

OYSTERS ON THE HALF SHELL
SHRIMP COCKTAIL
MAINE LOBSTER
CRAB MEAT
SHELLFISH PLATTER

GARLIC BREAD
COLOSSAL CRAB CAKE
DOUBLE-SMOKED BACON
LOBSTER SWEET CORN BISQUE
LA QUERCIA SALUMI PLATE
PRIME SIRLOIN CARPACCIO

TOMATO & SWEET ONION
ICEBERG LETTUCE WEDGE
CAESAR
ROASTED BEETS
CHOPPED

ROASTED YOUNG CHICKEN
PINN OAK RIDGE FARMS LAMB CHOPS
SIX POINT FARMS PORK LOIN
WILD ALASKAN SALMON
PAN-ROASTED HALIBUT
SEARED RARE TUNA
2 LB. MAINE LOBSTER

MJ'S PRIME DELMONICO
BONE-IN PRIME RIBEYE
PRIME PORTERHOUSE FOR TWO
PRIME KANSAS CITY STRIP
PRIME NEW YORK STRIP
PRIME STRIP STEAK AU POIVRE
FILET MIGNON
TWIN PETITE FILET MIGNON
SIRLOIN TASTING

TOPPINGS

MACARONI & CHEESE
MASHED POTATO TRIO
POTATOES LYONNAISE
HAND-CUT FRENCH FRIES
CORN OFF THE COB
ROASTED MUSHROOMS
CREAMED SPINACH
SHRIMP & GRITS
GREEN BEANS
BROCCOLI RABE

CHILLED SHELLFISH

THREE EAST COAST, THREE WEST COAST, CHARRED ONION MIGNONETTE 17.
FRESH HORSERADISH, BELVEDERE VODKA, CELERY LEAVES 18.
HEIRLOOM TOMATOES, GINGER, TARRAGON 19.
AVOCADO, SOFT-COOKED EGGS, RUSSIAN DRESSING 19
SHRIMP, CRAB, OYSTERS, LOBSTER, THREE SAUCES 75.

STARTERS

WISCONSIN ADER KÄSE RESERVE BLUE CHEESE FONDUE 7.
MEYER LEMON AÏOLI 19
MAPLE-BLACK PEPPER GLAZE, WATERCRESS PURÉE 12.
LOBSTER-CORN HUSH PUPPY, VANILLA BEAN AÏOLI 13.
PROSCIUTTO, LONZA, COPPA PICCANTE, CARAMELIZED STONE FRUIT 17.
MICRO ARUGULA, WISCONSIN SHEEP'S MILK CHEESE, PINE NUTS 12.

SALADS

WATERCRESS, OPAL BASIL, CHERVIL VINAIGRETTE 11.
ROGUE CREAMERY SMOKEY BLUE CHEESE, NUESKE'S BACON 10.
LITTLE GEM LETTUCE, OLIVE OIL CROUTONS, SHAVED SARVECCHIO CHEESE 10.
PRAIRIE FRUITS FARM GOAT CHEESE, CRUSHED HAZEL NUTS 11.
23 INGREDIENTS 14.

ENTRÉES

SALSA VERDE, GRILLED MEYER LEMON, FINGERLING POTATOES 25.
MERMUEZ SAUSAGE, HEIRLOOM TOMATO, WHITE HARISSA 38.
MEXICAN CHOCOLATE RUB, CHORIZO-RATTLESNAKE BEAN CHILI 29.
MUSSELS, PEPPERONATA, LA QUERCIA PROSCIUTTO, LARDO CROSTINI 36.
SMOKED PECAN ROMESCO, FRISÉE SALAD, OLIVE OIL 35.
THREE TAPENADES, WILTED SPINACH, LEMON VINAIGRETTE 35.
PARSNIP PURÉE, LEEKS, ORANGE-TARRAGON GREMOLATA MP

STEAKS

16 OZ. DRY-AGED 45 DAYS, BALSAMIC GINGER-VINEGAR JUS 45.
23 OZ. (FOR 1) / 38 OZ. (FOR 2) DRY-AGED 28 DAYS 48./79.
38 OZ. DRY-AGED 28 DAYS 89.
20 OZ. DRY-AGED 28 DAYS 49.
14 OZ. DRY-AGED 28 DAYS 44.
14 OZ. DRY-AGED 28 DAYS 45.
10 OZ. CENTER CUT 39.
8 OZ. FILETS CARAMELIZED PEARL ONIONS, BEEF JUS, AGED GRUYÈRE 36.
THREE 4 OZ. CUTS 28 DAY DRY-AGED, SNAKE RIVER FARMS WAGYU,
TALLGRASS RANCH NATURAL 45.
FRIED ORGANIC EGG 3. ROASTED MARROW BONES WITH HORSERADISH 8.
PAN-ROASTED SHRIMP 13. COLOSSAL CRAB CAKE 19.

SIDES

SPRING BROOK RACLETTE CHEESE 7.
LOBSTER, ROASTED GARLIC, BLACK TRUFFLE 14.
FINGERLING POTATOES, CARAMELIZED ONION PURÉE, SMOKED BACON 7.
FRESH HERBS, SEA SALT, THREE DIPS 7.
GRILLED SWEET CORN, SMOKED CHILE BUTTER, COTIJA CHEESE, CILANTRO 7.
BLACK GARLIC, BLANCHED GARLIC, WHITE SOY-MUSHROOM JUS 7.
PARSNIP VELOUTÉ, PARMESAN CRUST 7.
SMOKED BACON, SWEET ONIONS, LOBSTER BROTH 14.
BROWN BUTTER, MEYER LEMON, SMOKED ALMONDS 7.
CALABRIAN CHILES, GARLIC, OLIVE OIL 7.

EXECUTIVE CHEF JAMES O'DONNELL
GENERAL MANAGER MYRON MARKEWYCZ

CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS. PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES YOU MAY HAVE BEFORE ORDERING.



UNIFORM STYLES BY HABERDASH

STARTERS

SHRIMP COCKTAIL	FRESH HORSERADISH, BELVEDERE VODKA, CELERY LEAVES 16.
GARLIC BREAD	WISCONSIN ADER KÄSE RESERVE BLUE CHEESE FONDUE 7.
LOBSTER SWEET CORN BISQUE	LOBSTER-CORN HUSH PUPPY, VANILLA BEAN AÏOLI 10
TOMATO & SWEET ONION SALAD	WATERCRESS, OPAL BASIL, CHERVIL VINAIGRETTE 9.
ICEBURG LETTUCE WEDGE	ROUGUE CREAMERY SMOKEY BLUE CHEESE, NUESKE'S BACON 9.
CAESAR SALAD	LITTLE GEM LETTUCE, OLIVE OIL CROUTONS, SHAVED SARVECCHIO CHEESE 9.

OLD SCHOOL

CRAB LOUIE SALAD	BUTTER LETTUCE, AVOCADO, SOFT-BOILED EGG, RUSSIAN DRESSING 19.
WALDORF CHICKEN SALAD	ENDIVE, GRAPES, APPLES, CELERY, MUSTARD VINAIGRETTE 15.
FILET MIGNON COBB SALAD	TOMATO, AVOCADO, MAYTAG BLUE CHEESE, NUESKE'S BACON 23.
SHRIMP "GARBAGE" SALAD	23 INGREDIENTS (COUNT 'EM) 16.
PASTORAL'S GRILLED CHEESE	ARTISAN CHEESE, TOMATO SOUP, TOMATO SALAD 13.
LOBSTER THERMIDOR ROLL	SHERRY AÏOLI, TARRAGON, PARMESAN CRISP 19.
STEAK DIANE SANDWICH	MUSTARD-BRANDY AÏOLI, MUSHROOM JAM 19.
PATTY MELT	WIDMERE 8-YEAR CHEDDAR, BRISKET-BLACK GARLIC JAM, MARBLE RYE 16.
ITALIAN BEEF SANDWICH	SMOKED TALLGRASS BRISKET, THE PICKLE MAN'S SPICY GIARDINERA, AGED PROVOLONE 17.

ENTRÉES

STEAK HOUSE CHEESEBURGER	BLEND OF CHUCK, BRISKET & SHORT RIB, TOASTED BUN 14. DAILY SELECTION OF ADDITIONAL TOPPINGS 1. EA
CRISPY CHICKEN & WAFFLES	BOURBON-PECAN BUTTER, MAPLE-BLACK PEPPER SYRUP 15.
ROASTED YOUNG CHICKEN	SALSA VERDE, GRILLED MEYER LEMON, FINGERLING POTATOES 22.
COLOSSAL CRAB CAKE	MEYER LEMON AÏOLI, HAND-CUT FRIES, ARUGULA 19.
SHRIMP & GRITS	NUESKE'S BACON, SWEET ONIONS, LOBSTER BROTH 16.
WILD ALASKAN SALMON	PEPERONATA, LA QUERCIA PROSCIUTTO, CROSTINI 24.
SEARED RARE TUNA	THREE TAPENADES, WILTED SPINACH, LEMON VINAIGRETTE 24.

STEAKS

HANGER STEAK FRITES	08 OZ. HAND-CUT FRIES, CARAMELIZED ONION PURÉE 18.
FILET MIGNON	10 OZ. CENTER CUT 35.
MJ'S PRIME DELMONICO STEAK	16 OZ. DRY-AGED 45 DAYS, BALSAMIC VINEGAR-GINGER JUS 45.
BONE-IN PRIME RIBEYE STEAK	23 OZ. DRY-AGED 28 DAYS 48.
PRIME KANSAS CITY STRIP STEAK	20 OZ. DRY-AGED 28 DAYS 52.

LIBATIONS

SEASONAL LEMONADE	DAILY HOUSE-MADE LEMONADE BLENDED WITH SEASONAL FRUIT 4.
GINGER PEACH RICKEY	PEACH-BERRY TEA, GINGER BEER, FRESH LIME, HONEY 4.
RISHI TEA COMPANY	ORGANIC BLACK AND SEASONAL ICED TEAS 3.
TWO LEAVES AND A BUD	ASSORTMENT OF HOT TEAS 3.

EXECUTIVE CHEF **JAMES O'DONNELL**
GENERAL MANAGER **MYRON MARKEWYCZ**

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UNIFORM STYLES BY HABERDASH

DESSERT

23 LAYER CHOCOLATE CAKE 14.

ENOUGH SAID

PRAIRIE FRUITS FARM

GOAT CHEESECAKE 9.

SPICED NUT CRUNCH, PLUM SORBET, CITRUS CARAMEL

KEY LIME BOMBE 9.

YUZU CURD, GRAHAM CAKE, TOASTED MERINGUE

NECTARINE & BLUEBERRY CRUMBLE 9.

BROWN BUTTER STRUESEL, HONEY-THYME ICE CREAM

VANILLA BEAN CRÈME BRÛLÉE 9.

GINGER-PEACH PRESERVE, ALMOND COOKIES

BITTERSWEET CHOCOLATE

GANACHE TART 9.

CHERRY JAM, SOUR CHERRY ICE CREAM,
HAZELNUT CRUST

ASSORTMENT OF GELATO & SORBET 8.

ARTISANAL FLAVORS FROM OUR FRIENDS
AT BLACK DOG GELATO

DESSERT WINES BY THE GLASS 9.

ELIO PERRONE MOSCATO-BRACHETTO

PIEDMONT, ITALY

ROSENHOF WELSCHRIESLING

BERENAUSELE.

BURGENLAND, AUSTRIA

CHATEAU ROUMIEU-LACOSTE

SAUTERNES, FRANCE

DOMAINE DE'RANCY RIVESALTES AMBRE VIN DOUX NATUREL

LANGUEDOC-ROUSSILLON, FRANCE

FEATURED COCKTAIL

LA GRANDE DAME 13.

COGNAC, MINT, LEMON, CHAMPAGNE

COFFEE & TEA

ESPRESSO 4.

CAPPUCCINO 4.

COFFEE 3.

HOT TEA 3

FEATURED ASSORTMENT FROM TWO LEAVES AND A BUD

DESSERTS BY HILLARY BLANCHARD-RIKOWER

Champagne & Sparkling Wines

Toast to these festive bubbly not only in celebration, but during a meal; they both make excellent pairings with many types of cuisine.

Champagne

NV Brut

Tarlant Tradition, Oueilly	\$99
Compte Audoin de Dampiere Grand Cuvee, Bouzy	\$95
Jean Vesselle Reserve	\$90
Ruinart Blanc de Blancs, Cote des Blancs	\$150
J. Lassale 1er Cru Rose Chigny-Les-Roses, Montagne de Reims	\$129

Vintage Brut

03 Egly-Ouiret Grand Cru Tradition Millesime, Ambonnay	\$195
02 Bollinger Grande Annee	\$225
00 Dom Perignon rose, Reims	\$500

United States

Schramberg Blanc des Blancs, North Coast, California	\$65
05 Soter Estate Rose Beacon Hill, Yamhill County, Oregon	\$100

Italy

Bele Casel Prosecco, Valdobbiadene, Veneto	\$39
Monterisa Brut, Franciacorta, Lombardy	\$79

Spain

Mascaro Pure Brut Cava, Penedes	\$45
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Sauvignon Blanc

Sassy. Crisp. Refreshing. Reminiscent of summer. A great companion to lighter fare, including salads and raw seafood.

South Of The Equator

10 Ten Sisters, Marlborough, New Zealand	\$45
10 Kim Crawford, Marlborough, New Zealand	\$45
10 Ataraxia Hermanus, Stellenbosch, South Africa	\$49
10 Nimbus, Casablanca Valley, Chile	\$30

Italy

Venica & Venica Cero, Collio, Friuli	\$65
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France

8 Sauvette Oneiros Toraine Blanc, Loire Valley	\$39
08 Domaine Pascal Les Mont Damnes, Sancerre, Loire Valley	\$95
08 Alphonse Mellot, Pouilly Fume, Loire Valley	\$99
09 Chateau Respide Medeville Bordeaux Blanc, Graves, Bordeaux	\$59

United States

09 Starlane Estate, Happy Canyon, Santa Ynez Valley, California	\$39
09 Brander au Natural, Santa Ynez Valley, California	\$75
09 Girard, Napa Valley, California	\$35
09 Langtry Lillie's Vineyard, Lake County, California	\$55
09 Rochiolin Estate, Russian River Valley, California	\$69
09 Cade, Napa Valley, California	\$65

Chenin Blanc

With a distinct sweetness, yet crisp acidity, this white wine grape is used to make an array of wines, from sparkling to dessert varieties.

France

Domaine des Baumard, Savenieres, Loire Valley	\$59
09 Domaine Du Viking Sec Tandre, Vouvray, Loire Valley	\$55

South Africa

10 Ken Forrester Reserve, Stellenbosch	\$40
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Pinot Gris

With spicy, vibrant tones, this white wine varietal makes an excellent pairing with richer sauces and fish containing a higher oil content.

United States

10 Maysara Arsheen, McMinnville, Willamette Valley, Oregon	\$39
09 Substance, Columbia Valley, Washington	\$45
10 Etude, Carneros, California	\$59

Italy

10 Livio Felluga, Friuli	\$65
10 Maso Canali, Trentino Alto Adige	\$39

France

07 Trimbach Estate Reserve, Alsace	\$55
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Gruener Veltliner

Boasting an astonishing mineral content and notes of fresh white pepper, this grape varietal makes a perfect pair with spicier dishes, as well as pork, poultry

09 Hermann Moser, Karmaliterberg, Bremstal, Austria	\$39
09 Rudi Pichler Federspiel, Wachau, Austria	\$75
09 FX-Pichler Smargd, urgeskin Terrasen, Wachau, Austria	\$110

Riesling

Originating in the Rhine region of Germany, this versatile white grape varietal, defined by intense flavors of citrus, pitted fruits and mineral notes, can be

United States

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| 09 Chateau Ste Michelle Eroica, Columbia Valley, Washington | \$59 |
| 09 Davis Family, Santa Lucia Highlands, California | \$49 |

Australia

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| 08 Grosset Springdale, Clare Valley | \$69 |
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Austria

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|-----------------------------------|------|
| Prager Smargd, Kaisberg, Wachau | \$85 |
| 05 Schmid Vom Urgestein, Kremstal | \$35 |

French

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|-------------------------------------|------|
| 06 Rolly Gassman, Alsace | \$69 |
| 09 Domaine Zind - Humbrecht, Alsace | \$59 |

Germany

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|---|------|
| 10 St. Urbans-Hof Kabinett, Bockstein Ockfen, Mosel | \$49 |
| 09 Gunderloch Spatlese, Nackenheimer Rothenberg, Rhenhessen | \$99 |
| 09 Rebenhoff Kabinett, Urziger Wurzgarten, Mosel | \$39 |
| 02 Balthasar Ress Spatlese, Oestricher Doosberg, Rheingau | \$60 |

Unique Italian White Varietals

Both food-friendly and exotic, try these for an authentic taste of Italy.

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| 10 Vietti Roero Arneis, Piedmont | \$55 |
| 10 Marchetti Verdicchio Dei Castelli Di Jesi Classico, Marche | \$35 |
| 10 Moute Tondo, Soave Classico, Veneto | \$39 |

Spanish White Varietals

Choose Verdejo of Rueda for a hint of tangerine, Albarinos of Rias Baixas for a clean, crisp taste or High Flyer Granache Blanch for floral and citrus notes.

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| 09 Martina Prieto Verdejo, Rueda, Spain | \$50 |
| 10 Burgans Albarino, Rias Baixas, Spain | \$35 |
| 09 High Flyer Granache Blanc, Sommerston Ranch, California | \$49 |

White Rhone Varietals

While Viognier boasts lush floral and mineral notes, full-bodied Marsanne and Roussanne give a rich mouth-feel. (Can you say Lobster?)

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| 09 Jaffurs Viognier, Santa Barbera County, California | \$65 |
| 10 Qupe Marsanne, Santa Barbera County, California | \$49 |
| 08 Francois Villard Les Terrasses du Palate, Condrieu, Rhone Valley, France | \$125 |
| 10 Le Paradou, Languedoc, France | \$29 |

Tempting Varietals

Opt for Gewurtztraminer for a spicy, rich flavor, Torrontes for a light, refreshing tone, or Assyrtiko of Santorini for a clean, crisp taste with defined

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| 08 Francis Tannahill Dragonfly Vineyard Gewurtztraminer, Willamette Valley, Oregon/ Columbia Valley, Washington | \$60 |
| 10 Altivo Torrontes, Salta, Argentina | \$29 |
| 10 Domaine Sigalas Assyrtiko, Santorini, Greece | \$55 |

Chardonnay

“The Queen of Wine” and the most widely planted white grape – for good reason; at its best, this grape produces some of the most intense, expressive and complex wines in the world.

Burgundy

Chablis

09	Domaine William Fevre	\$69
09	Long-Depaquit 1er Cru Les Vaillons	\$80

Cotes des Beaune

09	Bertrand Ambrosie Lettre D'Eloise Bourgogne Blanc	\$45
07	Larochette-Manciat Poully-Fuisse Les Vieilles Vignes	\$49
06	Maison Champy Les Enseignerres, Puligny Montrachet	\$99
09	Pernot-Belicard 1er Cru Les Perrieres, Puligny	\$120
08	Vincent Dancer Les Corbins, Meursault	\$99
	Jean-Phillipe Fichet Le Tesson 1er Cru, Meursault	\$99
	Lequin-Colin Grand Cru, Batard Montrachet	\$225

New World

Australia

08	Leeuwin Estate Prelude, Margaret River	
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United States

Pacific Northwest

09	Tamarack, Columbia Valley, Washington	\$49
09	Brickhouse, Ribbon Ridge, Willamette Valley, Oregon	\$65
07	Argyle Nuthouse Reserve, Willamette Valley, Oregon	\$69

California

09	Mellville Estate Verna's Vineyard, Santa Barbara County	\$49
09	TalleyVineyards, Arroyo Grande Valley, San Luis Obispo	\$60
09	Mt. Eden Wolff Vineyard, Eden Valley, San Luis Obispo County	\$55
09	Brewer-Clifton, Santa Rita Hills, Santa Barbara County	\$89
08	Maldonado Los Olivios Vineyard, Napa Valley	\$90
09	Walter Hansel North Slope Vineyard, Russian River Valley	\$95
09	Jordan, Russian River Valley Sonoma County	\$85
09	Chalk Hill Estate, Chalk Hill, Sonoma County	\$95
08	Henzell Sebella, Sonoma Mountain, Sonoma County	\$69
07	Lynmar, Russian River Valley, Sonoma County	\$75
09	Chateau Montelena Estate, Napa Valley	\$99
08	Grgich Hills, Napa Valley	\$90
06	Stony Hill, Napa Valley	\$100
08	Staglin Estate, Rutherford, Napa Valley	\$125

Pinot Noir

With a velvety texture and beautiful acidity, this black grape varietal not only produces some of the world's most elegant red wines, it is also incredibly

American

Willamette Valley

07 Panther Creek Shea Vineyard, Yamhill-Carlton District	\$69
09 Chehalem 3 Vineyard	\$80
08 Eyrie Estate, Dundee Hills	\$80
09 Patricia Green Estate	\$59
08 Domaine Serene Yamhill Cuvee	\$99
08 Lemelson Six Vineyards	\$99
09 Ken Wright About Claim Vineyard, Yamhill-Carlton District	\$120
08 Domaine Drouhin Estate, Dundee Hills	\$99
08 Evening Land Seven Springs Vineyard, Eola-Amity	\$99

California Central Coast

08 Hitching Post Hometown, Santa Barbara County	\$55
09 Paraiso Vineyards, Santa Lucia Highlands	\$65
08 Calera De Villiers, Mt. Harlan	\$95
08 Sea Smoke Southing, Santa Rita Hills, Santa Barbara County	\$130
09 Roar, Santa Lucia Highlands	\$99
07 Diergerg Estate, Santa Maria Valley	\$99

California North Coast

07 Navarro, Anderson Valley, Mendocino County	
09 Radio Coteau, La Neblina, Sonoma County	\$120
09 Littorai, Sonoma Coast	\$89
09 Emiritus, Russian River Valley, Sonoma County	\$85
09 Kistler, Russian River Valley, Sonoma County	\$135
09 Kosta-Browne, Russian River Valley, Sonoma County	\$150
09 Benovia, Sonoma County	\$125

France

Burgundy

09 Bouchard Pere et Fils Reserve Bourgogne	\$50
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Cote de Nuits

06 David Duband 1er Cru, Nuits St. Georges	\$99
06 Regis Bouvier, Gevrey-Chambertin	\$99
06 Domaine Digioia-Royer Les Premieres Vieilles Vignes, Chambolle Musigny	\$125

Cote de Beaune

06 Domaine Nicolas Rossignol, Pommard	\$120
06 Domaine Bichot, Clos l'Hermitage, Beaune	\$75

Classic Italian Red Varietals

Italy's classic regions, best known for producing world-class food and wine, are embodied in these varietals, which pair perfectly with many menu items.

Tuscany

08 Fattoria Bibbiani, Chianti	\$35
07 La Maialina Chianti Classico Reserva	\$59
07 Torriane Petrolo Sangiovese	\$95
04 Cupio, Brunello di Montalcino	\$90
04 Vitanza, Brunello di Montalcino	\$120
06 Sassicaia Super Tuscan	\$320
08 Antonio Sanguinetti Super Tuscan	\$45

Piedmont

09 Elio Altare Dolcetto D'Alba	\$49
09 Massolino Barbera d'Alba	\$65
06 Vietti Barbera La Crena Vineyard, Asti	\$99
08 Scavino Nebbiolo, Langhe	\$60
08 La Spinnetta, Barbaresco	\$125
06 Gaja, Barbaresco	\$400
06 Vietti, Barolo	\$120

Veneto

10 Buglioni, Valpolicella Classico	\$35
07 Giuseppe Lonardi, Amarone Classico	\$130

Classic Spanish Varietals

From Rioja, with wine-harvesting origins dating back to ancient times, to Ribera del Duero and Priorat, practicing modern-day techniques, Spanish

Rioja

04 Marques De Vargas, Rioja	
00 R. Heredia Lopez vina Tondonia, Rioja Reserva	\$99
<i>Ribera del Duero</i>	
06 de' Bardos Ars Epica	\$12
Bodegas Pingus	\$750
<i>Priorat</i>	
07 Elix	\$90
07 Genium Cellars	\$55

American Zinfandel

Once thought to be the only indigenous American varietal, Zinfandel has played a large role in America's winemaking heritage. Enjoy these small

08 Story Book Mountain Estate, Mayacamas Range, Napa Valley	\$85
09 Wine Guerrilla, Russian River Valley	\$75
08 Seghesio Old Vine, Sonoma County	\$80

Rhone Varietals

From the fire of a full-bodied Syrah to the lush warmth of Grenache, these wines are best paired with heartier dishes, apt to handle their density.

France

Northern Rhone

06 Laurent Tardieu, Cornas	\$95
09 Domaine Pierre Gaillard, Cote-Rotie	\$130

Southern Rhone

07 Domaine de Painagier, Gigondas	\$69
07 Domaine Gradassi, Chateaneuf-du-Pape	\$79
05 Chateau Pradeaux, Bandol	\$95

Australia

09 Torbreck Woodcutter Shiraz, Barossa Valley	\$35
09 Two Hands Gnarly Dudes Shiraz, BarossaValley	\$89
06 Elderton Command Shiraz, Barossa Valley	\$150

United States

Washington

07 Waters Estate	
05 McCrea Family Vineyards, Walla Walla Valley	\$69

California

09 Stolpman Estate Syrah, Santa Ynez Valley, Santa Barbara County	\$65
07 Copain Tous Ensemble Syrah, Mendocino County	\$65
08 Radio Coteau Timberline Syrah, Russian River Valley, Sonoma County	\$120

Non-Traditional Proprietary Blends

With innovative ideas and a non-traditional approach to winemaking, these small producers are industry pioneers, adding passion, creativity and quality to each bottle.

09 L'Aventure Optimus Estate Cuvee, Paso Robles, United States	\$120
06 Domaine Trevallon, Vin de Pays Des Bouches Du Rhone, France	\$125
07 Domaine Skouras Mega Oenos, Nemea, Greece	\$65

Cabernet Franc, Merlot, Carmenere, Malbec

These Bourdeaux varietals, sharing a lineage with Cabernet Sauvignon, have prospered in many diverse areas outside of their traditional winegrowing

Cabernet Franc

06	Le Macchiole, Bolgheri, Tuscany, Italy	\$180
06	Vinoce, Mt. Veeder, Napa Valley, California, United States	\$125
08	Andrew Rich, Columbia Valley, Washington, United States	\$65
09	Domaine Bernard Baudry Les Grezeaux, Chinon, Loire Valley, France	\$55

Merlot

California

07	Swanson, Napa Valley	\$65
08	Pahlmeyer, Napa Valley	\$95
08	Pride, Mountain Vineyards, Sonoma-Napa Counties	\$125

Washington

09	Leonetti Estate, Walla Walla Valley	\$150
08	Owen Roe Dubrol Vineyard, Columbia Valley	\$120

Malbec-Carmenere

France

09	Clos La'Cotale, Cahors	
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Argentina

08	Bodegas Catenta Zapata Alta Malbec, Mendoza	\$99
08	Luca Estate Malbec, Uco Valley, Mendoza	\$79
08	Tikal Ola Amono Malbec, Mendoza	\$75
08	Santa Carolina de Familia Carmenere Reserva, Maipo Valley, Chile	\$49

Bordeaux

From the Left Bank to the Right Bank of the Gironde River, these varieties represent the classic communes of the world's most famous wine region.

Bordeaux

05	Chateau Beaulieu Comtes de Tastes	\$45
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Saint Emillion

05	Cahteau Chauvin Heritiers Ondet	\$125
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Pomerol

05	Chateau Feytet Clinet	\$130
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Margaux

05	Chateaux Margaux	\$1,000
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Haut-Medoc

06	Chateaux Cantemerle	\$99
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Saint Estephe

05	Chateaux Calon-Segur	\$200
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Pauillac

05	Chateau Pichon Longueville Comtesse De Lalande	\$320
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Graves

06	Chateau Haut Bailly	\$250
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Cabernet Sauvignon - Meritage

This noble grape is notable for its power, masculinity and depth. Enjoy these wines with a cut of dry-aged beef.

United States

Napa Valley

08 Bonnano	\$55
07 Chimney Rock, Stag's Leap District	\$125
09 Educated Guess	\$49
08 Priest Ranch Sommerston Ranch, Pope Valley	\$99
08 Larkmead Estate	\$125
05 Mt. Veeder Reserve, Mt. Veeder	\$150
06 Star Lane, Santa Ynez Valley	\$95
07 O'Shaugnessy, Howell Mountain	\$150
07 Carter Cellars Hossfield-Coliseum vineyard	\$145
06 Shafer Hillside Select., Stag's Leap District	\$325
08 Peter Michael Winery Les Pavots	\$260
08 Chappellet Pritchard Hill	\$250
06 Bond Vecina	\$495
06 Araujo Eisele Vineyard	\$250
08 Caymus Estate Special Selection, Rutherford	\$225
08 Robert Craig Affinity	\$120
07 Quintessa, Rutherford	\$175
07 Kathryn Hall Estate	
07 Spottswoode Estate	
06 Opus One	
07 Plumpjack, Rutherford	

Vertical

05,'06,'07 Staglin Estate, Rutherford	\$250
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1997 Vintage

Set your clock back – way back. A combination of perfect weather and winemaking conditions define these two classic beauties.

Maya Estate	\$1,000
Dunn Family	\$250

Washington

Seven Hills	\$59
Delile	\$59
Cadence	\$155
Pepper Bridge	\$125
Waters Interlude	\$75

Worldly

Villafonte Series M, South Africa	\$75
Elderton, Barossa Valley, Australia	\$80
Neyen	\$99

Magnums

Equal to two standard-sized bottles of wine, the larger surface area of the Magnum is said to slow the aging process and preserve the taste of its contents. The perfect choice for a celebration...you don't want to end!

08 Sea Smoke Ten Pinot Noir, Santa Rita Hills, Santa Barbara County, California	\$250
07 Spottswoode Estate Cabernet Sauvignon, Napa Valley, California	

B A R M E N U

SHRIMP COCKTAIL 16.

FRESH HORSERADISH, BELVEDERE VODKA,
CELERY LEAVES

OYSTERS ON THE HALF SHELL 17.

THREE EAST COAST, THREE WEST COAST,
CHARRED ONION MIGNONETTE

CRAB MEAT 19.

AVOCADO, SOFT-COOKED EGGS,
RUSSIAN DRESSING

GARLIC BREAD 07.

WISCONSIN ADER KÄSE RESERVE
BLUE CHEESE FONDUE

PRIME SIRLOIN CARPACCIO 11.

MICRO ARUGULA, WISCONSIN SHEEP'S MILK
CHEESE, PINE NUTS

COLOSSAL CRAB CAKE 19.

MEYER LEMON AIOLI

CRISPY CHICKEN AND WAFFLES 15.

BOURBON-PECAN BUTTER, MAPLE-
BLACK PEPPER SYRUP

CAST IRON MUSSELS 14.

PEPERONATA, LA QUERCIA PROSCIUTTO,
LARDO CROSTINI

STEAK HOUSE CHEESEBURGER 14.

BLEND OF CHUCK, BRISKET & SHORT RIB,
TOASTED BUN

ICEBERG LETTUCE WEDGE 10.

ROGUE CREAMERY SMOKEY BLUE CHEESE,
NUESKE'S BACON

COCKTAILS 12.

MEET ME AT THE BAR

GIN, CYNAR, DRY VERMOUTH, GRAPEFRUIT,
ANGOSTURA

LA GRANDE DAME.

COGNAC, MINT, LEMON, CHAMPAGNE

WHITE LADY

GIN, ORANGE LIQUEUR, LEMON, EGG WHITE

MAYAYHUEL'S DREAM.

TEQUILA, HIBISCUS INFUSED AGAVE NECTAR,
LEMON, SPARKLING WINE

BLINKER

RYE, GRAPEFRUIT, RASPBERRY

DANCER'S DELIGHT

VODKA, COCCHI AMERICANO,
RASPBERRY EAU DE VIE

RED DOOR MANHATTAN

WHITE WHISKEY, BIANCO VERMOUTH, YELLOW
CHARTREUSE, CHERRY BITTERS

ONE MAN'S CEILING

BLENDED SCOTCH, PEDRO XIMENEZ, CHERRY
BITTERS GINGER HONEY FOAM

MAIME TAYLOR

BLENDED SCOTCH, LIME, GINGER BEER

BEERS

AMERICAN CRAFT BREWS ON TAP 7.

LAGUNITAS PILSNER PETALUMA, CA

NORTH COAST BLUE STAR WHEAT ALE FORT BRAGG, CA

METROPOLITAN KRANKSHAFT KÖLSCH CHICAGO, IL

TWO BROTHERS, DOMAINE DUPAGE FRENCH COUNTRY ALE
CHICAGOLAND, IL

VICTORY HOP DEVIL DOWNINGTON, PA, IL

HALF ACRE OVER ALE CHICAGO, IL

FOUNDERS RED RYE IPA GRAND RAPIDS, MI

GOOSE ISLAND PERE JACQUES CHICAGO, IL

LEFT HAND MILK STOUT LONGMONT, CO

STONE SMOKED PORTER ESCONDIDO, CA

AMERICAN & IMPORTED BOTTLES 8.

METROPOLITAN IRON WORKS ALT CHICAGO, IL

ANDERSON VALLEY BOONT AMBER ALE BOONVILLE CA

GREEN FLASH RED IPA SAN DIEGO, CA

BRECKENRIDGE AGAVE WHEAT BRECKENRIDGE, CO

BARLEY ISLAND SHEET METAL BLONDE
BARLEY ISLAND, IN

NORTH COAST PRANQSTER FORT BRAGG, CA

INNIS & GUNN ORIGINAL OAKED SCOTTISH BEER
EDINBURGH, SCOTLAND

BEER FOR TWO 12.

FLOSMOOR STATION, BROWN ALE 22 OZ. BOTTLE,
CHICAGOLAND, IL 12.

J.K. SCRUPPY ORGANIC HARD CIDER 22 OZ. BOTTLE,
FLUSHING, MI 12.

THE REGULARS BUT TALLER 5.

COORS LIGHT 16 OZ. CAN

MILLER LIGHT 16 OZ. CAN

BUDWEISER 16 OZ. CAN

BUBBLY

- 2007 ARGYLE, BRUT WILLAMETTE VALLEY, OREGON 13.
N/V HENRIOT, BRUT CHAMPAGNE, FRANCE 19.

WHITE WINES

- 2010 TANGENT, SAUVIGNON BLANC EDEN VALLEY, CA 8.
2010 PAZO SAN MAURO, ALBARIÑO RIAS BAIXAS, SPAIN 11.
2010 LOIMER, GRÜNER VELTLINER KAMPTAL, AUSTRIA 12.
2010 PANTHER CREEK, PINOT GRIS
WILLAMETTE VALLEY, OR 10.
2009 BOLLIG-LEHNER, TRITTENHEIM APOTHEKE
RIESLING KABINETT MOSEL, GERMANY 10.
2009 SEVEN HILLS, VIOGNIER COLUMBIA VALLEY, WA 11.
2009 STUHMULLER VINEYARDS, CHARDONNAY
ALEXANDER VALLEY, CA 13.
2008 DIERBERG ESTATE, CHARDONNAY
SANTA YNEZ VALLEY, CA 15.

RED WINES

- 2009 HAMACHER, PINOT NOIR WILLAMETTE VALLEY, OR 15.
2009 BRACK MOUNTAIN, BENCH PINOT NOIR
SONOMA COAST, CA 12.
2008 VIETTI, BARBERA D'ASTI TRE VIGNE
PIEDMONT, ITALY 13.
2009 DOMAINE GRAND JACQUET, VENTOUX LA CUVÉE
DES GRANDS HOMMES RHÔNE, FRANCE 10.
2005 HACIENDA LÓPEZ DE HARO, CRIANZA RIOJA, SPAIN 9.
2007 DAVID NOYES, ZINFANDEL DRY CREEK VALLEY, CA 14.
2008 SHANE CELLARS, "THE UNKNOWN" SYRAH
MENDOCINO COUNTY, CA 15.
2007 L'ECOLE NO. 41, MERLOT COLUMBIA VALLEY, WA 14.
2009 LAMADRID, MALBEC RESERVA
MENDOZA, ARGENTINA 12.
2008 DI STEFANO, CABERNET SAUVIGNON
COLUMBIA VALLEY, WA 12.
2007 TERRA VALENTINE, ESTATE CABERNET SAUVIGNON
SPRING MOUNTAIN, CA 16.