

# STEVENS STEAK & SEAFOOD HOUSE

For over 68 years our house has been your home.  
Tonight, we would like to welcome you to an atmosphere that invites  
smiles, laughs and stories while creating a new memory.

## DRINKS SPECIALS (FULL BAR IS OPEN)

<b>RICKY'S MICHELADA</b> <i>Served with your choice of beer</i>	\$9.50
<b>SUMMERTIME MARGARITA</b> <i>Sweet and sour, tequila, peach schnapps, and touch of lemon.</i>	\$9.50
<b>BARBARA'S ADULT LEMONADE</b> <i>(Tequila, Raspberries, Limeade, Fresh Mint) Stirred over ice</i>	\$9.50
<b>LORI'S DAIQUIRI</b> <i>(Light Rum, Lime Juice, Simple Syrup) Shaken</i>	\$9.50
<b>THE CUBAN MOJITO</b> <i>(White Rum, Fresh Mint, Fresh Lime Juice, Simple Syrup, Club Soda) Shaken</i>	\$9.50
<b>THE WONDER MULE</b> <i>(vodka, lime juice, ginger beer, lime wedge, mint leave)</i>	\$9.50
<b>WATERMELON MARGARITA</b> <i>(Tequila, Watermelon, Schnapps, Fresh Lime Juice, Watermelon Slices) Shaken</i>	\$9.50

## APPETIZERS

<b>JUMBO SHRIMP COCKTAIL</b> <i>5 Jumbo large shrimp served with our homemade cocktail sauce</i>	\$18.95
<b>ASSORTED FRIED APPETIZER</b> <i>Bite size pieces of calamari, fish, shrimp, scallops, lightly breaded and deep fried. Served with French fries.</i>	\$16.95
<b>GARLIC BREAD</b> <i>Toasted sourdough bread topped with a variety of cheeses, italian herbs, and melted garlic butter.</i>	\$6.50
<b>BEEF FILET CARPACCIO</b> <i>Sliced dry aged Filet served with olive oil, lemon, capers and arugula lettuce.</i>	\$21.95
<b>BUFFALO STYLE CHICKEN WINGS</b> <i>Your choice of barbecue or buffalo sauce</i>	\$13.95
<b>STEVENS SHRIMP CEVICHE</b> <i>Topped with avocado, cilantro, and fresh limes. served with tortilla chips</i>	\$18.95
<b>BAKED STUFFED MUSHROOMS</b> <i>Large mushroom caps stuffed with seafood and a blend of herbs, spices and parmesan cheese, baked in lemon butter topped with our very own bearnaise sauce</i>	\$16.75
<b>BLACKENED SASHIMI</b> <i>Fresh Seared Ahi Tuna Sushi served with fresh wasabi and coleslaw</i>	\$16.95
<b>CALAMARI FRITTI</b> <i>Deep fried crispy calamari served with lemon and spicy marinara sauce</i>	\$16.75
<b>KING CRAB ROBERTO (Voted Top 100 Taste of LA)</b> <i>Variety of pieces of Alaskan King crab legs sautéed in lemon butter and sherry wine.</i>	\$29.95
<b>WORLD FAMOUS CHICKEN NACHOS (MILD SPICE TO IT)</b> <i>Large Platter piled high with crispy corn tortilla chips, melted cheese, refried beans, salsa, guacamole, sour cream, jalapeños, black olives, chives, more cheese and served with broiled chicken. (topped with a little tajin)</i>	\$12.50

Please note that we will be adding a 15% service charge to parties of 6 or more

## PAIGE'S HOMEMADE PIZZAS BIG ENOUGH FOR TWO!

<b>CHEESE PIZZA</b> <i>Tomato sauce and mozzarella cheese</i>	<b>\$9.95</b>
<b>TAKIS PIZZA</b> <i>Cheese pizza topped with TAKIS!</i>	<b>\$11.95</b>
<b>MARGHERITA PIZZA</b> <i>A fresh Mozzarella, Tomato and Basil pizza</i>	<b>\$15.95</b>
<b>PEPPERONI PIZZA</b> <i>Homemade tomato sauce with pepperoni covered with mozzarella cheese</i>	<b>\$16.95</b>
<b>THE HAWAIIAN</b> <i>Pineapple, Canadian bacon, jalapeños with homemade tomato sauce mozzarella</i>	<b>\$17.95</b>
<b>MEAT LOVERS PIZZA</b> <i>Tomato sauce, mozzarella cheese pizza topped Italian sausage, bacon and pastrami</i>	<b>\$18.95</b>

## SALADS

<b>JIMMY'S SALAD</b> <i>Wedge of iceberg, bacon, onion, tomato, aged bleu cheese crumbles topped with homemade bleu cheese dressing.</i>	<b>\$9.50</b>
<b>CAPRESE SALAD</b> <i>Fresh sliced Roma tomatoes with fresh Mozzarella topped with olive oil and a touch of garlic salt</i>	<b>\$11.50</b>
<b>CAESAR SALAD</b> <i>Romaine lettuce and our own signature Caesar dressing. Topped with fresh baked croutons and parmesan cheese. — Add 8oz Grilled Salmon \$12.95 Add Chicken \$7.95</i>	<b>\$9.95</b>

## SANDWICHES

<b>CALIFORNIA PASTRAMI</b> <i>Fresh baked French roll filled with aged peppered pastrami, grilled onion, topped with thousand island dressing and pickles. Served with French fries.</i>	<b>\$16.95</b>
<b>OUR FRENCH DIP</b> <i>Open faced French Roll filled with carved slow roasted prime rib. Topped with grilled onions and mushrooms. Served with French Fries</i>	<b>\$16.95</b>

## BURGERS

<b>THE CHEESEBURGER</b> <i>12 oz Angus beef patty topped with cheddar cheese, pickles, tomato, lettuce and Steven's butter sauce, served with French Fries.</i>	<b>\$9.95</b>
<b>SMOKEHOUSE BURGER</b> <i>Two 12 oz patties topped with fresh smoked bacon, cheddar cheese, tomato, onion and our homemade barbecue sauce. Served with French Fries.</i>	<b>\$16.95</b>

## PASTA

<b>SPAGHETTI WITH MEAT SAUCE</b> <i>Spaghetti noodle served with our homemade meat</i>	<b>\$12.95</b>
<b>CHICKEN FETTUCCINI ALFREDO</b> <i>Fettuccini noodles served with our homemade Alfredo garlic sauce</i>	<b>\$16.95</b>
<b>VITO'S ITALIAN PASTA</b> <i>Spaghetti sautéed in Mama's homemade meat sauce, Italian sausage, topped with fresh Mozzarella cheese baked to perfection. Two pieces of garlic bread and it's goodnight to all</i>	<b>\$18.95</b>

## ENTRÉES

<b>ELI'S MIDNIGHT SNACK</b> <i>Shrimp, scallops, Alaskan king Crab sautéed in a garlic butter. Served on top of fettucine alfredo.</i>	<b>\$35.00</b>
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## ENTRÉES (CONTINUED)

<b>BABY BACK RIBS</b> <i>Full rack of pork ribs topped with garlic French fries and onion rings.</i>	<b>\$28.95</b>
<b>POLLO RANCHERO</b> <i>A large boneless breast of chicken, served with Mexican rice and beans, mushrooms, cheese and a special ranchero sauce.</i>	<b>\$16.95</b>
<b>TAJIN BURRITO</b> <i>A large fresh baked tortilla filled with broiled tajin chicken, refried beans, Mexican rice, cheddar cheese, guacamole, salsa, and sour cream</i>	<b>\$9.95</b>

### Grandpa Steve's Favorite Meal **\$50.00**

24 oz Porterhouse and three Eggs sunny side up, loaded baked potato filled with cheddar cheese, grilled onions, butter, sour cream, bacon, served with our homemade garlic bread.

— ( we serve this only one way no changes allowed) —

## PROTEIN PLATES

Our protein plates are custom to your order. All Entrées include Soup or Salad and our World Famous, Homemade Pasta.  
Choose your Starch and Vegetables below.

### STARCH

*Garlic Mash | Baked Potato | Rice Pilaf | French Fries | Garlic Fries*

### VEGETABLES

*Asparagus Topped with Béarnaise Sauce | Broccoli Topped with Béarnaise Sauce | Crispy Brussel Sprouts With Bacon And Onion*

<b>CHICKEN BREAST 12oz</b>	<b>\$18.95</b>
<b>GRILLED / SAUTÉED SALMON STEAK</b>	<b>\$27.95</b>
<b>GRILLED / SAUTÉED ORANGE ROUGHY</b>	<b>\$27.95</b>
<b>GRILLED HALIBUT</b>	<b>\$31.95</b>
<b>CENTER CUT PORK CHOPS</b>	<b>\$26.95</b>
<b>SIX JUMBO SHRIMP SCAMPI</b>	<b>\$27.95</b>
<b>12oz NEW YORK STEAK</b> <i>sits on top of a light steak sauce</i>	<b>\$32.95</b>
<b>16oz RIBEYE 28 DAY AGED</b> <i>sits on top of light steak sauce</i>	<b>\$39.95</b>
<b>10oz FILET AGED ANGUS STEAK</b> <i>sits on top of light steak sauce -Well done filets will be butterflied-</i>	<b>\$38.95</b>
<b>10oz PRIME RIB</b> <i>Ladies cut</i>	<b>\$24.94</b>
<b>16oz JIM JR PRIME RIB</b>	<b>\$31.95</b>
<b>BIG JIM 32oz PRIME RIB</b> <i>Served with bone</i>	<b>\$44.95</b>
<b>24oz PORTERHOUSE STEAK DRY AGED 28 DAYS</b> <i>sits on top of light steak sauce</i>	<b>\$42.95</b>
<b>22oz ALASKAN KING CRAB LEGS</b>	<b>\$54.95</b>
<b>10oz AUSTRALIAN LOBSTER TAIL</b>	<b>\$64.00</b>

## DINNER COMBINATIONS

<b>SLICED TRIANGLE OF BEEF, CHICKEN BREAST AND SHRIMP SCAMPI</b> <i>Served with rice pilaf and broccoli.</i>	<b>\$27.95</b>
<b>NEW YOUR STEAK AND SHRIMP SCAMPI</b> <i>Served with rice pilaf and broccoli.</i>	<b>\$41.95</b>
<b>NEW YOUR STEAK AND LOBSTER</b> <i>Served with bake potato and asparagus.</i>	<b>\$76.00</b>

**No separate checks**

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# STEVENS STEAK & SEAFOOD HOUSE

## PORTS APERITIFS

COCKBURN SPECIAL RESERVE	\$13.50
SANDEMAN TAWNEY	\$7.50
DRY SACK	\$8.75

## DESSERTS

<b>TIRAMISU</b> <i>A coffee-flavored Italian dessert. It's made with ladyfingers dipped in coffee, layered with a whipped mixture of eggs, sugar, and mascarpone cheese. A Steven's family recipe</i>	\$7.50
<b>THE BEST CHOCOLATE CAKE ON EARTH!</b> <i>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.</i>	\$7.50
<b>HOMEMADE BREAD PUDDING</b> <i>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.</i>	\$7.50
<b>NEW YORK STYLE CHEESECAKE</b> <i>Is Rich with a dense, smooth, and creamy consistency. Topped with ground almonds</i>	\$7.50
<b>OREO CHEESECAKE</b> <i>Just like its New York Style cousin except the almonds have been replaced with bits of Oreo Cookie</i>	\$7.50
<b>CARROT CAKE</b> <i>Two layers of 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.</i>	\$7.50
<b>RED VELVET CAKE</b> <i>An amazing red-brown colored chocolate cake layered with white cream cheese</i>	\$7.50
<b>OLD SCHOOL ICE CREAM</b> <i>Vanilla bean ice cream topped with chocolate fudge and whip cream.</i>	\$5.50
<b>FLAN</b> <i>Custard topped with soft caramel. The smoothest &amp; creamiest. It's the most</i>	\$4.50

## BEVERAGES

COFFEE	\$3.25
TEA	\$3.25
DECAFFEINATED COFFEE	\$3.25
ICED TEA	\$3.25
ICED COFFEE	\$3.25
MILK	\$1.95
CAPPUCCINO	\$4.95
BOTTLED WATER	\$3.50
ESPRESSO	\$4.95
COKE, DIET COKE, SPRITE	\$3.25

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## WINES BY THE GLASS (CATEGORIES FROM MILD TO DRY)

### CHARDONNAY

<b>LA TERRE, CALIFORNIA</b> <i>Fresh Apples, Pears with a touch of apricot mixed in the aroma.</i>	\$7.75
<b>MONDAVI BUTTERY CHARDONNAY</b> <i>Aromas of Apple Pie and a rich creaminess that surrounds you at each sip</i>	\$13.25
<b>LA CREMA</b> <i>Tropical fruit notes of pineapple and a hint of white peach</i>	\$10.25

### WHITES

<b>STELLA ROSA, MOSCATO D'ASTI</b> <i>Sweet but not overly sweet with just enough bubbles. Great as an aperitif or with light meals. Refreshing taste with a clean finish</i>	\$8.50
<b>WHITE ZINFANDEL, LA TERRE, CALIFORNIA, 2008</b> <i>Slightly sweet, with aromas of Strawberries and Tropical Fruit</i>	\$7.50
<b>GEWURZTRAMINER, PACIFIC RIM, COLUMBIA VALLEY, WASHINGTON</b> <i>Crisp with flavors of Lychee, Melon and Tangerine.</i>	\$8.00
<b>PINOT GRIGIO, SANTA MARGARITA, ITALY</b> <i>Dry white wine, intense aroma and bone dry tastes with appealing tastes of Golden Delicious Apples</i>	\$8.00
<b>FUME BLANC, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA</b> <i>Zesty Flavors of Kiwi, Gooseberry, Pineapple and Mangos.</i>	\$11.00

### CABERNET SAUVIGNON

<b>LA TERRE, CALIFORNIA</b> <i>Black Fruit Characters full of Blackberry and Plum with hints of Oak, spices, and Vanilla.</i>	\$7.75
<b>FRANCIS FORD COPPOLA "IVORY LABEL DIAMOND SERIES", CALIFORNIA</b> <i>Aromas of Currants, Raspberry and Vanilla with layers of Plum, Black Cherries, Clove and Anise</i>	\$12.25
<b>CHATEAU STE. MICHELLE, "INDIAN WELLS", COLUMBIA VALLEY</b> <i>Velvety in texture, with ripe Currant and Purple Plum aromas and flavors</i>	\$14.75
<b>SUMMERLAND CABERNET</b> <i>Hints of blackberry , black currant, and forest</i>	\$7.50
<b>SIMI CABERNET</b> <i>Aromas of baking spices, hints of cedar, chocolate, and toasty oak notes from a bright fruit of red cherry, black plum, and Cranberry</i>	\$7.50

### MERLOT

<b>LA TERRE, CALIFORNIA</b> <i>Aromas of Cherries and Blueberries with a slight herbal undertone.</i>	\$7.75
<b>RODNEY STRONG, SONOMA COUNTY, CALIFORNIA</b> <i>Plum and Blueberry flavors with a touch of dried herb and a toasty, spicy Vanilla character.</i>	\$12.25
<b>CHATEAU STE. MICHELLE</b> <i>Light and silky with boysenberry and spice flavors that linger on the finish.</i>	\$7.50

### REDS

<b>STELLA ROSA, ROSSO</b> <i>Semi-sweet, semi-sparkling. Fresh strawberry and red berry characteristics</i>	\$8.50
<b>CHIANTI, RUFFINO, TUSCANY, ITALY</b> <i>Semi-sweet, semi-sparkling. Fresh strawberry and red berry characteristics</i>	\$8.50
<b>PINOT NOIR, RED DIAMOND WINERY, CALIFORNIA</b> <i>Flavors of Red Berries and Black Cherries that ends with a crisp and lingering finish</i>	\$8.50

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<b>KENWOOD PINOT NOIR</b>	<b>\$47.00</b>
<i>Intense aromas of cherries and black raspberries followed by subtle aromas of rose petals and spice with an array of raspberry and plum flavors on the palate with a nice lingering finish</i>	
<b>CASTLE ROCK BLEND RESERVE, COLUMBIA VALLEY CALIFORNIA</b>	<b>\$47.00</b>
<i>Ripe berry flavors with hints of Pepper, Leather, and Vanilla-Spice.</i>	
<b>MALBEC, FINCA LA LINDA, LUJA DE CUYO, MENDOZA, ARGENTINA</b>	<b>\$12.75</b>
<i>A velvety, elegant, and modern wine with a sound structure.</i>	

## WINE BY THE BOTTLE

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### SPARKLING / CHAMPAGNE

<b>BRUT, J. ROGET, CALIFORNIA</b>	<b>\$24.00</b>
<i>Medium dry with crisp fruit flavors. Aromas of Apple and Pear are balanced with notes of toasty yeast and floral nuances.</i>	
<b>SPARKLING, MUMM NAPA BRUT ROSE</b>	<b>\$54.00</b>
<i>Vivid aromas of black cherries, red berries, and citrus</i>	
<b>CHARLES VERCY CUVÉE DE RESERVE BRUT</b>	<b>\$168.00</b>
<i>Hints of yellow flowers, followed by citrus fruits</i>	
<b>CHAMPAGNE, VEUVE CLICQUOT YELLOW LABEL</b>	<b>\$136.00</b>
<i>Aromas of bright and beautiful ripe fruit, poached pear, graded ginger, and light cream</i>	
<b>CHAMPAGNE, BRUT, DOM PÉRIGNON, FRANCE</b>	<b>\$297.00</b>
<i>Notes of Aniseed and dried Ginger linger on the skin of fruits with a smooth, mellow, all-encompassing finish.</i>	
<b>CHAMPAGNE, BRUT, LOUIS ROEDERER, "CRISTAL", FRANCE</b>	<b>\$426.00</b>
<i>Floral, citrus and spice aromas and flavors are at the forefront which is harmonious and well-defined.</i>	
<b>CHAMPAGNE, ACE OF SPADES</b>	<b>\$560.00</b>
<i>Filled with notes of toast, citrus, and white flowers, that blossom on the palate</i>	
<b>CHAMPAGNE, POL REMY BRUT</b>	<b>\$40.00</b>
<i>Light fresh and fruity bubbly, with aromas of apple and peach</i>	

### CHARDONNAY

<b>CASILLERO DEL DIABLO (CONCHA Y TORO), CHARDONNAY, "RESERVA", CHILE</b>	<b>\$28.00</b>
<i>Ripe, mouth filling glazed Pear notes stay fresh and lively, as Honeysuckle and Green Plum mark the finish.</i>	
<b>GEYSER PEAK, CHARDONNAY, SONOMA COUNTY, CALIFORNIA</b>	<b>\$35.00</b>
<i>Aromas of Green apple, Lemon with flavors of Guava, Pineapple, and Pear mixed with creamy finish.</i>	
<b>DUCKHORN</b>	<b>\$78.00</b>
<i>Expressive Chardonnay with layered aromas of peach, citrus zest, and crème brûlée.</i>	
<b>STAG'S LEAP, HANDS OF TIME CHARDONNAY</b>	<b>\$53.00</b>
<i>Pleasing aromas of lightly-spiced Golden Delicious apples and vanilla wafers along with citrus notes of tangerine and lemon.</i>	
<b>CHATEAU STE. MICHELLE, CHARDONNAY, COLUMBIA VALLEY</b>	<b>\$47.00</b>
<i>Notes of citrus and lemon on the pallet that finishes with subtle notes of peach</i>	
<b>FRANCISCAN, CHARDONNAY, NAPA VALLEY, CALIFORNIA</b>	<b>\$42.00</b>
<i>Layered with ripe apple and bright citrus flavors that are framed by rich Vanilla and cream.</i>	
<b>BERINGER, CHARDONNAY, "PRIVATE RESERVE", NAPA VALLEY, CALIFORNIA</b>	<b>\$73.00</b>
<i>Big, ripe and complex, with full-bodied apple, Melon, Pear and citrus notes that gain depth and turn creamy in texture.</i>	

### WHITES

<b>STELLA ROSA MOSCATO D'ASTI</b>	<b>\$28.00</b>
<i>Sweet but not overly sweet with just enough bubbles. Great as an aperitif or with light meals. Refreshing taste with a clean finish</i>	
<b>STELLA ROSA PINOT GRIGIO</b>	<b>\$32.00</b>
<i>Notes of honey, green apple, and pear</i>	
<b>PINOT GRIGIO, SANTA MARGARITA, ITALY</b>	<b>\$40.00</b>
<i>Dry white wine, intense aroma and bone dry tastes with appealing tastes of Golden Delicious Apples</i>	
<b>GEWURZTRAMINER, PACIFIC RIM, COLUMBIA VALLEY, WASHINGTON</b>	<b>\$34.00</b>
<i>Crisp with flavors of Lychee, Melon and Tangerine.</i>	

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<b>RIESLING, CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON</b>	<b>\$33.00</b>
<i>Ripe Peach and Juicy Pear with subtle mineral notes.</i>	
<b>SUTTER FREE, NON ALCOHOLIC WHITE ZINFANDEL</b>	<b>\$22.00</b>
<i>Notes of strawberry and cranberry aromas, leading flavors of ripe berries</i>	
<b>WHITE ZINFANDEL, MARIELLA, CALIFORNIA</b>	<b>\$37.00</b>
<i>Fresh fruit, ripe berry and Watermelon, crisp, refreshing, aromas of Strawberries, Citrus and spice come to the forefront.</i>	
<b>FUME BLANC, FERRARI CARANO, SONOMA COUNTY, CALIFORNIA</b>	<b>\$41.00</b>
<i>Zesty flavors of Kiwi, Gooseberry, Pineapple and Mangos.</i>	

## CABERNET

<b>FRANCIS FORD COPPOLA, CABERNET SAUVIGNON, "IVORY LABEL DIAMOND SERIES", CALIFORNIA</b>	<b>\$44.00</b>
<i>Aromas of Currants, Raspberry and Vanilla with layers of Plum Black Cherries, Clove and Annise.</i>	
<b>SUMMERLAND, CABERNET SAUVIGNON, PASO ROBLES, CALIFORNIA</b>	<b>\$45.00</b>
<i>Black-Fruit focused aromatics, and ripe Plum laced with Cedar, spice and rose petals.</i>	
<b>CHATEAU STE. MICHELLE, CABERNET SAUVIGNON, "INDIAN WELLS", COLUMBIA VALLEY, WA.</b>	<b>\$47.00</b>
<i>Velvety in texture, with ripe Currant and Purple Plum aromas and flavors.</i>	
<b>STAG'S LEAP WINE CELLARS, CABERNET SAUVIGNON, NAPA VALLEY, CALIFORNIA</b>	<b>\$115.00</b>
<i>Aromas of Cassis and Caramel rise and give way to earthy notes of Black Olive, Black Pepper and Truffles.</i>	
<b>SILVER OAK, CABERNET SAUVIGNON, 2016</b>	<b>\$145.00</b>
<i>Aromas and flavors of black currant, rose petals, chocolate, and sandalwood</i>	
<b>CAKEBREAD CELLARS, CABERNET SAUVIGNON NAPA VALLEY, CALIFORNIA</b>	<b>\$137.00</b>
<i>Black Cherry, Plum and Cassis offset by notes of Chocolate, herbs and Cedar.</i>	
<b>GREYSTONE CELLARS CABERNET SAUVIGNON, CALIFORNIA</b>	<b>\$29.99</b>
<i>The bright entry enhances the plum fruit flavors and minerality through the core of this wine. Oak highlights the mid-palate to finish with tobacco, vanilla and toasty notes.</i>	

## MERLOT

<b>RODNEY STRONG, MERLOT, SONOMA COUNTY, CALIFORNIA</b>	<b>\$46.00</b>
<i>Plum and Blueberry flavors with a touch of dried herb and a toasty, spicy Vanilla character and a lingering berry finish.</i>	
<b>RUTHERFORD HILL, MERLOT, NAPA VALLEY, CALIFORNIA</b>	<b>\$65.00</b>
<i>Pleasant with supple Plum and Black Cherry fruit that's smooth and refined.</i>	
<b>CHATEAU STE. MICHELLE, MERLOT, "INDIAN WELLS", COLUMBIAN VALLEY, WASHINGTON</b>	<b>\$55.00</b>
<i>Smooth and generous, Currant and Mocha flavors through a lively finish against supple Tannins.</i>	

## REDS

<b>STELLA ROSA ROSSO</b>	<b>\$25.00</b>
<i>Semi-sweet, semi-sparkling. Fresh strawberry and red berry characteristics.</i>	
<b>CHIANTI, RUFFINO, TUSCANY, ITALY</b>	<b>\$32.00</b>
<i>Black Cherry and sweet spices, smoothly finished with berries, dark chocolate and hints of Vanilla.</i>	
<b>PINOT NOIR, RED DIAMOND WINERY, CALIFORNIA</b>	<b>\$35.00</b>
<i>Flavors of red berries and black cherries that ends with a crisp and lingering finish.</i>	
<b>MALBEC, FINCA LA LINDA, LUJAN DE CUYO, MENDOZA, ARGENTINA</b>	<b>\$46.00</b>
<i>A velvety, elegant and modern wine with a sound structure.</i>	
<b>PINOT NOIR, KENWOOD VINEYARDS, RUSSIAN RIVER VALLEY CALIFORNIA</b>	<b>\$47.00</b>
<i>Enticing flavors of Cherry and Plum blend with floral aromas of rose petals. Castle Rock Blend Reserve, Columbia Valley California</i>	
<b>CASTLE ROCK BLEND RESERVE, COLUMBIA VALLEY CALIFORNIA</b>	<b>\$47.00</b>
<i>Ripe berry flavors with hints of Pepper, Leather, and Vanilla-Spice.</i>	

**CORKAGE FEE \$15.00**

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