

STEVENS

STEAK & SEAFOOD HOUSE

WHATEVER THE OCCASION ...
“LET STEVENS ADD THE PERSONAL TOUCH”

LARGE OR SMALL GROUPS
7 BANQUET ROOMS TO ACCOMMODATE FROM 7 TO 700 PEOPLE
WITH AMPLE FREE PARKING



STEVEN'S STEAK AND SEAFOOD HOUSE
CELEBRATING OVER 60 YEARS IN BUSINESS

DINING HOURS

LUNCHESES

MONDAY THROUGH FRIDAY 11:00 AM – 4:00 PM

DINNERS

MONDAY THROUGH THURSDAY 4:00 PM – 12:00 AM

FRIDAY AND SATURDAY 4:00 PM – 1:00 AM

SUNDAY 12:00 PM – 12:00 AM

(323) 723-9856

PLEASE, NO SUBSTITUTIONS.
SALES TAX WILL BE ADDED TO THE RETAIL PRICE OF ALL TAXABLE ITEMS.
WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE.

WE ACCEPT ALL MAJOR CREDIT CARDS. SORRY, NO PERSONAL CHECKS

SPLIT LUNCHESES \$3.00

SPLIT DINNERS \$5.00

APPETIZERS

THE MEDITERRANEAN APPETIZER71.00

A beautiful platter with lobster tail, crab leg, stuffed mushrooms, bacon-wrapped shrimp, fried shrimp, scallops with sliced avocado, tomatoes and lemon garnish (Please allow 30 Min)

OUR FAMOUS GARLIC BREAD.....5.50

Toasted Sourdough bread topped with melted mozzarella, Romano, parmesan cheese and Italian herbs

FRESH MUSHROOM CAPS6.50

Sautéed in wine

ASSORTED PLATTER14.50

Bite-size pieces of tender beef, fish, shrimp, scallops, lightly breaded and deep fried to a golden brown, served with a spicy sauce, perfect for dipping.

TERIYAKI TIDBITS.....12.00

BAKED STUFFED MUSHROOMS15.50

Large mushroom caps stuffed with seafood and a blend of herbs, spices and parmesan cheese, baked in lemon butter and topped with a delicate béarnaise sauce.

ALL SEAFOOD PLATTER APPETIZERS.....16.50

ESCARGOT DE BOURGOGONE (6).....21.00

SHRIMP COCKTAIL18.75

SHRIMP A LA SCAMPI.....16.50

In garlic butter.

CRAB LEGS A LA ROBERTO.....19.75

Bite-size pieces of Alaskan king crab legs sautéed in lemon butter and sherry wine.

FIESTA PLATTER.....23.00

Fried cheese, chicken fingers, fried potato skins, French fries and pastrami quesadilla.

CALAMARI FRITTI15.50

Deep-fried calamari with marinara sauce.

CHICKEN FINGERS.....11.50

Breaded and fried all white chicken filets, served with Steven's barbecue sauce for dipping.

WORLD FAMOUS STEVEN'S QUESADILLAS

with Cheese 11.00

with Chicken 13.00

with Pastrami 14.25

with Steak 16.50

FRIED CHEESE MARINARA.....8.75

Deep-fried cheese, smothered in our delicious marinara sauce.

SOUTHWESTERN CHICKEN NACHOS 13.60

Large platter piled high with crispy corn tortilla chips, melted cheese, spicy chipotle sauce, black beans, salsa, guacamole, sour cream, jalapenos and black olives, cilantro.

NACHOS A LA STEVEN'S 11.50

Large platter piled high with crispy corn tortilla chips, melted cheese, refried beans, salsa, guacamole, sour cream, jalapenos and black olives, served piping hot

With Chicken 13.00

With Steak 16.50

JIMMY'S FAVORITE

HEARTS OF LETTUCE SALAD 8.50

Crisp iceberg wedge, blue cheese crumbles, crisp bacon, tomato and chopped red onion. Topped with our bleu cheese dressing.

HOUSE DINNER SALAD

Tossed Green Salad 5.50

Caesar Romaine Salad 6.50

SOUP DU JOUR

Bowl..... 3.25

Tureen 4.25

WORLD FAMOUS ONION SOUP

Served with our own cheese croutons

Bowl..... 3.25

Tureen 4.25

ALA CARTE

ASPARAGUS WITH HOLLANDAISE SAUCE..... 6.50

CREAMED SPINACH..... 6.50

BAKED POTATO..... 5.50

GARLIC MASHED POTATOES 5.50

RICE PILAF..... 5.50

MASHED POTATOES 5.50

RELISH DISH..... 5.50

FRENCH FRIES 4.50

SLICED TOMATOES & ONIONS 5.50

ONION RINGS 4.50

SLICED TOMATOES 4.25

STEVEN'S FAVORITES

MAC AND CHEESE..... 11.00

Mixed with Mushrooms, Onions Bacon Topped with Mozzarella cheese. Baked to Perfection!

EDAMAME.....5.50

Served warm with sea salt and Soy sauce.

CAPRESE SALAD 11.00

Fresh sliced Roma Tomatoes with fresh Mozzarella topped with olive oil and a touch of garlic salt.

GEORGE'S MINI BURGERS 11.00

Three 100% Angus beef cheese burgers, served with smoked Gouda and grilled onions

CHEESE PIZZA 11.00

Fresh Tomato sauce, Parsley, touch of Garlic Topped with a fresh Mozzarella

BLACKENED SASHIMI..... 15.50

Fresh seared Ahi tuna sushi seasoned and served with fresh Wasabi and Cole slaw

LUNCH

ENTREES

We do not recommend cooking steaks past medium as they tend to lose their flavor and tenderness.
Choice of soup or salad. Served with Potato Du Jour, Vegetables Du Jour, fresh baked bread and butter
Please, no substitutions

WORLD FAMOUS

PRIME RIB DINNER

Served with a baked potato

BIG JIM 32OZ CUT**38.95**

JIM JR. 24OZ CUT**33.50**

LADIES CUT 12 OZ CUT**27.25**

Add sautéed mushrooms & onions **5.95**

FILET MIGNON**32.50**

The king of steaks tenderloin of beef.

Served on the lite side upon request

NEW YORK CUT STEAK**22.00**

Center cut sirloin, broiled to your taste.

Served on the lite side upon request

STEAK TERIYAKI**17.95**

Top sirloin marinated with selective ingredients

ROAST TRIANGLE OF BEEF AU JUS**17.95**

Served with au jus and creamy horseradish

sauce. Served on the lite side upon request

CHICKEN ROBERTO**14.95**

Sautéed skinless breast, stuffed with spinach and broccoli

teriyaki or barbecued style. Served on the lite side upon request

HALF BROILED CHICKEN**14.95**

Served fried, barbecued or teriyaki style

BABY BACK RIBS**21.95**

Oven browned, served with our special barbecue

sauce, Cole slaw and French fries.

GRILLED CALF LIVER STEAK**16.95**

Crisp bacon and grilled onions

BREADED VEAL CUTLET**16.95**

Served with mushroom sauce

FAMOUS CITY OF COMMERCE OMELET**13.95**

Sliced Ortega chilies, avocado and jack cheese,

served with salsa and sour cream

THE DAILY CATCH

Always fresh! Have them sautéed, teriyaki, barbecue, Veracruz, charbroiled or blackened (Blackened 2.00 extra)

WORLD FAMOUS KING CRAB LEGS MARKET PRICE

BROILED AUSTRALIAN LOBSTER

Two Tails of Success Market Price

One Tail Market Price

SALMON FILET **23.95**

ORANGE ROUGHY **23.95**

MAHI-MAHI **21.95**

SAUTÉED TROUT, ALMONDINE **19.95**

With tartar sauce

SHRIMP A LA SCAMPI ITALIANO **18.95**

SAUTÉED FROG LEGS, ALMONDINE **16.95**

SAUTÉED HALIBUT STEAK **23.95**

With lemon butter and tartar sauce

SCALLOPS **17.95**

Golden fried with tartar sauce

SAUTÉED SCALLOPS **18.95**

Sautéed in lemon and garlic butter with a touch of

wine, served with rice pilaf and vegetables

FRIED SHRIMP **19.95**

With spicy sauce

SEAFOOD PLATTER **19.95**

Served with fried shrimp, scallops and fish stick

with cocktail sauce and tartar sauce

ITALIAN SELECTION

CHOOSE A PASTA

Spaghetti

Angel Hair

Fusilli (Corkscrew)

Fettuccine (Thick noodle)

CHOOSE A SAUCE

Marinara

Meat Sauce

Pesto

Alfredo Sauce

Olive Oil! Garlic! Caper Sauce

CHOOSE AN ENTREE

Primavera (Mixed Veg.) 17.95

Chicken Breast 18.95

Shrimp Scampi 23.95

Scallops 23.95

Sliced Filet Mignon 36.95

Lobster Tail 49.95

COMBINATIONS

Half-Baked Chicken and Baby Back Ribs 29.95

New York Steak and Fried Shrimp 33.95

Australian Lobster Tail and Prime Rib (Ladies' Cut) Market

King Crab Legs and Prime Rib (Ladies' Cut) Market

Australian Lobster Tail and Filet Mignon Market

King Crab Legs and Filet Mignon Market

Australian Lobster Tail and New York Steak Market

King Crab Legs and New York Steak Market

LUNCH

SALADS

HOUSE DINNER SALADS

Tossed Green Salad.....	5.50
Caesar Romaine Salad.....	6.50

VEGETARIAN PLATTER 11.50

Assortment of fresh steamed vegetables

TUNA SALAD 11.95

A generous portion of seasonal albacore

CHICKEN SALAD 11.95

Fresh chicken, asparagus, egg, celery, carrots and olives, choice of dressing

CHEF'S SALAD BOWL DELUXE..... 11.95

Crisp iceberg and romaine lettuce, topped with sliced tomatoes, turkey, ham and cheese, asparagus spears and egg slices. Choice of dressing.

COBB SALAD 14.25

Finely chopped bacon, turkey, avocado, tomato, lettuce and crumbled blue cheese, tossed with bleu cheese dressing.

SHRIMP LOUIE SALAD 17.95

Shrimp served on a bed of lettuce, topped with sliced egg, green peppers slices, tomato slices, olives and plenty of Louie dressing.

ASSORTED FRUIT SALAD..... 11.95

Delicious fruits (fresh in season), with banana slices and pineapple, topped with sherbet or cottage cheese.

OREGANATTO GRILLED CHICKEN MEDITERRANEAN SALAD..... 12.50

Fresh greens tossed in a herb vinaigrette dressing, fresh tomatoes, feta cheese, cucumber, red onions and black olives, topped with a freshly grilled oregano-rubbed chicken breast.

STEVEN'S CHOPPED SALAD 12.50

Choice of chicken, turkey or salami choice of dressing

CAESAR SALAD..... 11.50

Crisp hearts of romaine tossed with our own Caesar dressing, garlic croutons and freshly grated parmesan.

With Chicken..... 12.50

With Shrimp or Scallops 17.95

With Salmon 20.95

With Shrimp and Scallops..... 22.95

JIMMY'S FAVORITE

HEARTS OF LETTUCE SALAD 8.50

Crisp iceberg wedge, bleu cheese crumbles, crisp bacon, tomato and chopped red onion, topped with our bleu cheese dressing.

COLD SANDWICHES

HAM AND CHEESE 11.95

On rye with potato salad and pickle spear

COLD SLICED BREAST OF TURKEY 12.95

With cranberry sauce and potato salad

COLD SLIM JIM 17.95

Prime rib sliced with cottage cheese and sliced tomato

CORNERED BEEF AND SWISS CHEESE 13.95

On rye with Cole slaw and pickle spear

TRIPLE DECKER CLUB 13.95

Sliced breast of turkey, grilled bacon, ham, lettuce with a tomato. With potato salad

CHICKEN OR TUNA..... 13.95

Seasoned albacore, toasted bread, lettuce and tomato with potato salad

EGG SALAD SANDWICH..... 13.95

On your choice of toast, served with lettuce, tomato, Potato salad and pickle spear.

THE TRIPLE TREAT 13.95

No. 1 – Crab meat, crisp bacon, lettuce and tomato

No. 2 –Ham, turkey and Swiss cheese

No. 3 - Bacon, lettuce and tomato served with avocado and a pickle spear

HOT SANDWICHES

MEATBALL SANDWICH..... 13.95

Open faced sandwich topped with mushroom, onion, mozzarella cheese and topped with our homemade marinara sauce

FAMOUS FRENCH DIP 13.95

Served on a French roll dipped in natural juice with French fries, Cole slaw and garnish

TURKEY DIP 13.95

Served on a French roll dipped in natural juice with French fries, Cole slaw and garnish.

HOT PASTRAMI CHICAGO STYLE..... 13.95

Served on a French roll dipped in natural juice with French fries, Cole slaw and garnish.

ROAST TURKEY BREAST 13.95

Giblet gravy, mashed potatoes, vegetable Du Jour and cranberry sauce.

HOT CORNERED BEEF 13.95

Rye and garnish, served with French fries and Cole slaw

HOT ROAST BEEF 13.95

Vegetable and mashed potatoes with brown gravy

HOT PRIME RIB..... 16.95

Served in natural juices with potatoes and vegetables

GRILLED AMERICAN CHEESE 10.95

On buttered sourdough bread, served with French fries, pickle spear and Cole slaw

GRILLED ROAST BEEF AND AMERICAN CHEESE..... 13.95

On buttered sourdough bread, served with French fries, pickle spear and Cole slaw

GRILLED RUBEN SANDWICH 13.95

Corned beef, Swiss cheese and sauerkraut on buttered rye, served with a pickle spear and potato salad.

CHICKEN BREAST 13.95

Charbroiled breast lightly basted with our barbeque sauce, served with onions, lettuce, sliced tomatoes and Cole slaw.

BLACKENED CHICKEN BREAST 15.95

Served with onions, lettuce, sliced tomatoes and Cole slaw

NEW YORK CUT STEAK..... 18.95

New York cut steak on toast, served with sliced tomato, French fries and topped with an onion ring and pickle spear.

STEVENS GOURMET BURGERS

Choice of Hawaiian Sweet Bun or Fresh Baked Hamburger Bun

BEST BURGER EVER!..... 11.95

Angus beef patty topped with cheddar cheese, grilled onions, pickles, lettuce and Stevens one butter sauce.

THE TEXAN 11.95

Angus beef patty topped with mushrooms, onions, cheddar cheese, lettuce tomato, pickles aged apple-wood bacon topped with ranch dressing.

THE CAPONE 11.95

Angus beef patty topped with mozzarella cheese, marinara sauce, grilled onions and garlic.

THE STERLING BURGER..... 11.95

Angus beef patty topped with cheddar cheese, grilled onions, mushrooms, grilled pickles and homemade Thousand Island dressing

COBB BURGER..... 12.95

Angus beef patty topped with avocado, aged bleu cheese and aged apple-wood bacon

DINNERS

ENTREES

We do not recommend cooking steaks past medium as they tend to lose their flavor and tenderness
Choice of soup or salad. Served with complimentary pasta. Vegetables Du Jour, fresh baked bread and butter

WORLD FAMOUS PRIME RIB DINNER

Served with a baked potato

BIG JIM 32OZ CUT.....38.95

JIM JR 24OZ CUT.....33.50

LADIES' CUT 12OZ27.40

Add sautéed mushrooms & Onions 5.95

FILET MIGNON.....38.95

Approximately 12 oz. with mushrooms Garlic mashed potatoes and vegetables

PORTERHOUSE STEAK.....33.95

Approximately 22 oz. with mushrooms garlic mashed potatoes and vegetables

RIB EYE STEAK.....33.95

Approximately 16 oz. Served with baked potato and vegetables

NEW YORK CUT STEAK.....30.95

Approximately 12 oz. served with mashed potatoes and mushrooms

TOURNEDOS OF BEEF, ROSSINI.....36.95

Two filet medallions of beef, bacon wrapped. Served with mushrooms and béarnaise sauce.

PEPPER STEAK.....29.50

Approximately 12 oz. New York cut, served with brown peppercorn sauce. Garlic mashed potatoes and vegetables.

STEVEN'S STEAK DINNER.....26.50

Approximately 10 oz. New York Steak with mashed potatoes.

STEAK TERIYAKI.....24.50

Top Sirloin marinated with teriyaki sauce. Garlic mashed potatoes and vegetables.

ROAST TRIANGLE OF BEEF AU JUS.....18.95

Served with Au Jus and creamy horseradish sauce.
Garlic mashed potatoes and vegetables.

VEAL CHOP.....32.50

Sautéed in wine sauce. Garlic mashed potatoes and vegetables.

LAMB CHOPS.....32.50

Served with mushroom sauce. Garlic mashed potatoes and vegetables

PORK CHOPS, CENTER CUT.....21.95

Garlic mashed potatoes and vegetables.

VEAL PARMIGIANA.....21.95

Veal sautéed in olive oil, white wine and marinara, topped with aged mozzarella cheese.

FRESH CALIFORNIA CALF LIVER.....21.95
Sautéed onions and bacon.

HALF BROILED CHICKEN.....18.95

Served fried, barbecue or teriyaki style.
Garlic mashed potatoes and vegetables

CHICKEN ROBERTO.....18.95

Sautéed skinless breast of chicken stuffed with spinach and broccoli.
Teriyaki, barbecue or blackened

CHICKEN PARMIGIANA.....20.95

Chicken stuffed with spinach and broccoli sautéed in olive oil, white wine and marinara sauce topped with aged mozzarella cheese.

BABY BACK RIBS.....29.50

Oven-browned, served with barbecue sauce, French fries and Cole slaw.

RACK OF LAMB A LA BOUQUETIERE.....89.95

(For two) Please allow 30 minutes.

CHATEAUBRIAND A LA BOUQUETIERE.....88.00

(For two) Please allow 30 minutes.

COMBINATIONS

HALF-BAKED CHICKEN

& BABY BACK RIBS.....29.50

NEW YORK STEAK

& FRIED SHRIMP.....33.50

AUSTRALIAN LOBSTER TAIL

& PRIME RIB (LADIES' CUT).....MARKET

AUSTRALIAN LOBSTER TAIL

& FILET MIGNON.....MARKET

AUSTRALIAN LOBSTER TAIL

& NEW YOUR STEAK.....MARKET

AUSTRALIAN LOBSTER TAIL

& KING CRAB.....MARKET

KING CRAB LEGS

& PRIME RIB (LADIES' CUT).....MARKET

KING CRAB LEGS & FILET MIGNON.....MARKET

KING CRAB LEGS & NEW YORK STEAK.....MARKET

STEVEN'S SPECIALTIES

All entrees include soup or salad, plus our traditional side pasta and fresh baked rolls.

VITO'S' PASTA

Spaghetti sautéed in Ma's homemade meat sauce with a touch of garlic topped with fresh Mozzarella cheese then baked to perfection.
Two pieces of garlic bread and it's good night to all 20.95

ELI'S MIDNIGHT SNACK

Shrimp, scallops, Alaskan king crab sautéed in a garlic butter sauce on a bed of angel hair pasta,
served with garlic cheese bread 33.50

BIG JIM AND FRIENDS

32 oz. Prime Rib topped with sautéed onions and mushrooms.
Served with fresh vegetables and Steven's double stuffed potato topped with bacon and cheese.....40.95

FILET OSCAR

12 oz. Filet mignon topped with fresh béarnaise sauce. Placed next to over 16 oz. of cracked Alaskan king crab legs. Served with fresh steamed vegetables54.50

DINNER

SEAFOOD AND FRESH FISH

BROILED AUSTRALIAN LOBSTER TAILS

One Tail Market
Two Tails of Success. Market

WORLD FAMOUS KING CRAB LEGSMARKET

THE DAILY CATCH

Always fresh! Have them sautéed, teriyaki, barbecue, Veracruz, charbroiled or blackened. (Blackened \$2 extra)

SALMON FILET.....29.35

ORANGE ROUGHY.....29.35

MAHI MAHI29.35

SAUTÉED TROUT, ALMONDINE.....20.95

With tartar sauce

SHRIMP SCAMPI A LA ITALIANO.....21.95

SAUTÉED FROG LEGS, ALMONDINE.....23.95

SAUTÉED HALIBUT STEAK26.95

With lemon butter and tartar sauce.

SCALLOPS.....20.95

Golden fried with tartar sauce

SAUTÉED SCALLOPS.....24.95

Sautéed in lemon and garlic butter with a touch of wine, served with rice pilaf and vegetables.

FRIED SHRIMP23.95

With spicy sauce

SEAFOOD PLATTER.....21.95

Served with fried shrimp, scallops and fish stick with cocktail sauce and tartar sauce.

ESPECIALES MEXICANA

Choice of soup or salad.

Served with rice and beans, corn or flour tortillas.

STEAK ORTEGA 26.95

Tampiquena style, New York cut topped with Ortega chilies and melted jack cheese.

TOP SIRLOIN MEXICAN STYLE..... 20.95

Prepared a la Mexicana with beans, rice, tortillas or American style with vegetables and French fries.

POLLO RANCHERO..... 19.95

A large boneless breast of chicken, smothered in mushrooms, melted cheese and a special ranchero sauce, topped with avocado slices.

CARNE ASADA 19.95

Steak prepared Mexican style, served with a cheese enchilada.

STEVEN'S FISH TACO 20.95

Three corn tortillas filled with rice white fish with cabbage and melted cheese.

RELLENO RANCHERO..... 19.95

Chile stuffed with cheese, topped with tomatoes, onions and spices sautéed to a golden brown, served with rice and beans.

GRANDE BURRITO

All of our delicious burritos are topped with salsa ranchera, served with rice and beans

Chicken 15.95

Vegetable 14.95

Beef 16.95

Shrimp 20.95

THREE'S A CROWD COMBINATION \$24.95

Top sirloin, teriyaki chicken breast and sautéed shrimp, served with rice pilaf and fresh vegetables

ITALIAN SECTION

CHOOSE A PASTA

Spaghetti
Angel Hair
Fusilli (Corkscrew)
Fettuccine (Thick noodle)

CHOOSE A SAUCE

Marinara
Meat Sauce
Pesto
Alfredo Sauce
Olive Oil! Garlic! Caper Sauce

CHOOSE AN ENTREE

Primavera (Mixed Veg.) 18.95
Chicken Breast..... 19.95
Shrimp Scampi..... 23.95
Scallops..... 23.95
Sliced Filet Mignon 37.95
Lobster Tail 46.95

CHILDREN'S DINNERS

Served with vegetables, French fries, milk and ice cream

Choice of:

Paige's chicken fingers

Eric's spaghetti with meat or marinara sauce

Grilled cheese sandwich

Presley's cheese pizza

Mac and Cheese

11.50

PORTS ~ APERTIFS

Cockburn Special Reserve.....	10.50	Sandeman Tawney	6.30
Roze's	6.30	Dubonet Red	7.30
Dry Sack.....	7.30	Sandeman Ruby.....	7.30
Ramos Pinot Collection.....	6.30	Sandeman Vintage.....	12.50
Campari.....	6.30		

DESSERTS

THE BEST CHOCOLATE CAKE ON EARTH!

Chocolate cake with a pudding like icing that will make you want to drink it!
We wake this up and tip it with some vanilla beak ice cream.

7.30

HOMEMADE BREAD PUDDING

For over fifty years our chef has taken a New Orleans flavor and put it in a bread pudding.
We top it with a custom caramel brandy blend.

7.30

NEW YORK STYLE CHEESECAKE

Is Rich with a dense, smooth and creamy consistency.
Topped with ground almonds

7.30

OREO CHEESECAKE

Just like its New York Style cousin except the almonds have been replaced with
bits of Oreo Cookie

7.30

CHOCOLATE MOUSSE

Creamy, rich chocolate mousse is poured into a chocolate cookie crust
and topped with fresh whipped cream

7.30

CARROT CAKE

Two layers or cake made with carrots, raisins, pineapple and pecans.
Layered and covered with cream cheese frosting,
Surrounded with diced almonds and topped with white chocolate leaves.

7.30

GERMAN CHOCOLATE CAKE

Two layers of moist chocolate cake filled and topped with a blend of
butter, cream, coconut and pecans, then frosted with chocolate fudge and
decorated with white chocolate leaves.

7.30

OLD SCHOOL ICE CREAM SUNDAE

Vanilla bean ice cream topped with chocolate fudge and whip cream.

5.25

FLAN

Custard topped with soft caramel.
The smoothest & creamiest. It's the most!

4.75

BEVERAGES

Coffee	2.75
Tea	2.75
Decaffeinated Coffee.....	2.75
Iced Tea	2.75
Iced Coffee	2.75
Milk.....	1.75
Cappuccino	4.25
Bottled Water.....	3.50
Espresso.....	4.25
Coke, Diet Coke, Sprite.....	2.50

WINE BY THE GLASS

CHARDONNAY

LISTED FROM MILDER TO STRONGER

CHARDONNAY, LA TERRE, CALIFORNIA 6.50

Fresh Apples, Pears with a Touch of Apricot Mixed in the Aroma.

**CHARDONNAY, FRANCIS FORD COPPOLA, "DIAMOND SERIES"
MONTEREY COUNTY, CALIFORNIA 8.75**

Rich, flamboyant flavors of apple, passion fruit and cream Brule with a soft creamy finish.

**CHARDONNAY, WENTE VINEYARDS, "RIVA RANCH", ARROYO SECO,
CALIFORNIA..... 11.50**

Rich Golden Color with aromas and flavors of honey, graham, cinnamon and light floral notes.

OTHER WHITES

LISTED FROM MILDER TO STRONGER

WHITE ZINFANDEL, LA TERRE, CALIFORNIA 2008..... 6.50

Slightly sweet, with aromas of Strawberries and tropical fruit

GEWÜRZTRAMINER, PACIFIC RIM, COLUMBIA VALLEY, WASHINGTON . 6.75

Crisp with flavors of lychee, melon and tangerine.

PINOT GRIGIO, GEYSER PEAK, CALIFORNIA 6.75

Floral notes of white blossoms and spice with melon, honey and citrus flavors on the palate.

FUME BLANC, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA..... 9.50

Zesty flavors of kiwi, gooseberry, pineapple and mangos.

CABERNET

LISTED FROM MILDER TO STRONGER

CABERNET SAUVIGNON, LA TERRE, CALIFORNIA 6.50

Black fruit characters full of blackberry and plum with hints of oak, spices and vanilla.

**CABERNET SAUVIGNON, FRANCIS FORD COPPOLA "IVORY LABEL SERIES,"
CALIFORNIA..... 10.50**

Aromas of currants, raspberry and vanilla with layers of plum, black cherries, clove and anise.

**CABERNET SAUVIGNON, CHATEAU STE. MICHELLE, "INDIAN WELLS",
COLUMBIA VALLEY..... 13.00**

Velvety in Texture, with ripe currant and purple plum aromas and flavors

MERLOT

LISTED FROM MILDER TO STRONGER

MERLOT, LA TERRE, CALIFORNIA..... 6.50

Aromas of Cherries and blueberries with a slight herbal undertone.

MERLOT, RODNEY STRONG, SONOMA COUNTY, CALIFORNIA..... 10.50

Plum and blueberry flavors with a touch of dried herb and a toasty, spicy vanilla character.

MERLOT, FRANCISCAN, NAPA VALLEY, CALIFORNIA 11.00

Complex, layered flavors of plum, currant, vanilla, sage and peppercorn.

OTHER REDS

LISTED FROM MILDER TO STRONGER

CHIANTI, RUFFINO, TUSCANY, ITALY..... 7.00

Black cherry and sweet spices, smoothly finishes with berries, dark chocolate and hints of vanilla.

PINOT NOIR, RED DIAMOND WINERY, CALIFORNIA..... 7.25

Flavors of Red Berries and Black Cherries that ends with a crisp and lingering finish.

MALBEC, FINCA LA LINDA, LUJÁN DE CUYO, MENDOZA ARGENTINA 11.00

A velvety, elegant and modern wine with a sound structure.

CHAMPAGNE

J. ROGET BRUT SPLIT..... 5.75

NON-ALCOHOLIC WINE

SUTTER HOME FRE, CALIFORNIA, WHITE ZINFANDEL..... 5.50

Fresh, distinctive aromas of cherry, strawberries and cranberries. Served chilled

HOUSE SELECTION

We are pleased to present the Fine Wines of

PAUL MASSON

BLUSH, BURGUNDY, CHABLIS

GLASS 4.25 - CARAFE 14.00

The wines on this progressive wine menu are grouped in flavor categories. Wines with similar flavors are listed in a simple sequence starting with those that are sweeter and very mild in taste, progressing to the wines that are drier and stronger in taste.