

Wine List

Cabernet Sauvignon

B.R. Cohn Sonoma 2006 52.00
 Arbios Alexander Valley 2003 85.00
 Alexander Valley Vineyards 2007 50.00
 Caymus Napa Valley 2007 140.00
 Chimney Rock Napa 2006 124.00
 Delectus Oakville Napa 2003 150.00
 Faust Napa 2005 118.00
 Fisher Unity Napa 2005 66.00
 Frank Family Napa 2005 96.00
 Freemark Abbey Napa 2004 79.00
 Groth Oakville 2006 135.00
 Hess Collection Napa 2005 100.00
 J. Lohr Hilltop Paso Robles 2006 60.00
 Jocelyn Napa 2006 81.00
 Jordan Sonoma 2005 120.00
 La Jota Yountville 2005 76.00
 Pahlmeyer Napa 2005 255.00s
 Paradigm Oakville 2005 140.00
 Pine Ridge Rutherford 2006 105.00
 Raymond Reserve Napa 2006 64.00
 Robert Craig Affinity Napa 2006 78.00
 Rock & Vine North Coast 2005 42.00
 Schweiger Spring Mountain 2004 95.00
 Spring Mountain Napa 2005 105.00
 Stags' Leap Winery Napa 2005 112.00
 Steltzner Stags Leap District 2006 85.00
 Stonestreet Alexander Valley 2005 80.00
 Stratton Lummis Rutherford 2005 60.00
 Terra Valentine Spring Mountain 2005 75.00
 Trefethen Napa 2006 110.00
 ZD Napa 2006 75.00
 Far Niente Oakville, Napa Valley 2006 270.00
 Silver Oak Alexander Valley 2005 150.00
 Silver Oak Napa Valley 2004 225.00
 Charles Krug Vitner's Reserve Napa 2006 145.00
 Francis Ford Coppola Director's Cut Napa 2006 60.00
 Rubicon Estate 2005 325.00
 Stags Leap Artemis Napa 2006 110.00
 Duckhorn Napa 2006 154.00
 Rodney Strong Alexander Crown Sonoma 2005 76.00
 Chateau Montelena Napa 2006 94.00
 Heitz Cellars Napa 2004 112.00
 Silver Palm Napa 2007 42.00

Merlot

Arrowood Sonoma 2005 88.00
 Casa Lapostolle Cuvée Alexander Chile 2007 51.00
 Columbia Crest H3 Washington 2005 41.00
 Duckhorn Napa 2006 120.00
 Gundlach Bundchu Sonoma 2006 92.00
 Merryvale Starmont Napa 2006 60.00
 Miner Stagecoach Vineyard Oakville 2006 90.00
 OS Winery M Washington 2006 82.00
 Regusci Parcel 41 Napa 2006 46.00
 Shafer Napa 2006 115.00
 Swanson Napa 2006 58.00
 Stags Leap Napa 2006 70.00
 Trinchero Chicken Ranch Napa 2006 52.00
 Raymond Reserve Napa 2005 50.00

Pinot Noir

Adelsheim Willamette Valley 2007 62.00
 Anne Amie Willamette Valley 2007 44.00
 Au Bon Climat Santa Barbara 2007 50.00
 Cambria Santa Maria Valley 2007 60.00
 Costa De Oro Santa Maria Valley 2007 64.00
 Dierberg Santa Maria Valley 2007 105.00
 Etude Carneros 2007 93.00
 Etude Fortitude Rose Carneros 2007 45.00
 Fiddlehead Cellars Santa Cruz Mountains 2005 99.00
 Firesteed Cellars Willamette Valley 2007 45.00
 Kent Rasmussen Carneros 2007 82.00
 Kenwood Russian River 2007 43.00
 La Crema Anderson Valley 2007 99.00
 Laetitia Santa Maria Valley 2007 65.00
 Loring Rosella's Santa Lucia Highlands 2007 99.00
 Maysara Estate Reserve McMinnville 2007 75.00
 Paraiso Santa Lucia Highlands 2007 47.00
 Patz & Hall Sonoma Coast 2007 85.00
 Ponzi Tavola Willamette Valley 2007 58.00
 Robert Sinskey Napa 2007 75.00
 Robert Stemmler Carneros 2005 84.00
 Row Eleven California 2007 48.00
 Sanford Santa Cruz Mountains 2007 75.00
 Siduri California 2007 83.00
 Talley Arroyo Grande Central Coast 2007 80.00
 Witness Tree Willamette Valley 2007 66.00

Zinfandel

Coseantino CigarZin Lodi 2007 60.00
 Elyse Morisoli Napa 2007 82.00
 Four Vines Old Vine Cuvée California 2007 40.00
 Ridge Geyserville Sonoma 2007 73.00
 Robert Biale Sonoma Valley 2007 85.00
 Rombauer El Dorado Foothills 2007 72.00
 Rosenblum Paso Robles 2007 45.00
 St. Francis Pagani Ranch Sonoma 2007 51.00
 Starlite Vineyards Sonoma 2007 90.00
 Turley Wine Cellars Napa 2007 80.00

Syrah / Shiraz / Petite Syrah

Syrah Domaine Serene Oregon 2005 105.00
 Syrah Novy Sonoma 2006 52.00
 Syrah Montes Alpha Chile 2006 50.00

Syrah / Shiraz / Petite Syrah (continued)

Syrah Three Rivers Columbia Valley 2004 60.00
 Shiraz Cape d'Estaing Kangaroo Island 2004 88.00
 Shiraz Nugan Riverina 2006 40.00
 Shiraz Marquis Philips 2007 Australia 47.00
 Petite Sirah Chameleon Napa 2005 67.00
 Petite Sirah Elyse Rutherford 2006 88.00
 Petite Sirah Stags' Leap Napa 2006 88.00

Old World Reds

Amarone Masi Costasera Veneto 2005 118.00
 Amarone Tommasi Veneto 2004 140.00
 Barbaresco Cantina del Pino Piedmont 2004 82.00
 Barbera d'Alba Alessandria & Piemonte 2006 45.00
 Ca'Bianca Barolo Piemonte Italy 2003 100.00
 Viberti Barolo Piemonte Italy 2001 120.00
 TeNuTe Silvio Nardi Brunello di Montalcino 2004 135.00
 Brunello di Montalcino Coldisole Tuscany 2005 115.00
 Châteauneuf-du-Pape Château La Nerthe Provence 2005 120.00
 Châteauneuf-du-Pape Domaine Solitude Provence 2006 120.00
 Chianti Classico Riserva Carpineto Tuscany 2006 60.00
 Cotes du Rhone Jean Luc Columbo Rhone 2006 40.00
 Pio Cesare Dolcetto Piedmont 2007 55.00
 Gigondas Domaine des Florets 2007 59.00
 Priorat Palacios Les Terrasses Spain 2005 84.00
 Ripasso Baby Amarone Cesari Veneto 2005 58.00
 Rosso di Montalcino Siro Pacenti Tuscany 2006 86.00
 Super Tuscan Ruffino Modus Tuscany 2006 61.00
 Super Tuscan Tassinai Tuscany 2004 88.00
 Temperanillo Emilio Moro Ribera del Duero 2005 60.00
 Temperanillo Baron de Ley Gran Reserva Rioja 1998 100.00
 Antinori Tignanello Tuscany 2006 195.00
 Tenuta San Guido Sassicaia 2006 450.00

New World Reds

Bondara-Malbec Tikal Patriota Mendoza 2006 60.00
 Malbec Achával Ferrer Mendoza 2007 54.00
 Malbec Crios Mendoza 2007 40.00
 Malbec Luca Mendoza 2007 73.00
 Meritage Bonny Doon "Le Cigare Volant" California 2004 75.00
 Meritage Cain Concept Napa 2005 125.00
 Meritage Clos du Bois Marlstone Alexander Valley 2005 94.00
 Meritage Col Solare Washington 2005 180.00
 Meritage Franciscan Magnificat Napa 2005 105.00
 Meritage Flora Springs Trilogy Napa 2006 125.00
 Meritage Kathryn Kennedy Lateral Santa Cruz 2005 75.00
 Meritage Justin Isoceles Paso Robles 2006 110.00
 Meritage Girard Artistry Napa 2005 80.00
 Meritage Chateau Ste. Michelle Orphelin Columbia Valley 2005 48.00
 Meritage Tandem Peloton California 2004 66.00
 Meritage Viader Napa 2005 180.00
 Sangiovese Altamura Napa 2005 90.00

Bordeaux

Chateau Aney Haut-Medoc 2005 59.00
 Chateau Cos d'Estournel St. Estephe 2004 210.00
 Chateau de Pez St. Estephe 2005 87.00
 Chateau Haut-Segottes St. Emilion 2005 94.00
 Chateau La Rame Bordeaux 2006 50.00
 Chateau Lascombe Margaux 2004 330.00
 Quest Margaux 2000 125.00

Red Burgundy

Gevrey Chambertin Louis Jadot 2005 85.00
 Vignes Franches Nicolas Potel 2006 125.00
 Marsannay Domain Audoin 2005 72.00
 Morgon Jean Foillard 2007 72.00
 Pommard Louis Jadot 2006 87.00
 Savigny le Beaine Bouchard 2006 64.00
 Louis Latour Montagny "La Grande Roche" 2006 42.00

Chardonnay

Arrowood Sonoma 2007 59.00
 Beringer Private Reserve Napa 2007 84.00
 Chalk Hill Napa 2007 92.00
 Clos Du Val Napa 2007 53.00
 Dutton Estate Russian River Valley 2007 77.00
 Far Niente Napa 2007 120.00
 Frank Family Napa 2007 66.00
 Grgich Hills Napa 2007 95.00
 Jordan Sonoma 2007 75.00
 Mer Soleil Central Coast 2007 84.00
 Mount Eden Santa Cruz 2007 100.00
 Newton Unfiltered Napa 2006 118.00
 Ramey Sonoma Coast 2007 84.00
 Rombauer Carneros 2007 75.00
 Sonoma Cutrer Les Pierres Sonoma 2007 92.00
 Shafer Red Shoulder Ranch Carneros 2007 110.00
 Steele Cuvée California 2007 52.00
 Talley Arroyo Grande 2007 60.00
 Tandem California 2007 90.00
 Testarossa Costello Central Coast 2007 75.00
 Witness Tree Willamette Valley 2007 66.00
 ZD Napa 2007 62.00
 Napa Cellars Mt. Veeder 2008 60.00
 Napa Cellars Napa 2008 56.00
 Chateau Montelena Napa 2007 105.00
 Cakebread Cellars Napa 2008 96.00
 Trefethen Napa 2006 52.00

White Burgundy

Chablis Olivier Savary 2007 58.00
 Chablis William Fevre Champs Royaux 2007 55.00

White Burgundy (continued)

Corton-Charlemagne Louis Latour 2005 370.00
 Macon-Chaintre Dominique Cornin 2007 46.00
 Meursault Francois Jobard 2004 150.00
 Pouilly Fuisse Larochette-Manciat 2006 64.00
 Puligny-Montrachet Louis Latour 2006 135.00

Sauvignon Blanc/Sancerre

Chalk Hill Napa 2007 48.00
 Cloudy Bay Marlborough 2008 64.00
 Domaine Vincent Delaporte Sancerre 2006 64.00
 Drylands Marlborough 2007 40.00
 Duckhorn Napa 2008 64.00
 Livio Felluga Friuli 2007 67.00
 Merry Edwards Napa 2007 79.00
 Spottswood Napa 2008 75.00
 Star Lane Santa Maria 2008 55.00
 Sauvignon Blanc Chalk Hill Napa 2007 50.00
 Sauvignon Blanc New Harbor New Zealand 2008 40.00

White Varietals

Albarino Do Ferreiro Riax Baixas 2008 57.00
 Chenin/Viognier Pichot Vouvre Loire Valley France 2007 45.00
 Caymus Conundrum California 2008 60.00
 Gavi di Gavi La Fornace Bergaglio Cinzia Piedmont 2007 41.00
 Greco di Tufo Feudi di San Gregorio Campania 2008 48.00
 Gruner Veldliner Salomon Undhof Austria 2006 45.00
 Muscadet Chateau de la Chesnaie Loire Valley 2007 40.00
 Pinot Blanc Four Graces Willamette Valley 2006 43.00
 Pinot Blanc Zind Humbrecht Alsace 2007 57.00
 Pinot Gris Willamette Valley Vineyards 2008 46.00
 Pinot Gris Trimbach Alsace 2008 52.00
 Pinot Grigio Tommasi Veneto 2007 44.00
 Riesling Erbacher Sweet Germany 2008 40.00
 Riesling Pacific Rim Organic Washington 2008 79.00
 Txakoli Gurrutxaga Spain 2008 42.00
 Viognier Miner California 2007 48.00
 Brandborg Gewurztraminer Umpqua Valle 2007 40.00

Champagne/Sparkling

Avinyo Spain NV 48.00
 Bollinger Special Cuvée NV AY 175.00
 Codornui Pinot Noir Rose NV Spain 41.00
 Dom Perignon Epernay 2000 395.00
 Duval Leroy Paris Series NV 115.00
 Gruet Brut New Mexico NV 41.00
 Iron Horse Brut Sonoma 2002 66.00
 Krug Brut Cuvée Reims NV 475.00
 Laurent Perrier Brut Reims 1999 160.00
 Laurent Perrier Rose Reims NV 240.00
 Moët et Chandon Brut Imperial Rose Epernay NV 150.00
 Moët et Chandon White Star Epernay NV 120.00
 Moët Nectar Imperial Epernay NV 120.00
 Perrier-Jouët Grand Brut Epernay NV 105.00
 Perrier-Jouët Fleur De Champagne 1999 310.00
 Perrier-Jouët Fleur De Champagne Rosé 2002 550.00
 Piper Heidsieck Brut Rose Reims NV 120.00
 Pol Roger Reserve Riems NV 135.00
 Roederer Brut Premier Reims NV 135.00
 Roederer Cristal Reims 2002 550.00
 Ruinart Blanc de Blanc Reims NV 174.00
 Ruinart Rose Reims NV 190.00
 Schramsberg Brut Rose Napa 2004 78.00
 Louis Pedrier France NV 48.00
 Taittinger Brut La Francaise Reims NV 95.00
 Taittinger Comtes Blanc de Blanc Reims 1998 325.00
 Taittinger Com tes Rose Reims 2003 410.00
 Veuve Clicquot La Grande Dame Brut Reims 1998 320.00
 Veuve Clicquot Reims NV 120.00

Wines by the Glass

White

Chardonnay Steele Cuvée California 2007 12.50
 Chardonnay Napa Cellars Napa 2008 13.00
 Chenin/Viognier Pichot Vouvre Loire Valley France 2007 10.00
 Pinot Gris Willamette Valley Vineyards 2008 11.00
 Pinot Grigio Tommasi Veneto 2007 10.00
 Riesling Erbacher Mosel-Saar 2007 8.50
 Etude Fortitude Rose Pinot Noir Carneros 2007 10.00
 Sauvignon Blanc Chalk Hill Napa 2007 12.00
 Sauvignon Blanc New Harbor New Zealand 2008 9.00
 Caymus Conundrum Napa 2008 14.50

Red

Cabernet Sauvignon Alexander Valley Vineyards 2007 12.00
 Cabernet Sauvignon B.R. Cohn North Coast 2006 12.00
 Cabernet Sauvignon Silver Palm Napa 2007 10.00
 Cotes du Rhone Jean Luc Columbo Rhone 2006 9.00
 Malbec Crios Mendoza 2007 9.00
 Meritage Chateau St. Michelle Orphelin Columbia Valley 2006 10.50
 Merlot Columbia Crest H3 Washington 2006 9.75
 Pinot Noir Cambria Santa Maria Valley 2007 14.25
 Pinot Noir Firesteed Cellars Willamette Valley 2007 10.00
 Ripasso Baby Amarone Cesari Mara Veneto 2005 13.25
 Shiraz Marquis Philips Shiraz 2007 Australia 11.00
 Zinfandel Four Vines Old Vines Cuvée California 2007 9.00

Champagnes/Sparklings

Louis Pedrier France NV 12.00
 Perrier-Jouët Grand Brut Epernay NV 19.00
 Schramsberg Brut Rose Napa 2004 18.00



Appetizers

<i>Lowcountry Blue Crab Chowder</i> <i>served with cornbread</i>	9.00
<i>French Onion Soup</i> <i>with baguette crouton and warm Gruyère cheese</i>	9.00
<i>Kobe Beef Tartare</i> <i>capers, dijon mustard and herbs served with potato gaufrette</i>	16.00
<i>Foie Gras</i> <i>pan seared with Drambuie syrup, caramelized pear slices and balsamic onions</i>	19.00
<i>Crème d' Crab</i> <i>colossal lump crabmeat with spicy aioli in a crispy beer-battered onion cup over arugula</i>	19.00
<i>Escargot</i> <i>French snails, cremini mushroom caps and garlic butter with toasted kasseri cheese</i>	13.00
<i>Saffron Steamed Mussels</i> <i>saffron broth steamed mussels with leeks, tomatoes, garlic, fresh herbs and natural jus</i>	14.00
<i>Oysters Rockefeller</i> <i>broiled Gulf oysters topped with local seasoned spinach and hollandaise sauce</i>	14.00
<i>Fried Lobster Tail</i> <i>fresh cold water lobster with dijon tarragon aioli</i>	19.00
<i>Tomato Napoleon</i> <i>fried green tomatoes with shiitake mushrooms, goat cheese and roasted tri-color pepper coulis</i>	12.00
<i>Shrimp Brûlée</i> <i>baked jumbo shrimp with garlic butter, Italian bread crumbs and Parmesan cheese</i>	16.00
<i>Garlic Calamari</i> <i>lightly fried calamari, pan-tossed with sautéed peppers, white wine and garlic butter</i>	14.00

Chilled Seafood

<i>Tuna Tower</i> <i>tuna tartare, lump crabmeat and avocado with lemon chile oil</i>	16.00	<i>Oysters on the Half Shell</i> <i>Malpeque Oysters 1/2 doz. / 1 doz. 11.00 / 21.00</i> <i>Gulf Oysters 1/2 doz. / 1 doz. 8.00 / 15.00</i>
<i>Shrimp Cocktail</i> <i>chilled jumbo shrimp served with cocktail sauce and traditional garnishes</i>	18.00	<i>Chef's Selection of Caviar</i> <i>served with traditional garnishes and crème fraîche</i>
<i>Colossal Crab Cocktail</i> <i>colossal lump crabmeat served with cocktail sauce and traditional garnishes</i>	18.00	<i>Maine Lobster Cocktail</i> <i>Maine lobster with saffron citrus aioli</i>

Salads

<i>Yonges Island Green Salad</i> <i>with chipped pecans, tomatoes and ginger soy vinaigrette</i>	9.00
<i>Bibb Lettuce</i> <i>with Roquefort, walnuts and mandarin orange vinaigrette</i>	10.00
<i>Beefsteak Tomatoes</i> <i>with fresh basil and buffalo mozzarella</i>	12.00
<i>Chilled Wedge of Iceberg</i> <i>with Roquefort dressing and applewood-smoked bacon</i>	9.00
<i>Chopped Caesar</i> <i>chopped romaine lettuce, tomatoes and herbed croutons with shaved Parmesan cheese</i>	10.00
<i>Sliced Tomato and Onion</i> <i>layered beefsteak tomatoes and Vidalia onions with Roquefort dressing</i>	10.00
<i>Baby Arugula Salad</i> <i>with cucumbers, cherry tomatoes, red onions, pepperoncini and creamy feta vinaigrette</i>	12.00
<i>B.L.T. Salad</i> <i>with chiffonade romaine and iceburg lettuces, diced tomatoes, smoked bacon, red onion, candied walnuts and cranberry vinaigrette</i>	12.00

Maine Lobster Family Style

Maine Lobster 3, 4, 5 lb. removed from the shell and served tableside.

<i>Classic Steamed Lobster</i> <i>with melted butter</i>	<i>Mkt. price</i>	<i>Thermadore Lobster</i> <i>with cream, sherry, bread crumbs and parmesan cheese</i>	<i>Mkt. price</i>
<i>Spicy Lobster</i> <i>with miso, ginger, soy and chile cream sauce</i>	<i>Mkt. price</i>	<i>Brandied Lobster</i> <i>with with black cherries, tarragon and herb butter</i>	<i>Mkt. price</i>
<i>Picatta Lobster</i> <i>with lemon, capers, white wine and butter</i>	<i>Mkt. price</i>	<i>Scampi Lobster</i> <i>with fresh basil, white wine and garlic butter</i>	<i>Mkt. price</i>

Please allow 25-35 minutes preparation time for each of the lobster selections

For reservations visit us on-line at: www.grill225.com

Seafood Entrées

<i>Jumbo Shrimp Scampi</i> <i>with garlic, white wine and lemon basil butter sauce</i>	29.00
<i>Jumbo Fried Shrimp</i> <i>with Carolina pineapple slaw and Grill 225 tartar sauce</i>	28.00
<i>Tuna au Poivre</i> <i>pepper-crusted with classic au poivre sauce</i>	33.00
<i>Chilean Sea Bass</i> <i>pan-seared with sea scallops and creamed tasso ham demi-glace</i>	38.00
<i>Broiled Halibut</i> <i>with parsley garlic butter, cherry tomatoes and white wine</i>	30.00
<i>Sea Scallops</i> <i>seared with tarragon shiitake mushrooms, foie gras medallions and black cherry brandy sauce</i>	35.00
<i>Broiled Jumbo Lump Crab Cakes</i> <i>with roasted red pepper Remoulade</i>	30.00
<i>Broiled Maine Lobster 3, 4, 5 lb.</i> <i>served with lemon and butter</i>	<i>Mkt. price</i>

Beef Entrées

<i>USDA Prime Petit Filet Mignon — 10 oz.</i>	39.00
<i>USDA Prime Filet Mignon — 14 oz.</i>	52.00
<i>USDA Prime Bone-in Filet Mignon — 14oz.</i>	68.00
<i>USDA Prime New York Strip — 18 oz. (Centercut, 50 days wet aged)</i>	54.00
<i>USDA Prime Ribeye — 18 oz.</i>	39.00
<i>USDA Prime Veal Rib Chop — 18 oz.</i>	44.00
<i>USDA Bone-in Roasted Prime Rib of Beef — 30 oz.</i>	45.00
<i>USDA Bone-in Prime Ribeye — 24 oz..</i>	59.00

add Roquefort cheese 4.00 or garlic chips 3.00

Specialties

<i>USDA Prime Double Cut Lamb Chops (2 chops)</i>	39.00
<i>Steak au Poivre — 18 oz.</i> <i>USDA Prime Ribeye with classic pepper-crusted au poivre sauce</i>	42.00
<i>Veal Rib Chop</i> <i>stuffed with prosciutto and provolone in a shallot shiitake mushroom reduction</i>	37.00
<i>Bone-in Prime Veal Parmesan</i> <i>with beefsteak tomato reduction and Reggiano Parmesan cheese</i>	35.00
<i>Roma Tomato Pie</i> <i>baked Roma tomatoes, spinach, fresh herbs, mozzarella and feta cheeses in flaky pie crust served with linguine, roasted garlic, fresh basil and olive oil</i>	26.00
<i>Steak Foie Gras</i> <i>USDA prime filet mignon, sliced foie gras with truffled béarnaise, Parmesan cheese and fig demi-glace</i>	49.00
<i>Steak Fromage</i> <i>USDA prime filet mignon stuffed with Roquefort cheese wrapped in applewood-smoked bacon with port wine reduction</i>	44.00
<i>Pizzaaiola New York Strip — 18 oz. (Centercut, 50 days wet aged)</i> <i>USDA Prime New York Strip sliced with garlic, roasted peppers, onions and Parmesan cheese</i>	58.00

Family Style Vegetables & Potatoes

<i>Tomato Risotto with Feta cheese 10.00 — Zucchini Fritters with dill and cucumber crème fraîche 10.00</i>
<i>Asparagus 9.00 — Broccoli Parmesan 10.00 — Sautéed Haricots Vert 9.00 — Sautéed Spinach 9.00 — Creamed Spinach 9.00</i>
<i>Jumbo Mushrooms 10.00 — Sautéed Onions 9.00 — Sautéed Baby Bok Choy 9.00 — Warmed Beets with melted Roquefort 12.00</i>
<i>Grill 225 French Fries 8.00 — Hashbrowns 8.00 — Truffled Potato Chips with warm buttermilk blue cheese 12.00</i>
<i>Baked Potato 6.00 — Mashed Sweet Potatoes with Boursin cheese 12.00 — Fried Green Tomatoes with Creole Crawfish Remoulade 10.00</i>
<i>Grilled Tomatoes with Creamed Spinach and warmed Havarti cheese 12.00 — Linguine with roasted garlic, fresh basil and olive oil 14.00</i>

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