
1508	Robert Mondavi, Napa, 2007	59
1509	Sbragia Family Vineyards, Home Ranch, Dry Creek, 2006	59
1510	Chateau St. Jean, Sonoma, 2007	60
1511	Atalon, Napa, 2003	64
1512	Château Ste. Michelle, Cold Creek Vineyard, Columbia Valley, 2007	68
1513	Matanzas Creek, Sonoma, 2006	70
1514	Northstar, Columbia Valley, 2006	86

1515	Duckhorn, Napa, 2007	100
1516	Nickel & Nickel, Harris Vineyard, Oakville, 2006	105
1517	Shafer, Napa, 2007	105
1518	Twomey, Napa, 2004	130

## Syrah

2010	Kendall-Jackson, Vintner's Reserve, California, 2008	\$30
2011	Fess Parker, Santa Barbara, 2008	44
2012	Novy, Sonoma, 2009	46
2013	Bell, Canterbury, Sierra Foothills, 2007	65
2014	Arrowood, Saralee's Vineyard, Russian River, 2004	78
2015	Shafer, Relentless, Napa, 2007	120

## Chardonnay

1601	Estancia, Pinnacles Ranches, Monterey, 2009	\$30
1602	Villa Mt. Eden, Grand Reserve, Santa Maria, 2007	30
1603	Benziger, Sangiacomo, Carneros, 2008	42
1604	Markham, Napa, 2009	45
1605	Cambria, Katherine's Vineyard, Santa Maria Valley, 2007	50
1606	La Crema, Sonoma Coast, 2009	50
1607	Kendall-Jackson, Grand Reserve, California, 2009	52
1608	Sonoma-Cutrer, Russian River Ranches, Sonoma, 2009	53
1609	Carpe Diem, Firepeak Vineyard, Edna Valley, 2008	55
1610	Chateau Ste. Michelle, Canoe Ridge Estate, Horse Heaven Hills, WA, 2007	68
1611	Chateau St. Jean, Reserve, Robert Young Vineyard, Alexander Valley, 2008	73
1612	Ferrari-Carano, Alexander Valley, 2009	75
1613	Stags' Leap Winery, Napa, 2009	76
1614	Hartford Court, Four Hearts, Russian River, 2009	82
1615	Beringer, Private Reserve, Napa, 2008	85
1616	Mer Soleil, Central Coast, 2008	85
1617	Robert Mondavi, Reserve, Napa, 2006	89
1618	Cakebread, Napa, 2010	92

# Wines

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## Sauvignon Blanc

1721 Joel Gott, California, 2010	\$29
1722 Pepi, California, 2009	30
1723 Honig, Napa, 2010	36
1724 Markham, Napa, 2009	36
1725 Kim Crawford, Marlborough, NZ, 2010	45
1726 Matanzas Creek, Sonoma, 2010	52
1727 Ferrari-Carano, Sonoma, 2010	56
1728 Brancott, Reserve, Marlborough, NZ, 2009	59
1729 Cakebread, Napa, 2010	59
1730 Craggy Range, Te Muna Road Vineyard, Martinborough, NZ, 2009	60
1731 Cloudy Bay, Marlborough, NZ, 2010	63

## Interesting Whites

1701 Tilia, Torrontés, Cafayate, Argentina, 2008	\$28
1702 Raats Family, Original Unwooded, Chenin Blanc, Coastal Region, South Africa, 2009	29
1703 Jacob's Creek, Reserve, Riesling, South Australia, 2008	30
1704 Shaya, Verdejo, Rueda, Spain, 2008	30
1705 Ponzi, Pinot Gris, Oregon, 2010	39
1706 Conundrum, Proprietary Blend, California, 2010	52
1707 Chateau Ste. Michelle & Dr. Loosen, Eroica, Riesling, Columbia Valley, Washington, 2009	62
1708 Domaine de Ladoucette, Pouilly-Fumé, 2006	78
1709 Domaine de Ladoucette, Comte Lafond, Sancerre, 2009	84

## Interesting Reds

2020 Graham Beck, Gamekeepers Reserve, Cabernet Sauvignon, Robertson, South Africa, 2009	\$30
2021 Guenoc, Petite Sirah, California, 2009	30
2022 Neil Ellis, Sincerely, Shiraz, Western Cape, South Africa, 2009	36
2023 Bonny Doon, Le Cigare Volant, Syrah/Grenache/Mourvèdre, California, 2007	69
2024 Domaine Chandon, Pinot Meunier, Carneros, 2008	74
2025 Meerlust, Rubicon, Cabernet Blend, South Africa, 2006	78
2026 Engelbrecht Els, Proprietary Blend, Stellenbosch, South Africa, 2008	85

2027 Stags' Leap Winery, Petite Syrah, Napa, 2007	88
2028 De Toren, Fusion V, Cabernet Sauvignon, Stellenbosch, 2006	92

## Italy, White

1861 Campanile, Pinot Grigio, Grave del Friuli, 2010	\$29
1862 Banfi, Principessa Gavi, Piedmont, 2009	30
1863 Santa Cristina, Antinori, Campogrande, Orvieto Classico, Umbria, 2010	36
1864 Bottega Vinaia, Pinot Grigio, Trentino, 2009	45
1865 Castello Banfi, San Angelo, Pinot Grigio, Tuscany, 2009	46
1866 Santa Margherita, Pinot Grigio, Alto Adige, 2010	56
1867 Cavit Collection, Zeveri, Müller Thurgau, Trentino Superiore, 2006	59

## Italy, Red

1801 Allegrini, Classico, Corvina, Valpolicella, 2009	\$30
1802 Castello Banfi, Centine, Toscana IGT, 2009	30
1803 Principi di Butera, Nero d'Avola, Sicilia IGT, 2008	38
1804 Tenuta di Arceno, Prima Voce, Toscana IGT, 2006	45
1805 Castello Banfi, Chianti Classico Riserva, Tuscany, 2008	55
1806 Frescobaldi, Lucente, Tuscany, 2007	60
1807 Santa Margherita, Chianti Classico, 2007	70
1808 Fenocchio, Nebbiolo, Barolo, 2004	75
1809 Castello Banfi, BelnerO, Sangiovese, Toscana IGT, 2008	80
1810 Tenuta dell'Ornellaia, Le Serre Nuove, Bolgheri, 2008	80
1811 Antinori, Tenute Marchese, Chianti Classico Riserva, Tuscany, 2006	87
1812 Castello Banfi, Cum Laude, Sant' Antimo, 2007	88
1813 Capanna, Brunello di Montalcino, Tuscany, 2005	90
1814 Sartori, Amarone, Veneto, 2007	90
1815 Gaja, Ca' Marcanda, Promis, Merlot/Syrah/Sangiovese, Tuscany, 2008	115
1816 Rocca Delle Macie, Ser Gioveto, Tuscany IGT, 2003	115
1817 Mastroberardino, Radici, Aglianico, Taurasi, 2005	125
1818 Castello Banfi, Brunello di Montalcino, Tuscany, 2004	145
1819 Frescobaldi, Luce, Tuscany, 2005	150
1820 Castello Banfi, SummuS, Sant' Antimo, 2006	160
1821 Antinori, Guado al Tasso, Bolgheri, 2006	175
1822 Tenuta Sette Ponti, Oreno, Toscana IGT, 2005	200



# Wines



## Australia / New Zealand, Reds

1950	Angus, The Bull, Cabernet Sauvignon, South Australia, 2007	\$30
1951	Jacob's Creek, Reserve, Shiraz, Barossa Valley, AU, 2008	30
1952	The Lucky Country, Shiraz, McLaren Vale, Australia, 2008	44
1953	Penfolds, Bin 28, Kalimna Shiraz, Australia, 2007	55
1954	Rosemount, GSM, McLaren Vale, 2006	60
1955	d'Arenberg, The Laughing Magpie, Shiraz/Viognier, McLaren Vale, AU, 2008	72
1956	Jacob's Creek, St. Hugo, Cabernet Sauvignon, Coonawarra, 2004	84

## Chile / Argentina

1201	Alamos, Malbec, Mendoza, Argentina, 2010	\$30
1202	Catena, Malbec, Mendoza, 2008	45
1203	Concha y Toro, Marques De Casa Concha, Peumo, Carménère, Rapel Valley, Chile, 2009	49
1204	Lapostolle, Cuvée Alexandre, Merlot, Colchagua, Chile, 2007	52
1205	Lapostolle, Cuvée Alexandre, Cabernet Sauvignon, Colchagua, Chile, 2009	60
1206	Terrazas de los Andes, Cheval des Andes, Cabernet Sauvignon / Malbec, Mendoza, Argentina, 2006	160
1207	Concha y Toro, Don Melchor, Private Reserve, Cabernet Sauvignon, Maipo Valley, Chile, 2007	170

## Pinot Noir

1401	Parker Station, California, 2009	\$30
1402	Cloudline, Willamette Valley, 2008	40
1403	Cambria, Julia's Vineyard, Santa Maria Valley, 2009	59
1404	La Crema, Sonoma Coast, 2009	60
1405	Pillow Road, Russian River, 2008	60
1406	WillaKenzie Estate, Willamette Valley, 2009	66
1407	Carpe Diem, Firepeak Vineyard, Edna Valley, 2008	73
1408	Cuvaison, Carneros, 2007	75
1409	Domaine Chandon, Carneros, 2007	75
1410	J Vineyards & Winery, J, Russian River, 2009	76
1411	Sanford, Santa Rita Hills, 2008	88
1412	Sonoma-Cutrer, Estate, Sonoma Coast, 2007	93

1413	Etude, Carneros, 2008	98
1414	Belle Glos, Las Alturas, Santa Lucia Highlands, 2009	115

## Half Bottles, Champagne and Sparkling

2101	Taittinger, La Française, Brut, Reims, N.V.	\$58
2102	Veuve Clicquot, Yellow Label, Brut, Reims, N.V.	69

## Half Bottles, White

2106	Kenwood, Sauvignon Blanc, Sonoma, 2010	\$18
2107	Murphy-Goode, Fumé Blanc, Sonoma, 2009	20
2108	Pierre Sparr, Reserve, Pinot Gris, 2008	28
2109	Merryvale, Starmont, Sauvignon Blanc, Napa, 2009	32
2110	Sonoma-Cutrer, Russian River Ranches, Chardonnay, 2008	32
2111	Trimbach, Pinot Gris, Reserve, 2009	34
2112	Louis Jadot, Pouilly-Fuissé, 2009	35
2113	Santa Margherita, Pinot Grigio, Alto Adige, Italy, 2010	39
2114	Grgich Hills, Chardonnay, Napa, 2007	60

## Half Bottles, Red

2120	Kenwood, Cabernet Sauvignon, Sonoma, 2008	\$19
2121	Rocca delle Macie, Chianti Classico, Italy, 2007	25
2122	Clos Du Bois, Merlot, Sonoma, 2007	28
2123	Seghesio, Zinfandel, Sonoma, 2009	32
2124	Dynamite, Cabernet Sauvignon, Carmel Valley, 2007	38
2125	Matanzas Creek, Merlot, Sonoma, 2007	38
2126	Bacio Divino, Pazzo, Napa, 2006	40
2127	Hitching Post, Pinot Noir, Santa Barbara, 2008	42
2128	Estancia, Meritage, Paso Robles, 2008	47
2129	Clos du Val, Cabernet Sauvignon, Napa, 2006	55

# WINE BY THE GLASS

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## CHAMPAGNE & SPARKLING WINES

CHANDON, Brut Rosé, California, N.V. 187ml	\$15
MUMM, Brut Prestige, Napa, N.V.	12
ZONIN, Prosecco, Friuli, N.V. 187ml	8

## WHITE WINES

HESS COLLECTION, Su'skol, Napa, Chardonnay, 2009	\$13
GREG NORMAN, Eden, Australia, Chardonnay, 2010	11
INDABA, South Africa, Chardonnay, 2010	8
CONUNDRUM, California, Proprietary Blend, 2010	13
KIM CRAWFORD, Marlborough, NZ, Sauvignon Blanc, 2010	13
SEAGLASS, Santa Barbara, Sauvignon Blanc, 2010	10
PINE RIDGE, California, Chenin Blanc/Viognier, 2010	10
TERRAZZE DELLA LUNA, Trentino, Pinot Grigio, 2010	10
SANTA JULIA, Mendoza, Argentina, Pinot Grigio, 2010	8
SELBACH, Mosel, Riesling, 2010	9
MONTEVINA, Amador County, White Zinfandel, 2010	6

## RED WINES

BELLE GLOS, Meiomi, Sonoma Coast, Pinot Noir, 2009	\$15
MARK WEST, California, Pinot Noir, 2009	8
HESS COLLECTION, 19 Block Cuvée, Mount Veeder, Proprietary Blend, 2008	13
NEWTON, Red Label, Napa, Cabernet Sauvignon, 2008	13
LOUIS MARTINI, Sonoma, Cabernet Sauvignon, 2009	9
TENUTA DI ARCENO, Prima Voce, Toscana IGT, 2006	12
TINTARA, McLaren Vale, Shiraz, 2007	11
BODEGAS BORSAO, Tres Picos, Campo de Borja, Garnacha, 2010	11
CHÂTEAU STE. MICHELLE, Columbia Valley, Merlot, 2007	11
CATENA, Vista Flores, Mendoza, Malbec, 2009	10
EDMEADES, Mendocino, Zinfandel, 2009	10
CASTELLO D'ALBOLA, Tuscany, Chianti Classico, 2007	10
COLBY, California, Cabernet Sauvignon/Zinfandel/Shiraz/Merlot/Petite Sirah, 2009	8