

Wine WEDNESDAYS

AT THE GRILLE

ARTISAN CHEESE PLATE

Fruit, nuts, bread and crackers.
Ask your server about our
selections for the day

\$18.50

(GF) BEET SALAD

Organic beets, glazed walnuts,
frisee, arugula, feta, tarragon
citrus vinaigrette

\$12.75

FRIED SALT & PEPPER CALAMARI

Chorizo, cilantro and lemon curd

\$16.00

(GF) GUACAMOLE, CHIPS & SALSA

Fresh house-made tortilla chips,
local avocado and roasted salsa

\$9.00

(GF) TORTILLA SOUP

Crispy tortilla strips, guacamole,
chicken and sour cream

Cup

\$5.75

Bowl

\$9.25

(GF) ASIAN CHICKEN WINGS

Hoisin sauce, celery, blue cheese

\$11.50

(GF) STRAWBERRY GOAT CHEESE SALAD

Mixed greens, goat cheese, toasted
almonds, strawberries, mango vinaigrette

Small

\$10.50

Large

\$16.00

(GF) THAI CHICKEN SALAD

Grilled chicken breast, mixed greens,
shredded green papaya, carrots,
green and yellow squash, tomatoes,
roasted cashews, cilantro, and lime
coconut dressing

\$18.50

ROAST PRIME RIB AU JUS

Yorkshire pudding, stuffed baked
potato and broccoli

Small 10oz

\$26.00

Large 16oz

\$33.00

CATCH OF THE DAY

Saffron rice pilaf and broccoli

MKT Price

BURGERS

ANGUS BURGER

Hand formed Certified

Angus Beef® on a challah bun

\$18.00

KOBE BURGER

8 oz. Snake River Farms

Kobe Beef patty on a challah bun

\$21.00

QUINOA BURGER

FALAFEL STYLE

Pickled onions, cucumbers,

lettuce, tomato and zataar yogurt

\$16.00

MAKE YOUR CHEESE SELECTION

Provolone, Cheddar, Swiss, Pepper Jack,
or Blue Cheese

ADDITIONAL OPTIONS

APPLE SMOKED BACON

\$3.00

FRENCH FRIES

\$6.00

SWEET POTATO FRIES

\$7.00

TRUFFLE FRIES

\$9.00

(GF) = Gluten Free

CHAMPAGNE & SPARKLING

Glass/Bottle

DOMAINE STE MICHELLE <i>Columbia Valley, N.V.</i>	\$25.00
ROEDERER ESTATE <i>Anderson Valley, N.V.</i>	\$42.00
KENWOOD YULUPA SONOMA	\$9.00
MUMM CORDON ROUGE <i>France, N.V.</i>	\$31.00

PINOT GRIGIO

ESTANCIA <i>California, 2014</i>	\$30.00
* MEZZACORONA <i>Dolomiti, Italy, 2014</i>	\$9.00 / \$31.00

SAUVIGNON BLANC

* CROSSINGS <i>Marlborough, NZ, 2015</i>	\$10.00 / \$33.00
KIM CRAWFORD <i>Marlborough, NZ, 2014</i>	\$33.00

CHARDONNAY

* CHATEAU ST. MICHELLE <i>Columbia Valley, 2014</i>	\$10.00 / \$29.00
FERRARI CARANO <i>Sonoma, 2013</i>	\$41.00
* LA CREMA <i>Sonoma, 2013</i>	\$13.00 / \$44.00
MER SOLEIL RESERVE <i>Santa Lucia Highlands, 2013</i>	\$46.00
JOSEPH PHELPS <i>Freestone, Sonoma, 2013</i>	\$49.00

INTERESTING WHITE WINES

* SNOQUALMIE <i>Reisling, Washington, 2014</i>	\$9.00 / \$30.00
* JEAN-LUC COLOMBO <i>Rose France, 2014</i>	\$9.00 / \$28.00

*Option of glass or bottle

PINOT NOIR

Glass/Bottle

TALBOTT <i>Sleepy Hollow, Santa Lucia Highlands, 2013</i>	\$45.00
* CHALONE VINEYARD <i>Central Coast, 2014</i>	\$10.00 / \$34.00
FLOWERS <i>Sonoma Coast, 2012</i>	\$75.00
* CHERRY TART <i>California, 2013</i>	\$14.00 / \$38.00
JOSEPH PHELPS <i>Freestone, Sonoma, 2013</i>	\$49.00

MERLOT

* ST. FRANCIS <i>Sonoma, 2012</i>	\$10.00 / \$34.00
CLOS PEGASE <i>Napa, 2013</i>	\$40.00

CABERNETS & BLENDS

JORDAN <i>Alexander Valley, 2011</i>	\$80.00
* RED DIAMOND <i>California, 2012</i>	\$10.00 / \$30.00
* JOSEPH CARR <i>Napa, 2013</i>	\$14.00 / \$44.00
HESS <i>Allomi, Napa Valley 2012</i>	\$49.00
CASK <i>Napa Valley 2011</i>	\$80.00
CAYMUS <i>Napa Valley, 2014, LITER</i>	\$98.00

ZINFANDELS

* LAYER CAKE <i>Primitivo, Italy, 2013</i>	\$10.00 / \$34.00
DIRECTOR'S CUT <i>Cinema, Sonoma, 2012</i>	\$40.00
RANCHO MARIA <i>Sonoma, 2012</i>	\$40.00

SYRAHS

OLD COACH WINERY * Sandy's Syrah Poway, 2009	\$11.00 / \$44.00
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Parties of 8 or more 18% gratuity, one check for groups of 8 or more.