

# Appetizers

## PETE METZGAR'S PARMESAN POTATO CAKES 9

Fresh potatoes with herbs and parmesan cheese breaded and deep fried. Topped with dill mustard and parmesan.

## JEFF TOMASCAK'S POTATO CHIPS 10

House made potato chips topped with bleu cheese crumbles, bleu cheese dressing, and scallions.

## ADAM SHAPIRO'S BRUSCHETTA 10

Bruschetta of vine ripe and sundried tomatoes, marinated in garlic, and herb infused oil. Served on toasted croustades with roasted tomato puree and a balsamic reduction drizzle.

## ROB KAUFMAN'S QUESO- SPINACH DIP 11

Served with tortilla chips.

## GRAY GAULDING'S CHICKEN FINGERS 11

Five fried chicken tenders served with French fries and a side of honey dijon.

## BOSTON REID'S CALAMARI 11

Julienne calamari steak lightly breaded and fried with house made marinara sauce.

## DON TAMPOYA'S BUFFALO CALAMARI 12

Julienne calamari steak lightly breaded, fried and tossed in buffalo sauce. Served with house made bleu cheese dressing.

## HOWARD KOSOFSKY'S BUFFALO WINGS

Served with blue cheese & celery. **Half 7.5 Dozen 13**

## TJ PUCHYR'S SHRIMP COCKTAIL g 10

Six tiger shrimp served with house made cocktail sauce.

## BRYAN CASSELLS' MUSSELS 10

Fresh Prince Edward Island mussels, white wine steamed with shallots and garlic.

## RODNEY CHILDERS' THAI CHILI MUSSELS 11

Fresh Prince Edward Island Mussels steamed in spicy Thai garlic chili broth. Finished with sriracha and toasted croustades.

## KYLE LARSON'S BUFFALO SHRIMP 12

Ten breaded tiger shrimp tossed in wing sauce.

Served with house made bleu cheese dressing and celery.

## TAMMY DYER'S PEPPER CHARRED TUNA \* 12

Four ounces of ahi tuna dusted with black pepper, seared, and sliced. Served over a wakame salad with wasabi, pickled ginger, and soy sauce.

## TJ FORD'S TUNA & AVOCADO \* 12

Diced Ahi tuna and avocado tossed with scallions in a sweet sesame soy sauce. Topped with a wakame salad and crispy wonton strips.

## ROD MOSKOWITZ'S CRAB CAKES 13

A trio of two ounce fresh lump crab cakes topped with a dill mustard sauce. Served over a mesclun mix.

## JOHN LAUB'S JALAPENO CAULIFLOWER 10

Cauliflower lightly breaded, fried and tossed in a tiger sauce with fried jalapeno and toasted pine nuts.

# Starter Soups & Salads

## TODD WELLER'S SHE CRAB SOUP Cup 6 Bowl 7

## MARTY SMITH'S GARDEN SALAD g 6

Mixed greens with tomatoes, cucumber, and shaved carrots. Served with your choice of dressing.

## KAREN DAVIS' SMALL CAESAR SALAD 6

Chopped romaine tossed with shredded parmesan, house made croutons, and our version of classic Caesar dressing.

## KAITLYN VINCIE'S SMALL SPINACH SALAD 7

Stemless spinach with tomatoes, mushrooms, boiled eggs, house made croutons, and chopped bacon. Topped with hot bacon dressing.

## JEFF MACK'S SMALL BABY FIELD GREENS SALAD 7

Topped with fresh goat cheese, roasted pine nuts, and craisins. Tossed with a pomegranate vinaigrette.

## BOB VAUGHAN'S SOUP OF THE DAY Cup 5.5 Bowl 6.5

## DOUG HERBERT'S SMALL CHOPPED SALAD g 7

Chopped salad greens topped with feta, toasted almonds, craisins, diced tomatoes, cucumber, and onions. Served with your choice of dressing.

## JUSTIN ALLGAIER'S SMALL GREEK SALAD 7

Mixed greens, tomatoes, cucumbers, kalamata olives, pepperoncini, and feta cheese. Served with a Greek vinaigrette.

## CLIFF CHAMPION'S BLEU CHEESE WEDGE SALAD g 9

Quarter wedge of iceberg lettuce with diced tomatoes, house made bleu cheese dressing, and Danish bleu cheese crumbles. Topped with two slices of bacon.

## BOBBY TAMPLIN'S CAPRESE SALAD g 9

Fresh sliced heirloom tomatoes layered with imported mozzarella and finished with fresh basil and a balsamic vinaigrette.

# Pasta

## DARRELL WALLACE JR'S CHICKEN PENNE PASTA 13

Tender bites of sautéed chicken with our house made marinara sauce, roma tomatoes, and penne pasta. Topped with parmesan cheese.

## BRENELL MYATT'S CHICKEN QUATTRO FORMAGGIO 16

Penne pasta tossed with chicken, bacon, mushrooms, roma tomatoes, and scallions. Tossed in a four cheese cream sauce.

## DALE POND'S SHRIMP & SCALLOPS FRESCO 18

Scallops & shrimp sautéed with garlic, artichoke hearts, mushrooms, and sun-dried tomatoes. Tossed in an alfredo cream sauce and topped with parmesan cheese.

## LANCE MCGREW'S CAJUN PASTA

Spicy andouille sausage sautéed with creole vegetables and roma tomatoes. Tossed in our cajun cream sauce and topped with parmesan cheese.

**Chicken 16 Shrimp 17**

## BLAINE ROUSH'S PASTA PROVENCAL 13

Whole wheat penne pasta sautéed with fresh spinach, capers, roma tomatoes, broccoli, and fresh mozzarella in our marinara sauce.

**Chicken 16 Shrimp 17**

## BILL THOMPSON'S LOBSTER LINGUINI 24

Lobster meat sautéed with broccoli, roma tomatoes, and red peppers in a sherry alfredo cream sauce. Finished with parmesan cheese.

# Specialty Ravioli

## KEVIN VIOLETTE'S SPINACH AND WALNUT RAVIOLI 14

Spinach and walnut filled ravioli with spinach, mushrooms, and roma tomatoes. Tossed in a white wine garlic butter. Topped with feta cheese.

**Chicken 16 Shrimp 17**

## KYLE BUSCH'S SOUTHWESTERN CHICKEN RAVIOLI 15

Smoked chicken, black beans, monterey jack, ricotta, and jalapeno filled ravioli sautéed in tomato crème sauce and finished with mixed vegetables and parmesan cheese.

## HUDSON'S SHRIMP & GRITS RAVIOLI 19

Shrimp and grit filled ravioli sautéed in a cajun lemon butter sauce with onions, roma tomatoes, red and green peppers, and andouille sausage. Garnished with scallions.

## JUSTIN MARKS' LOBSTER RAVIOLI 20

Lobster filled ravioli, tossed in sherry-lobster cream sauce. Accompanied by pan seared shrimp, scallops and asparagus tips. Topped with parmesan cheese.

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# Steaks & Ribs

## STEVE URVAN'S FILET & LOBSTER \*g 45

Seven ounce, center cut filet, paired with a six ounce steamed Maine lobster tail. Served with garlic smashed potatoes and sautéed green beans.

### HERMIE SADLER'S BLEU CHEESE FILET MEDALLIONS \* 27

Twin three ounce filet medallions, with bleu cheese crumbles, and a marinated portabello cap. Served with garlic smashed potatoes and asparagus.

### HARRY SCOTT'S TRIPLE FILET MEDALLIONS \*g 30

Triple three ounce filet medallions served with garlic smashed potatoes and broccoli cauliflower medley

### RAY EVERNHAM'S TENDERLOIN \*g 28

Seven ounce center cut filet. Served with garlic smashed potatoes and green beans.

### DENNY HAMLIN'S PRIME FILET \*g 36

Seven ounce Prime filet served with garlic smashed potatoes and broccolini.

### BRETT UNDERWOOD'S NY STRIP STEAK \* 28

Eleven ounce, center cut Certified Angus Beef NY strip, served with garlic smashed potatoes and green beans. Topped with crispy fried onions.

### MARK MILLS BLACK & BLEU PRIME FILET \* 38

Seven ounce Prime filet, blackened, and topped with Danish bleu cheese. Served with garlic smashed potatoes and broccolini.

### RICK PIGEON'S FILET & SHRIMP \* 29

Four ounce filet paired with a shrimp skewer. Served with garlic smashed potatoes and green beans.

### MICHAEL WALTRIP'S FILET & CRAB CAKE \* 29

Four ounce filet paired with our house made crab cake drizzled with dill mustard sauce. Served with garlic smashed potatoes and green beans.

### BILL PRICE'S BACON WRAPPED FILET \*g 27

Six ounce, center cut filet, bacon wrapped, served with garlic smashed potatoes and green beans.

### DWAYNE GAULDING'S RIBEYE \*g 28

Eleven ounce Certified Angus Beef Delmonico Rib-eye, with garlic smashed potatoes and broccoli cauliflower medley. Topped with a roasted garlic pepper butter.

### KENNY HABUL'S CAJUN RIBEYE \*g 29

Eleven ounce Certified Angus Beef Delmonico Rib-eye, blackened, over red rice risotto. Topped with sautéed peppers and onions.

### ROBBY GORDON'S BACON WRAPPED SIRLOIN \*g 21

Seven ounce Certified Angus Beef sirloin, bacon wrapped. Served with garlic smashed potatoes and broccoli cauliflower medley

### JASON WHITE'S RIBS 24

Full rack of hickory smoked baby back ribs, slow roasted, with house made BBQ sauce. Served with French fries.

**Half Rack 17**

# Seafood

## KASEY KAHNE'S LOBSTER TAIL DINNER \*g 36

Twin six ounce Maine lobster tails, steamed, with drawn butter, garlic smashed potatoes and sautéed green beans.

### DANICA PATRICK'S SALMON \* 23

Grilled salmon filet topped with a lemon dill butter sauce. Served with wild rice pilaf and green beans.

### TODD BRAUN'S BLACKENED GROUPEL 28

Fresh local grouper filet. Served with wild rice and asparagus.

### TODD BERGERON'S CARIBBEAN SALMON \* 24

Jerk seared salmon filet served over wild rice and broccoli cauliflower medley. Topped with a pineapple chutney.

### DANIEL LYALL'S MAHI 24

Pan seared mahi filet served with sweet potato wedges and broccoli cauliflower medley. Finished with a balsamic reduction.

### TONY POPE'S SOUTHERN CITRUS SEA BASS 34

Seared sea bass filet over sweet potato wedges with sautéed spinach. Finished with a beurre Grande Marnier, citrus wedges, and a port wine reduction.

### MATT FORBUSH'S HOUSEMADE CRAB CAKES 25

Fresh lump crab meat, pan seared, until golden brown. Served with wild rice and mixed vegetables. Topped with a dill mustard sauce.

### MIKE WHEELER'S SESAME TUNA \* 23

Sesame seared ahi tuna steak over wild rice risotto and asparagus. Finished with ginger teriyaki broth.

### GREG BIFFLE'S CAJUN SALMON \*g 24

Blackened salmon filet served over red rice risotto and broccoli cauliflower medley. Finished with a Cajun cream sauce.

### MIKE WALLACE'S ALMOND GROUPEL 29

Fresh local grouper, almond encrusted, over wild rice risotto and asparagus. Finished with a beurre Grande Marnier and a balsamic reduction.

### GREG FORNELLI'S BLACKENED MAHI g 25

Seared blackened Mahi filet. Served with garlic smashed potatoes and broccoli cauliflower medley

### JOHN SUGGS' CHILEAN SEA BASS 34

Seared sea bass filet served with wild rice risotto and asparagus. Topped with a pineapple chutney.

### JOHN HONDROS' BLACKENED TUNA AVOCADO \* g 24

Blackened ahi tuna steak served over red rice risotto, asparagus, and an avocado pico de gallo.

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# Chef's Specialties

## ELLIOTT SADLER'S BBQ CHICKEN **g** 16

Triple medallions of boneless chicken in our BBQ sauce. Served with garlic smashed potatoes and green beans.

## HELMI FELFEL'S CHICKEN MARSALA 16

Triple medallions of grilled boneless chicken in a Marsala wine sauce with portabella mushroom slices and roma tomatoes. Served with garlic smashed potatoes and mixed vegetables.

## RICK ALLEN'S TRIPLE MEDALLIONS OF CHICKEN 16

Triple medallions of boneless chicken, grilled, served with sweet potato wedges and sautéed kale.

## DIANNE DORTON'S LEMON HERB CHICKEN 16

Triple medallions of boneless chicken, pan seared, simmered in a lemon and fresh herb butter sauce. Served with garlic smashed potatoes and mixed vegetables.

## JIM ROBBINS' JAMBALAYA 16

Chicken, shrimp, and andouille sausage sautéed with onions, peppers, and cajun spices. Served with red rice and garnished with green onions and diced roma tomatoes.

## JEFF DICKERSON'S KOBE MEATLOAF 17

Kobe Beef mixed with Chef's special blend of herbs and spices. Topped with marinara sauce and parmesan cheese. Served with garlic smashed potatoes and mixed vegetables.

## Specialty Salads

### CINDY LAZES' FRUIT PLATE WITH CHICKEN SALAD **g** 12

Array of seasonal fruit with our house made all white meat chicken salad with celery, almonds, red onion, mayo, and fine herbs.

### ALEX OGLE'S ORIENTAL CHICKEN SALAD 12

Fresh mixed greens with pineapple, grapes, tomatoes, and cucumbers. Topped with a grilled chicken breast and won ton strips. Tossed with our own house made Oriental dressing.

### STEVE GRAFTON'S BLACKENED SEAFOOD SALAD 14.5

Blackened seafood salad atop baby field greens tossed with goat cheese, pine nuts, and raisins in a pomegranate vinaigrette.

### BILLY GROOM'S 'SOUTHERN' SALAD 13

Fried chicken tenders atop a bed of mixed greens with cucumbers, tomatoes, boiled eggs, bacon, and cheddar cheese. Served with your choice of dressing.

### STEVE LETARTE'S PITTSBURGH SALAD 14

Grilled marinated London Broil atop mixed greens with cucumbers and tomatoes. Topped with French fries, boiled eggs, and cheddar cheese. Served with your choice of dressing.

### TODD HIRSCHFELD'S BLACK & BLEU WEDGE **\*g** 16

Our classic wedge salad with blackened & sliced tenderloin, char-grilled to order. Topped with two slices of bacon.

## Entree Salads

### BOB MCKILLOP'S LARGE MIXED GREENS SALAD **g** 8

Mixed greens, tomatoes, cucumbers, and shaved carrots. Served with your choice of dressing.

### SCOTT SPEED'S LARGE CAESAR SALAD 8.5

Our version of this classic.

### TROY STAFFORD'S GREEK SALAD 8.5

Mixed greens, tomatoes, cucumbers, kalamata olives, pepperoncinis, and feta cheese. Served with a Greek vinaigrette.

### LISA KIMBALL'S SPINACH SALAD 9

Stemless baby spinach, tomatoes, mushrooms, boiled egg, and bacon. Topped with our hot bacon dressing.

### JASON KYLE'S BABY FIELD GREENS SALAD 9

Fresh goat cheese, roasted pine nuts, and raisins. Tossed in a pomegranate vinaigrette.

### ERIC WARREN'S CHOPPED SALAD **g** 9

Chopped salad greens topped with feta, toasted almonds, raisins, diced tomato, cucumber, and red onion. Served with your choice of dressing.

**ADDITIONS: Chicken 5 6 oz. Salmon \* 6 4oz. Tenderloin \* 7 4oz. Ahi Tuna \* 7 Shrimp 7**

**DRESSINGS **g**:** Raspberry Vinaigrette, Balsamic Vinaigrette, Ranch, Bleu Cheese, Low Fat Italian, Honey Dijon, Thousand Island, Hot Bacon, Greek, Pomegranate Vinaigrette & Cherry Balsamic Vinaigrette

## Burgers & Sandwiches

### JOHNNY WELLS' ANGUS BURGER \* 11

Certified Angus Beef Burger, grilled, served on a brioche bun with lettuce, tomato, and onion.

### JAMIE MCMURRAY'S BLACK BEAN BURGER 11

Seared black bean burger served on a kaiser roll with lettuce, tomato and a side of avocado pico de gallo.

### PAT GOLDEN'S BLACK & BLUE BURGER \* 12

Certified Angus Beef Burger, blackened, topped with bleu cheese crumbles, crispy fried onions, lettuce, and tomato.

### RYAN BLANEY'S PRETZEL BURGER \* 12

Certified Angus Beef Burger topped with provolone cheese. Served on a pretzel bun with a Grey Poupon® Bistro sauce, lettuce, tomato, and onion.

### JOEY LOGANO'S CALIFORNIA BURGER \* 13

Certified Angus Beef Burger topped with pepper jack cheese, bacon, and avocado slices. Served on a brioche bun with lettuce and tomato.

### PHIL GRAHAM'S KOBE BEEF BURGER \* 14

Premier American-style Kobe Beef, seared to order, served on a brioche bun with lettuce, tomato, and onion.

### MIKE LEPP'S FILET MIGNON SANDWICH \* 16

Sliced tenderloin, char-grilled to order, topped with provolone cheese on a rustic baguette with lettuce and tomato. Served with a side of horseradish sauce.

### DAVID GILLILAND'S CHICKEN SALAD WRAP 11

Our house made all white meat chicken salad with red onion, celery, almonds, mayo, and fine herbs in a sun-dried tomato wrap.

### BRETT KRUEGER'S CHICKEN SANDWICH 11

Marinated and grilled chicken breast topped with provolone cheese. Served on a brioche bun with lettuce and tomato.

### REED SORENSON'S REUBEN 11

Corned beef, thinly sliced, grilled, and layered with swiss cheese, sauerkraut, and house made thousand island dressing on rye bread.

### BILL CLAWSON'S BUFFALO CHICKEN WRAP 12

Fried chicken tenders wrapped with shredded lettuce, diced tomatoes, and cheddar cheese. Served with a side of blue cheese dressing.

### AUSTIN PEYTON'S CRABCAKE SANDWICH 12

Fresh lump crabmeat, seared until golden brown. Topped with dill mustard. Served on a kaiser roll with lettuce and tomato.

### BILL HALL'S CHICKEN CLUB 13

Grilled chicken breast topped with provolone cheese and served on a pretzel bun with bacon, lettuce, tomato, and a Grey Poupon® Bistro sauce.

**Add 70¢ for each additional:**

bacon, mushrooms, grilled onions, cheddar, swiss, provolone, or pepper jack

**SUB PRETZEL BUN .70**

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# Sunday Brunch

Our full menu & Brunch menu are offered on Sunday until 2:00pm.

## JAMIE COPE'S BISCUITS & GRAVY 11

Twin split biscuits topped with house made sausage gravy. Served with your choice of hash browns, fruit cup, stone ground grits, or tater tots.

## DAVE GODFREDSON'S FRENCH TOAST 11

Cinnamon Vanilla French Toast with maple syrup, topped with house made whipped cream. Served with your choice of hash browns, fruit cup, stone ground grits, or tater tots.

## PAUL ANDREWS' BREAKFAST BURGER 13

Certified Angus Beef Burger, grilled, with fried egg and cheddar cheese on an English muffin with your choice of side.

## HARLEY TRITT'S FRIED CHICKEN & BISCUIT 13

Twin medallions of boneless fried chicken, served over garlic smashed potatoes, sautéed green beans, and a biscuit. Finished with a white pepper gravy.

## DAN PARK'S STEAK & EGGS 17

4oz filet medallions with two eggs, prepared any style, and your choice of hash browns, fruit cup, stone ground grits, or tater tots.

## The Benedicts

Poached eggs served on a toasted English muffin with your choice of hash browns, fruit cup, stone ground grits, or tater tots.

### STEVE WOLFE'S EGGS \* 12

Canadian bacon topped with hollandaise.

### RAZ RASMUSSEN'S TOMATO & AVOCADO \* 13

Tomato and avocado topped with hollandaise.

### JOEY DENNEWITZ'S CRAB CAKE \* 14

Fresh lump crab cakes topped with hollandaise.

## Kids Menu

### TWELVE AND UNDER

#### TAYLOR HAMLIN'S SALMON g 12

Grilled salmon filet served with a side of steamed mixed vegetables.

#### MICK LAZES' PENNE PASTA 7

With marinara sauce and parmesan cheese.

#### MADISON STAFFORD'S BURGER 7

With fries, fruit cup, or tater tots.

#### BRAXTON HALL'S CHICKEN FINGERS 7

With fries, fruit cup, or tater tots.

#### GEORGIA FORNELLI'S GRILLED CHEESE 7

With fries, fruit cup, or tater tots.

## Red Rock's Side Items

4.75

GARLIC SMASHED POTATOES g

RED RICE RISOTTO g

FRESH FRUIT CUP g

STEAMED VEGETABLES g

KALE g

PARMESAN POTATO CAKE

FRENCH FRIES

SWEET POTATO FRIES

WILD RICE RISSOTTO

WILD RICE

TATER TOTS

BROCCOLI g

\* SUBSTITUTE A GARDEN SALAD FOR ANY SIDE ITEM ON AN ENTRÉE OR SANDWICH 2

## Beer

Drafts 5 OMB Copper 5.75 Stella Artois 5 Blue Moon

Domestics 3.85 Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light

Imports & Handcrafted 4.85 Amstel Light, Corona, Corona Light, Guinness, Yeungling, Sam Adams Boston Lager

Handcrafted 5.6 Bell's Two Hearted, NoDa Jam Session 7.6 Hop Drop & Roll

Cider 4.85 Angry Orchard

Non-Alcoholic: Beer 3.85 O'Douls, O'Douls Amber Beverage 4.25 Red Bull, Red Bull Sugar free

Sparkling Water 3 San Pellegrino Bottled Water 3 Fiji (500 ml) 5 Fiji (1 Liter)

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6 oz.                      9 oz.                      Bottle

### *Chardonnay*

Woodbridge by Robert Mondavi, California	6.5	10	23
Alamos, Mendoza Argentina	7	10.5	27
Clos du Bois, North Coast California	8	11.5	31
Kendall Jackson, California	10	13.5	39
Sonoma Cutrer, Russian River	13.5	17	50
Stag's Leap, Napa Valley (2014)			45
Jordan, Sonoma (2014)			55
Cakebread, Napa Valley (2014)			72

### *Pinot Grigio*

Canyon Road, California	6.5	10	23
Kris Pinot Grigio, Delle Venezie	8	11.5	31
J Pinot Gris, Russian River	9.5	13	37
Maso Canali, Trentino, Italy	11	14.5	43
Santa Margherita Pinot Grigio, Alto Adige, Italy			48

### *Alternative Whites*

Canyon Road White Zinfandel, California	6.5	9.5	23
Canyon Road Moscato, California	7	10.5	27
Monkey Bay Sauvignon Blanc, Marlborough, New Zealand	7	10.5	27
Biltmore Riesling, North Carolina	7.5	11	29
Ferrari-Carano Fume Blanc, Sonoma	9	12.5	35
Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	11.5	15	45
Conundrum, California (2014)	12	15.5	47

### *Cabernet Sauvignon*

Woodbridge by Robert Mondavi, California	6.5	10	23
Robert Mondavi 'Private Selection', California	7	10.5	27
Louis Martini, California	9	12.5	35
J Lohr Seven Oaks, Paso Robles	10	13.5	39
Silver Palm, California	11	14.5	43
BR Cohn Cabernet, California (2015)	12.5	16	46
Ghost Pines Cabernet, Sonoma, Napa (2014)			45
Hall Cabernet, Napa Valley (2013)			69
Stag's Leap Wine Cellars Artemis, Napa Valley (2014)			79
Heitz Cellars, Napa Valley (2012)			85
Jordan, Alexander Valley (2012)			85
Joseph Phelps Cabernet, Napa (2013)			99
Cakebread, Napa Valley (2013)			110
Caymus Cabernet, Napa Valley (2014)			125
Joseph Phelps Insignia, Napa (2011)			295
Dominus, Napa Valley (2011)			350
Opus One, Napa Valley (2013)			350

### *Merlot*

Blackstone, California	7	10.5	27
Sterling, Central Coast	10	13.5	39
Stag's Leap Winery, Napa Valley (2013)			55
Cakebread, Napa Valley (2013)			95

### *Pinot Noir*

Robert Mondavi 'Private Selection', California	7	10.5	27
Hahn, California	10	13.5	39
Meiomi, Monterey	12	15.5	47
MacMurray, Russian River Valley, Sonoma			39
LaCrema, Sonoma Coast (2014)			45

### *Alternative Reds*

Ravenswood Zinfandel, Sonoma	7	10.5	27
Red Rock Malbec, Mendoza Argentina	8	11.5	31
Ruffino Chianti, Tuscany	8	11.5	31
Apothic Red, California	9	12.5	35
Dreaming Tree 'Crush' Red Blend, North Coast	10	13.5	39
Ornellaia Le Volte, Tuscany			50
Ridge Zinfandel, Three Valleys, Sonoma (2014)			55
Cain Concept Meritage, Napa Valley (2010)			95
Cinq Cepages, Sonoma (2012)			125
Quintessa, Napa Valley (2013)			240

### *Champagne and Sparkling*

Wycliff Brut, California	6		22
Ruffino Prosecco, Northeastern Italy	9		35
LaMarca Prosecco Splits, Veneto, Italy	10		
Chandon Sparkling Rose Splits, California	13		
Veuve Clicquot Half Bottle, Reims			59
Veuve Clicquot, Reims			95
Moet & Chandon Cuvee Dom Perignon, Epernay			195
Roederer 'Cristal' Brut, Reims (2007)			295

### *Rose*

Bieler Rosé, Provence	8	11.5	32
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\* Vintages may be subject to change \*