

# HOUSE

## SMOKING LOON- 6.

Chardonnay • Cabernet Sauvignon • Merlot • Pinot Noir

WHITE WINES	3oz	6oz	Btl	RED WINES	3oz	6oz	Btl
BONNY DOON PACIFIC RIM RIESLING, <i>WASHINGTON</i> Lemon, apple, and mineral notes.	4	7	24	HERON PINOT NOIR, <i>CALIFORNIA</i> Delicate spice and exotic aromas of strawberries and vanilla.	4	7	24
FERRARI- CORANO PINOT GRIGIO, <i>CALIFORNIA</i> Citrus, White Peach w/ Honeydew and Lime notes			30	ERATH PINOT NOIR- <i>OREGON</i> Soft and silky, red current, raspberry & orange peel	4	8	28
VOLPE ROSSA PINOT GRIGIO, <i>ITALY</i> Grassy with a flowery fragrance, firm acidity	4	7	24	STEELE PINOT NOIR, <i>CARNEROS</i> Supple and elegant with cherry, chocolate and spice.	6	12	40
SANTA MARGHERITA PINOT GRIGIO, <i>ITALY</i> Dry, leading to a golden apple finish.	6	12	42	DAVID BRUCE PINOT NOIR, <i>SONOMA COUNTY</i> Firm and velvety with cherry aromas and toasted oak spice.			50
RODNEY STRONG "CHARLOTTE'S HOME VINEYARD" SAUVIGNON BLANC, <i>SONOMA COUNTY</i> . Attractive lemon-grass w/ aromas of honeydew melon.	4	8	26	CHATEAU STE. MICHELLE CANOE RIDGE MERLOT, <i>WA</i> Black cherries and spice with restrained tannins	5	9	32
KENDALL-JACKSON "VINTNER'S RESERVE" CHARDONNAY, <i>CALIFORNIA</i> Flavors of mango & pineapple with peach and pear.	4	8	26	WILD HORSE MERLOT, <i>PASO ROBLES</i> Displays aromas of currant and ripe plum, mocha and spice.	5	10	34
CLOS LACHANCE CHARDONNAY, <i>MONTEREY</i> Rich flavors of ripe white peaches, along with hints of juicy pear and tropical fruits.	5	9	30	DONA PAULA ESTATE MALBEC, <i>ARGENTINA</i> plums, blackberry, blueberry, and truffle with a hint of mocha.	4	8	27
ROBERT MONDAVI CHARDONNAY, <i>CARNEROS</i> Ripe apple and tropical fruit, accented by floral and cinnamon notes.	6	12	42	CATENA MALBEC, <i>MENDOZA</i> Blackberry, spicy black pepper notes, and excellent structure.	6	12	40
WENTE MORNING FOG CHARDONNAY. <i>CA</i> Pear and fig fruit flavors finish with fresh crisp acidity.			24	CLOS LACHANCE, EL DORADO ZINFANDEL, <i>CA</i> Dried cherry, plum, pepper and sweet blackberry preserve			32
RESERVE WHITES				M D. PHILLIPS EARTHQUAKE ZINFANDEL, <i>LODI</i> Blackberry and rich cocoa w/ bold tannins, and a warm finish.	7	13	46
CONUNDRUM, <i>CAYMUS CALIFORNIA</i>			50	ROSEMOUNT ESTATE DIAMOND SHIRAZ, <i>AUSTRALIA</i> A balance of vibrant fruit, soft tannins and well-integrated oak.	4	7	24
FERRARI-CORANO TRE TERRE CHARDONNAY, <i>CA</i>	8	15	50	MARQUIS PHILLIPS "SARAH'S BLEND" SHIRAZ/CABERNET/MERLOT, <i>AUSTRALIA</i> Black currant & toasty oak, bold fruit expression.	5	10	36
2005 MER SOLEIL CHARDONNAY, <i>CENTRAL COAST</i>			60	CHARLES KRUG CABERNET, <i>NAPA</i> Cassis, black cherry & coffee, cocoa & black licorice			42
FAR NIENTE CHARDONNAY, <i>NAPA VALLEY</i>			85	FRANCISCAN CABERNET, <i>NAPA</i> Flavors of cassis, coffee and toasted oak	6	11	38
HANZELL CHARDONNAY, <i>SONOMA VALLEY</i>			105	JUSTIN CABERNET SAUVIGNON, <i>PASO ROBLES</i> Boysenberry and blackberry, spice, vanilla and caramel.	7	14	50
SPARKLING WINES				M.D. PHILLIPS EARTHQUAKE CABERNET SAUVIGNON, <i>LODI</i> well-ripened flavors of chocolate-covered cherry candies.	7	13	46
FREIXENET CORDON NEGRO EXTRA DRY, <i>SPAIN</i>			24	ROBERT MONDAVI CABERNET SAUVIGNON, <i>NAPA</i> Rich velvety flavors of dark berry, spice and chocolate.			46
DOMAINE CARNEROS BRUT, <i>CALIFORNIA</i>			38	JOSEPH CARR CABERNET SAUVIGNON, <i>NAPA VALLEY</i> Smooth, velvety blackberry, currant and mocha notes.	6	12	40
PIPER HEIDSIECK BRUT, <i>CHAMPAGNE</i>			60	GUNDLACH BUNDSCHU CABERNET, <i>SONOMA COUNTY</i> Dark black fruit, dried currant, smooth, round entry.	9	18	58
VELVE CLICQUOT YELLOW LABEL BRUT, <i>CHAMPAGNE</i>			82	CASA LAPOSTOLLE CUVÉE ALEXANDRE CABERNET, <i>CHILE</i> Black fruit aromas, cider & tobacco with a sweet spice	4	8	27
MOET & CHANDON WHITE STAR, <i>CHAMPAGNE</i> half bottle 375ml			34				
MOET & CHANDON WHITE STAR, <i>CHAMPAGNE</i>			64				
DOM PERIGNON, <i>CHAMPAGNE</i>			155				

## RESERVE REDS

2003 HANZELL PINOT NOIR, <i>SONOMA VALLEY</i>	140.	2004 JORDAN CABERNET, <i>ALEXANDER VALLEY</i>	85.
2005 FROG'S LEAP MERLOT, <i>NAPA VALLEY</i>	68.	2005 STAG'S LEAP WINE CELLARS "ARTEMIS" CABERNET, <i>NAPA</i>	88.
2004 DUCKHORN VINEYARDS MERLOT, <i>NAPA VALLEY</i>	94.	2003 BV TAPESTRY RESERVE, MERITAGE <i>NAPA</i>	85.
2005 SHAFER MERLOT, <i>NAPA VALLEY</i>	85.	2005 SHAFER "ONE POINT FIVE" SLD CABERNET, <i>NAPA</i>	105.
2003 ALEXIS ESTABLET CHATEAUNEUF DU PAPE, <i>FRANCE</i>	92.	2005 DUCKHORN VINEYARDS "ESTATE" CABERNET, <i>NAPA</i>	140.
2004 DOMINUS, <i>NAPA VALLEY</i>	95.	2005 FROGS LEAP RUTHERFORD CABERNET, <i>NAPA</i>	135.
2004 BR COHN OLIVE HILL ESTATE VINEYARD, CABERNET, <i>NAPA</i>	90.	2004 NICKEL & NICKEL BRANDING IRON CABERNET, <i>NAPA</i>	135.
2005 PAHLMMEYER JAYSON RED, <i>NAPA VALLEY</i>	100.	2004 SILVER OAK CABERNET SAUVIGNON, <i>ALEXANDER VALLEY</i>	105.
2004 WHITEHALL LANE RESERVE CABERNET, <i>NAPA</i>	110.	2002 SILVER OAK CABERNET SAUVIGNON, <i>NAPA VALLEY</i>	165.
NICKEL & NICKEL BONFIRE VINEYARD ZINFANDEL, <i>DRY CREEK</i>	75.	2000, 2002, 2003 ROBERT MONDAVI RESERVE CABERNET, <i>NAPA</i>	165.
2004 FAR NIENTE CABERNET SAUVIGNON, <i>OAKVILLE</i>	170.	2003 GRGICH HILLS CABERNET SAUVIGNON, <i>NAPA VALLEY</i>	125.
1996 GROTH CABERNET SAUVIGNON, <i>OAKVILLE</i>	125.	2006 CAYMUS "SPECIAL SELECTION" CABERNET, <i>NAPA VALLEY</i>	185.



# A P P E T I Z E R S



<b>SOUP OF THE DAY</b>	PRICED ACCORDINGLY	<b>ESCARGOT</b>	10.	<b>CHIPS</b>	6.
<b>LOBSTER -CORN CHOWDER</b>	7.	Traditional Garlic Butter		House Fried Chips, Bleu Cheese Sauce, Green Onion, Blue Cheese Crumbles	
<b>POPS</b>	8.	<b>GRILLED FLATBREAD PIZZA</b>	12.	<b>CRISPY ORANGE BEEF</b>	11.
KOBE Beef, Bleu Cheese & Bacon Bites		Duck Confit, Caramelized Onion, Blue Cheese		Tenderloin Tips, Mandarin Orange Sweet & Sour Sauce	
<b>SHRIMP TOAST POINTS</b>	12.	<b>CASHEW CHICKEN LETTUCE WRAPS</b>	9.	<b>FRIED OYSTERS ROCKEFELLER</b>	12.
Three Jumbo Shrimp, Garlic, White Wine, Butter, Fresh Herbs, Toast Points		Sesame Chicken, Cashews, Bib Lettuce		Fried Oysters, Baked w/ Cream Spinach, Bacon, Asiago Cheese	
<b>SAMPLER</b>	10.	<b>CHILLED SEAFOOD SAMPLER</b> \$market		<b>AHI TUNA BLACKENED</b> SM 7. LG 14.	
Three Oyster Rockefeller, Two  Pops		Lobster Tail, Shrimp, Crab & Oysters		Ginger, Cucumber Salad	
<b>LUMP CRAB CAKE</b>	11.	<b>COLOSSAL SHRIMP COCKTAIL</b>	10.		
Lump Crab, Sweet Chili Sauce		Cocktail & Horseradish Marmalade Sauce (additional pieces 3.25)			

## S A L A D S

<b>GREENLESS GREEK</b>	6.	<b>SO TRADITIONAL CAESAR</b> w/ entree	3.	6.
Tomato, Cucumber, Feta Cheese, Olives, Red Onion, Croutons		Homemade Croutons, Shaved Parmesan Cheese		
<b>MIXED GREENS</b>	w/ entree 3. 6.	<b>THE CHOPPED WEDGE</b>		6.
"Lil Cousins" Balsamic Vinaigrette, Candied Walnuts, Dried Cranberries		Tomatoes, Bacon, Green Onion, Cheddar, Blue Cheese Dressing and Crumbles or Ranch Dressing		

## STEAKS, RACKS, CHOPS & FOWL

ALL STEAKS SERVED WITH YOUR CHOICE OF ONE SIDE

<b>BONE in FILET</b> 12 oz 35. <b>NATURAL FED FILET</b> 8 oz 25. 12 oz 35. <b>NY STRIP (Center Cuts Only)</b> 14 oz 24. 20 oz 32. <b>COWBOY (Bone In Ribeye)</b> 22 oz 34. <b>PORTERHOUSE</b> 28 oz 40. <b>THE "OSCAR"</b> 8 oz 32. 12 oz 42. Filet, Crab Cake, Asparagus & Hollandaise	<b>RARE</b> Cool Center <b>MEDIUM RARE</b> Warm Red Center <b>MEDIUM</b> Warm Pink Center <b>MEDIUM WELL</b> Hot Slightly Pink Center <b>WELL DONE</b> Not Recommended!	<b>HOUSE SPECIAL!!!!</b> <b>"PRIME" NY STRIP (Hand Cut to Order)</b> \$ Market Available in 16 oz 24 oz 32 oz <b>CONFIT of DUCK</b> 22. <b>RACK of DOMESTIC LAMB</b> 28. <b>ROAST CHICKEN BREAST</b> 12 oz 16. <b>STUFFED CHICKEN BREAST</b> 12 oz 18. <b>KOBE BEEF BURGER</b> 12 oz 15.
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**PITTSBURG**-Heavy Seared Outside- Cold Raw Center \* **PAN SEARED**- Cooked in a Hot Fry Pan \* **BLACKENED**-House Seasoned & Pan Seared

### COMPOUND BUTTERS n/c

Roasted Garlic, Chipotle, Bleu Cheese & Bacon

### SAUCES 1.

Au Poivre, Roasted Garlic Demi, Béarnaise, Hollandaise

**TOPPINGS:** Blue Cheese, Bacon & Tomato \* Roasted Garlic & Parmesan \* Mushrooms, Onions & Chipotle Cheese Sauce 2.

A D D I T I O N A L

<b>CORN PUDDING</b>	<b>BAKED POTATO</b>	<b>MUSHROOMS &amp; ONIONS</b>
<b>ONION STRINGS</b>	<b>SWEET POTATO FRIES</b>	<b>CHEDDAR GRITS</b>
<b>MAC &amp; CHEESE</b>	<b>WEDGE FRIES</b>	<b>SAUTÉ or CREAM SPINACH</b>
<b>ASPARAGUS</b>	<b>GREEN BEANS</b>	<b>LOBSTER MASHED (add \$2)</b>
<b>MASHED POTATO</b>	<b>CHEDDAR MASHED</b>	<b>ROASTED GARLIC MASHED</b>
<b>MASHED-GARLIC, BACON, CHEDDAR (add \$2)</b>		

S I D E S 4

## S P E C I A L S

## S E A F O O D

<b>SLOW BRAISED SHORT RIBS</b>	21.	<b>PARMESAN ENCRUSTED TILAPIA</b>	20.
Jalapeno, Fresh Corn & Cheddar Grits		Sautéed Garlic Spinach	
<b>MIXED GRILL</b>	32.	<b>CITRUS &amp; SOY GLAZED SALMON</b>	19.
Petite Filet, Lamb Chop & Crab Cake		Shrimp & Vegetable Rice Noodles	
<b>LOBSTER MAC &amp; CHEESE, 1/4 LB LOBSTER MEAT</b>	21.	<b>SCALLOPS</b>	19.
<b>LOBSTER MAC &amp; CHEESE, 1/2 LB MEAT additional</b>	10.	Seared Day Boat Scallops, Southern Corn Pudding	
<b>LOBSTER MAC &amp; CHEESE, 1 LB Meat additional</b>	20.	<b>SEAFOOD RISOTTO</b>	28.
<b>SURF &amp; TURF MAC &amp; CHEESE</b>	25.	Lobster, Shrimp, Scallops & Crab	
Prime Cuts of Filet and NY Strip Tossed w/ Lobster		<b>AHI TUNA</b>	20.
<b>TENDERLOIN BEEF TIPS DAILY PREPARATION</b>	25.	Vegetable Lo Mein, Tempura Asparagus	
<b>KOBE &amp; SHITAKE MUSHROOM MEATLOAF</b>	18.	<b>SEA BASS (CHILEAN)</b>	25.
Cheddar Mashed, Asparagus		Crab & Asparagus Risotto OR	
<b>CHICKEN &amp; ASPARAGUS RISOTTO</b>	22.	Roasted Garlic & Parmesan Encrusted, PEI Mussels, Baby Spinach, Fresh Tomato	