

## ★ Wines By The Glass ★

### Champagne & Sparkling Wines

Nicolas Feuillatte, Brut Rosé N.V.	19
Champagne Deutz, N.V.	16
Domaine Carneros, by Taittinger, Brut, 2005	15
Cava, Pares Balta, Penedes, Spain, N.V.	11

### Whites

Chardonnay, Steele Cuvée, California, 2008	14
Chardonnay, C. Donatiello, Russian River, 2007	10
Bourgogne-Chardonnay, Buxy, France, 2008	10
Sauvignon Blanc, Cakebread Cellars 2008	16
Sauvignon-Sémillon, Peyruchet, 2007	10
Pinot Grigio, Riff, Alois Legader, Italy, 2008	9

### Reds

Turnbull "Old Bull Red" Napa, 2008	15
Cabernet Sauvignon, Red Knot, Aust. 2008	11
Pinot Noir, Sebastiani, Sonoma 2008	13
Merlot, Joseph Carr, Napa 2007	13
Malbec, Andeluna, Argentina, 2009	10

## ★ Specialty Cocktails ★

Startini- Citrus Vodka, Cointreau, Pomegranate Purée, Lime Juice Finished with Champagne	13
Bleu Martini- Bombay Gin, Dry Vermouth Blue Cheese-Stuffed Olives	13
Sunset Margarita- Patron Silver, Cointreau, Lime, & Blood Orange Puree	13
Espresso Martini- Stoli-Vanilla Vodka, Espresso, Tia Maria, Godiva Chocolate Liqueur	13
Peach Side Car-VSOP Cognac, Cointreau Lemon Juice & Fresh Peach	14
Beija Caipirinha- Beija Cachaca with muddled lime, on the rocks	11
Aviator- Bombay Gin, Maraschino Liqueur & Lemon Juice on the rocks	12
Poire de Brillet Martini – Belle de Brillet Citrus Vodka, Lime Juice	14

## ★ Beers ★

Euphorique, Belgian Tripel Ale, 750 ml	16
Chimay, Belgium	12
Stella Artois, Heineken, Amstel Light	6
Pacifico, Mexico	6
Budweiser, Rolling Rock, Michelob "Ultra"	5

## Dinner & Bar Menu

Spring Asparagus & Watercress Soup  
*topped with Shaved Parmesan Curls*  
Cup 8 /Bowl 15

Chilled Katama "Signature" Oysters  
*with Champagne Cream and Blood Orange Mignonette*  
Six /17, Dozen /32

Steamed Little Necks with Toasted Baguette  
Spicy Sambol & Lemon Grass Broth /12

Warm Baby Spinach Salad  
*with Toasted Sunflower Seeds, Egg &  
Apple-Wood Smoked Bacon Vinaigrette /14*

Lobster, Macaroni & Cheese  
with Black Truffle & Crispy Bacon  
*with Baby Arugula & Cress Salad /21*

Braised Boneless Short Ribs  
*Tony Meyer's Style, On Soft Polenta,  
Roasted Tomato & Onion Marmalade /19*

Pan-Seared, Spice Crusted Duck Foie Gras  
*on Cauliflower Puree with Rhubarb & Leek Compote,  
Muscat & Blackberry Glaze /24*

Flash-Seared Scottish Salmon  
*on Warm Smashed German Potato Salad  
Roasted Tomato, Capers & Basil Coulis /26*

Grilled ½# Prime Beef Burger *topped*  
*with Sautéed Crimini Mushrooms & Taleggio Cheese  
White Truffled Frites /18*

Pan-Roasted, Citrus-Rubbed Game Hen  
*on Cranberry Israeli Couscous & Fava Bean Mélange  
Lemon-Cilantro Sauce /26*

### Surf & Turf

½ Lobster Etuvée & ½ Grilled Rib Eye  
*Fresh Gnocchi, Shiitake & Spring Vegetable Sauté  
Lobster and Cabernet Sauces /41*

★ Grilled, Spiced 13oz Rib Eye Steak  
*Roasted Fingerlings & Mixed Vegetable Sauté  
Zinfandel & Thyme Sauce.*

*half 19/ full 37*