

## PRELUDE

Selections are appetizer-portioned so you may save room for dessert. Served from 4:00 p.m. until 10:00 p.m. Wine suggestions follow each item. [V] VEGETARIAN

### Soup du jour

Daily selections by our chef 7.29

### Mesclun Salad [V]

Mesclun greens, goat cheese and cherry tomatoes with creamy balsamic vinaigrette 7.99

2008 Oyster Bay Sauvignon Blanc (New Zealand) 9.99

### Spinach Walnut Salad

Spinach and arugula tossed with toasted walnuts, red onions, diced apples, crumbled goat cheese, crispy bacon and honey lime vinaigrette 7.99

2007 Rudolf Müller Riesling Kabinett (Mosel, Germany) 6.99

### Pear Almond Salad [V]

Arugula greens with diced pears, dried cherries, toasted sliced almonds and light balsamic vinaigrette 7.99

2006 Bollini Pinot Grigio (Trentino, Italy) 7.99

### Chicken Caesar Salad

Marinated chicken with Caesar dressing and toasted focaccia 9.99

2008 Oyster Bay Sauvignon Blanc (New Zealand) 9.99

### Cheese Plate for Two

Chef's selection of cheeses served with salami, assorted fruits, olives, nuts and bread (Ask your server for our daily cheese assortment.) 11.99

Ten Year Old Tawny: Fonseca (Douro) 9.99

### Antipasto for Two

An assortment of salami, olives, marinated red peppers, Pyreneese Mountain cheese, cantaloupe, roasted garlic and layers of fresh mozzarella and tomato 13.99

2006 Bonterra Vineyards Merlot (Mendocino County, California) 7.99

### Finale Short Ribs

Boneless short ribs, dry-rubbed with Valrhona Cocoa and illy Coffee, braised in dark beer and caramelized onions, served with roasted carrots and yellow potatoes 14.99

2007 Layer Cake Zinfandel (Puglia, Italy) 10.99

### Truffle Macaroni and Cheese [V]

Pasta shells and roasted asparagus in a truffle Gruyere cheese sauce [V] 9.99

with roasted chicken breast 12.99

2007 La Noble Chardonnay (Vin de Pays de l'Aude, France) 6.99

### Crab Quiche

Baked with pears, tarragon and gruyere cheese, served with sweet grape tomatoes and fresh mozzarella salad 11.99

2008 Oyster Bay Sauvignon Blanc (Marlborough, New Zealand) 9.99

### Mediterranean Pizza [V]

Roasted tomatoes with fresh mozzarella slices, fresh basil leaves, drizzled with balsamic reduction 8.99

2007 Angeline Pinot Noir (Mendocino, California) 9.99

### White Pizza

Roasted chicken, caramelized onions, feta and lemon cream sauce 9.99

2006 Bollini Pinot Grigio (Trentino, Italy) 7.99

### Meat Lovers Pizza

Honey Maple ham, crumbled bacon, fresh mozzarella and basil with pomodorina sauce 9.99

2006 Crios de Susana Balbo Syrah/Bonarda (Mendoza, Argentina) 8.99

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## WINE & BEER

### White Wine

2007 Bollini Pinot Grigio (Trentino, Italy) 7.99 gl / 29.99 btl

Apple with subtle floral and hazelnut notes

2008 Oyster Bay Sauvignon Blanc (Marlborough, New Zealand) 9.99 gl / 34.99 btl

Tropical fruit with an abundant bouquet

2007 Rudolf Müller Riesling Kabinett **NEW** (Mosel, Germany) 6.99 gl / 26.99 btl

Ripe apples, pears, peaches and citrus with a touch of minerality and floral aromas

2007 La Noble Chardonnay (Vin de Pays de l'Aude, France) 6.99 gl / 26.99 btl

Crisp and balanced with peach and honeysuckle

### Bottled Beer

Harpoon IPA 4.29 | Harpoon Hefeweizen 4.29 | New Castle Brown Ale 4.29 | Amstel Light 4.29

Lindemans Lambic Cassis 7.99 | Youngs Double Chocolate Stout 8.99

### Red Wine

2007 Angeline Pinot Noir (Mendocino, California) 9.99 gl / 38.99 btl

Blueberry and strawberry with a hint of vanilla

2006 Bonterra Vineyards Merlot **NEW** (Mendocino County, California)\* 7.99 gl / 29.99 btl

Aromas of black plums and dark cherries along with cranberry \*made with only organic grapes

2006 Crios de Susana Balbo Syrah/Bonarda (Mendoza, Argentina) 8.99 gl / 34.99 btl

Plum, black raspberry, spicy

2007 Layer Cake Zinfandel (Puglia, Italy) **NEW** 10.99 gl / 41.99 btl

Black cherry, raspberry and black pepper

A gratuity of 20% will be added to parties of 6 or more.