

## Wine List

### Cabernet Sauvignon

Arbios Alexander Valley 2005 85.00  
Alexander Valley Vineyards 2008 48.00  
B.R. Cohn North Coast 2008 50.00  
Caymus Napa Valley 2009 158.00  
Charles Krug Vintner's Reserve Napa 2007 135.00  
Chateau Montelena Napa 2007 100.00  
Chimney Rock Napa 2007 138.00  
Delectus Oakville Napa 2004 150.00  
Duckhorn Napa 2007 150.00  
Far Niente Oakville Napa Valley 2008 198.00  
Faust Napa 2007 118.00  
Fisher Unity Napa 2008 96.00  
Forefront Pine Ridge Vineyards Napa 2008 56.00  
Francis Ford Coppola Director's Cut Napa 2008 60.00  
Frank Family Napa 2007 98.00  
Freemark Abbey Napa 2007 80.00  
Groth Oakville 2008 138.00  
Heitz Cellars Napa 2006 112.00  
Hess Collection Napa 2008 92.00  
J. Lohr Hilltop Paso Robles 2007 54.00  
Jocelyn Napa 2007 81.00  
Jordan Alexander Valley 2006 120.00  
Nickel & Nickel Howell Mountain Voght 2007 165.00  
Pahlmeyer Napa 2006 255.00  
Paradigm Oakville 2007 140.00  
Pine Ridge Stag's Leap District 2006 115.00  
Raymond Reserve Napa 2008 64.00  
Robert Craig Affinity Napa 2008 98.00  
Rodney Strong A. Crown Alexander Valley 2008 78.00  
Rubicon Estate Rubicon Napa 2006 320.00  
Silver Oak Alexander Valley 2006 150.00  
Silver Oak Napa Valley 2006 220.00  
Shafer "One Point Five" Stags Leap District 2008 160.00  
Spring Mountain Napa 2006 125.00  
Stag's Leap Artemis Napa 2007 105.00  
Stag's Leap Winery Napa 2007 100.00  
Stelzner Stags Leap District 2007 76.00  
Stonestreet Alexander Valley 2006 80.00  
Stratton Lummis Rutherford 2008 64.00  
Terra Valentine Spring Mountain 2007 75.00  
Trefethen Estate Napa 2007 120.00  
Trig Point Alexander Valley 2007 52.00  
ZD Napa 2008 60.00

### Merlot

Arrowood Sonoma 2007 89.00  
Casa Lapostolle Cuvée Alexandre Chile 2007 69.00  
Columbia Crest H3 Washington 2008 40.00  
Duckhorn Napa 2008 120.00  
Estancia California 2009 40.00  
Gundlach Bundschu Sonoma 2008 69.00  
Merryvale Starmont Napa 2006 50.00  
Miner Stagecoach Vineyard Oakville 2006 90.00  
OS Winery "M" Washington 2005 82.00  
Ramsay Napa 2009 48.00  
Raymond Reserve Napa 2007 49.00  
Regusci Parcel 41 Napa 2009 46.00  
Shafer Napa 2008 115.00  
Swanson Napa 2007 76.00  
Stag's Leap Winery Napa 2008 66.00  
Trinchero Chicken Ranch Napa 2008 88.00

### Pinot Noir

Adelsheim Willamette Valley 2009 60.00  
Anne Amie Willamette Valley 2008 44.00  
Cambria Santa Maria Valley 2008 52.00  
Carmel Road Monterey 2009 44.00  
Goldeneye Anderson Valley 2007 125.00  
Zepaltas Russian River Valley 2009 66.00  
Dierberg Santa Maria Valley 2007 105.00  
Etude Carneros 2008 90.00  
Fiddlehead Cellars Santa Cruz Mountains 2006 99.00  
Firesteed Cellars Willamette Valley 2008 40.00  
Kent Rasmussen Carneros 2007 82.00  
Kenwood Russian River 2009 43.00  
La Crema Anderson Valley 2007 105.00  
La Posta Glorietta Vineyard Argentina 2008 50.00  
Maysara Estate Reserve McMinnville 2008 75.00  
Patz & Hall Sonoma Coast 2009 68.00  
Perception Russian River 2007 120.00  
Ponzi Tavola Willamette Valley 2009 58.00  
Robert Sinskey Napa 2008 78.00  
Robert Stemmler Carneros 2006 84.00  
Row Eleven Vinas 3 California 2008 48.00  
Sanford Santa Rita Hills 2008 95.00  
Sequana Sarmento Vineyard Monterey 2009 68.00  
Siduri California 2009 83.00  
Talley Arroyo Grande Central Coast 2008 80.00  
Witness Tree Willamette Valley 2008 69.00

### Zinfandel

Cosentino CigarZin Lodi 2008 58.00  
Duckhorn Paraduxx Napa 2007 110.00  
Elyse Morisoli Napa 2007 82.00  
Frog's Leap Napa Valley 2008 45.00  
Murphy Goode "Liars Dice" Alexander Valley 2008 49.00  
Orin Swift "Saldo" Cellars California 2008 66.00  
Perception Russian River 2007 92.00  
Ravenswood Telleschi Dry Creek Valley 2007 61.00  
Ridge Geyserville Sonoma 2009 82.00  
Rombauer El Dorado Foothills 2009 72.00  
Rosenblum Paso Robles 2008 45.00  
St. Francis Pagani Ranch Sonoma 2005 75.00  
Turley Wine Cellars Napa 2009 80.00

Unfortunately, vintage changes and product allocations are out of our control.

Inventory is subject to vary based on each winery's availability.

### Syrab / Shiraz / Petite Syrab

Petite Sirah Elyse Rutherford 2007 88.00  
Petite Sirah Stag's Leap Napa 2008 79.00  
Syrab Amavi Walla Walla Valley 2005 60.00  
Syrab Domaine Serene Oregon 2007 105.00  
Syrab Novy Napa 2009 52.00  
Syrab Montes Alpha Chile 2009 54.00  
Syrab Nickel & Nickel Russian River 2007 110.00  
Shiraz Kangarilla Road McClaren Vale 2008 40.00  
Shiraz Henry's Drive Dead Letter Office South Australia 2005 65.00  
Shiraz Penfolds Thomas Hyland Australia 2008 42.00

### Old World Reds

Amarone Masi Costasera Veneto 2006 135.00  
Amarone Tommasi Veneto 2007 159.00  
Amarone Zenato Veneto 2005 158.00  
Barbera d'Asti Elio Perrone Piedmonte 2010 45.00  
Barbaresco Asij Ceretto 2006 195.00  
Barolo Viberi Piemonte Italy 2005 120.00  
Barolo Pio Cesare Piedmonte 2006 150.00  
Bordeaux Chateau de Pez St. Estephe 2006 110.00  
Bordeaux Chateau Haut-Segottes St. Emilion 2006 96.00  
Bordeaux Chateau La Rame Bordeaux 2009 42.00  
Bordeaux Chateau Lascombes Margaux 2006 258.00  
Brunello di Montalcino Caparzo Tuscany 2005 90.00  
Brunello di Montalcino Coldsolo Tuscany 2005 155.00  
Brunello di Montalcino Tenute Silvio Nardi 2004 155.00  
Châteauneuf-du-Pape Chateau La Nerthe Rhone 2007 125.00  
Châteauneuf-du-Pape Domaine Solitude Rhone 2008 120.00  
Chianti Classico Riserva Carpineto Tuscany 2005 60.00  
Cotes du Rhone Andre Brunel Rhone 2009 42.00  
Dolcetto Pio Cesare Piedmont 2009 58.00  
Gigondas Domaine des Florets Rhone 2009 59.00  
Priorat Palacios Les Terrasses Spain 2008 84.00  
Red Burgundy Gevrey Chambertin Louis Jadot 2007 85.00  
Red Burgundy Beaune Vignes Franches Potel 2007 120.00  
Red Burgundy Marsannay Domain Audoin 2007 72.00  
Red Burgundy Pommard Louis Jadot 2008 98.00  
Red Burgundy Aloxe-Corton Louis Latour 2007 90.00  
Ripasso Baby Amarone Cesari Mara Veneto Italy 2008 54.00  
Super Tuscan Ruffino Modus Tuscany 2007 44.00  
Tempranillo Emilio Moro Ribera del Duero 2006 50.00  
Tempranillo Baron de Ley Gran Reserva Rioja 2001 105.00  
Tenuta San Guido Sassicaia 2007 450.00  
Tignanello Antinori Tuscany 2007 220.00

### New World Reds

Malbec Achável Ferrer Mendoza 2009 64.00  
Malbec Bonarda Blend Tikal Patriota Mendoza 2009 60.00  
Malbec Broquel Argentina 2009 44.00  
Malbec Crios Mendoza 2009 40.00  
Malbec Trapiche Vina Cristina Y Bibiana Coletto 2006 125.00  
Meritage Bonny Doon "Le Cigare Volant" California 2006 75.00  
Meritage Cain Concept Napa 2007 125.00  
Meritage Clos du Bois Maristone Alexander Valley 2006 94.00  
Meritage Col Solare Washington 2006 120.00  
Meritage Flora Springs Trilogy Napa 2007 105.00  
Meritage Franciscan Magnificat Napa 2006 80.00  
Meritage Girard Artistry Napa 2008 78.00  
Meritage Gundlach Bundschu Mt. Cuvee Sonoma 2007 52.00  
Meritage Kathryn Kennedy Lateral Santa Cruz 2007 70.00  
Meritage The Prisoner Napa 2009 80.00  
Meritage Viader Napa 2007 180.00

### Chardonnay

Arrowood Sonoma 2008 64.00  
Beringer Private Reserve Napa 2008 75.00  
Cakebread Cellars Napa 2009 90.00  
Chalk Hill Napa 2009 90.00  
Chamisal Vineyards "Stainless Steel" Central Coast 2009 44.00  
Chateau Montelena Napa 2008 105.00  
Clos Du Val Napa 2008 54.00  
Far Niente Napa 2009 120.00  
Frank Family Napa 2009 70.00  
Grgich Hills Napa 2008 75.00  
Jordan Russian River Valley 2008 75.00  
Liberty School Central Coast 2008 45.00  
Mer Soleil Central Coast 2008 88.00  
Mount Eden Santa Cruz 2005 100.00  
Napa Cellars Mt. Veeder 2009 63.00  
Napa Cellars Napa 2009 54.00  
Newton Unfiltered Napa 2007 120.00  
Patz and Hall "Dutton Ranch" Russian River Valley 2009 68.00  
Perception Russian River 2008 90.00  
Ramey Sonoma Coast 2008 86.00  
Raymond Reserve Napa 2009 40.00  
Rombauer Carneros 2009 75.00  
Shafer Red Shoulder Ranch Carneros 2009 110.00  
Sonoma Cutrer Les Pierres Sonoma 2007 94.00  
Steele Cuvee California 2009 50.00  
Talley Arroyo Grande 2009 60.00  
Trefethen Estate Napa 2009 52.00  
Witness Tree Willamette Valley 2007 69.00  
ZD Napa 2009 60.00

### White Burgundy

Chablis Olivier Savary 2009 58.00  
Chablis William Fevre Champs Royaux 2009 48.00  
Corton-Charlemagne Louis Latour 2009 240.00  
Macon-Chaintre Dominique Cornin 2008 46.00  
Montagny "La Grande Roche" Louis Latour 2009 44.00  
Pouilly Fuisse Domonique Cornin 2007 64.00  
Puligny-Montrachet Louis Latour 2009 115.00

### Sauvignon Blanc/Sancerre

Cakebread Cellars Napa 2009 60.00  
Charles Krug Napa 2010 44.00  
Cloudy Bay Marlborough 2010 64.00  
Domaine Vincent Delaporte Loire Valley 2009 66.00  
Drylands Marlborough 2009 40.00  
Duckhorn Napa 2009 64.00  
Livio Felluga Friuli Italy 2009 67.00  
Spottswood Napa 2010 75.00  
Star Lane Santa Maria 2008 55.00  
Wairau River New Zealand 2010 42.00

### White Varietals

Albarino Do Ferreiro Riax Baixas 2009 57.00  
Brandborg Gewurztraminer Umpqua Valle 2009 40.00  
Caymus Conundrum Napa 2009 55.00  
Chenin Blanc Graham Beck "The Game Reserve" South Africa/Paarl 2009 46.00  
Greco di Tufo Feudi di San Gregorio Campania 2009 42.00  
Gruner Veltliner Gobelburger Austria 2009 45.00  
Muscadet Chateau de la Chesnaie Loire Valley 2009 40.00  
Pinot Blanc Weinbach Alsace 2009 52.00  
Pinot Gris Firesteed Oregon 2008 40.00  
Pinot Gris Willamette Valley Vineyards 2009 44.00  
Pinot Gris Sartori Italy 2010 38.00  
Pinot Grigio Tommasi Veneto 2009 48.00  
Riesling Chateau Ste. Michelle Eroica Washington 2008 49.00  
Riesling Erbacher Mosel-Saar Germany 2009 40.00  
Riesling Pacific Rim Organic Columbia Valley 2009 40.00  
Riesling Willamette Valley Vienyards Oregon 2009 42.00  
Rosé Château d'Esclans Whispering Angel Côtes de Provence France 2010 50.00  
Viognier Ametzoi Spain 2009 42.00  
Viognier Miner California 2009 48.00

### Champagne/Sparkling

Avinyo Cava Spain NV 48.00  
Bollinger Special Cuvée NV 185.00  
Codorniu Pinot Noir Rose Spain NV 41.00  
Dom Perignon Epernay 2002 399.00  
Duval Leroy Brut Vertus NV 78.00  
Iron Horse Brut Sonoma 2006 92.00  
Krug Brut Grande Cuvee Reims NV 425.00  
Laurent Perrier Brut LP Reims NV 120.00  
Laurent Perrier Cuvee Rose Brut Reims NV 240.00  
Louis Perdrier Brut France NV 48.00  
Moet et Chandon Brut Imperial Rose Epernay NV 135.00  
Moet et Chandon Imperial Epernay NV 120.00  
Moet Nectar Imperial Epernay NV 135.00  
Perrier-Jouët Grand Brut Epernay NV 95.00  
Perrier-Jouët Fleur De Champagne 2002 305.00  
Perrier-Jouët Fleur De Champagne Rosé 2002 550.00  
Piper Heidsieck Brut Rose Reims NV 125.00  
Pol Roger Reserve Riems NV 138.00  
Roederer Brut Premier Reims NV 125.00  
Roederer Cristal Reims 2004 515.00  
Ruinart Blanc de Blanc Reims NV 178.00  
Ruinart Rose Reims NV 195.00  
Santa Margherita Proseco Italy NV 65.00  
Schramsberg Brut Rose Napa 2007 95.00  
Schramsberg Mirabelle Rose Napa NV 68.00  
Taittinger Brut La Francaise Reims NV 95.00  
Taittinger Comtes Blanc de Blanc Reims 1998 325.00  
Taittinger Com tes Rose Reims 2003 450.00  
Veuve Clicquot La Grande Dame Brut Reims 1998 325.00  
Veuve Clicquot "Yellow Label Brut" Reims NV 95.00

## Wines by the Glass 6oz. / 9oz. pour options

### White

Chardonnay Raymond Reserve Napa 2009 10.00 / 15.00  
Chardonnay Steele Cuvee 2009 12.50 / 18.75  
Chardonnay Trefethen Estate Napa 2009 13.00 / 19.50  
Chardonnay Napa Cellars Napa 2009 13.50 / 20.25  
Chenin Blanc Graham Beck "The Game Reserve" South Africa/Paarl 2009 11.50 / 17.50  
Pinot Gris Willamette Valley Vineyards 2009 11.00 / 16.50  
Pinot Grigio Tommasi Veneto 2009 12.00 / 18.00  
Riesling Pacific Rim Organic Columbia Valley 2009 10.00 / 15.00  
Rosé Château d'Esclans Whispering Angel Côtes de Provence France 2010 12.50 / 18.75  
Sauvignon Blanc Wairau River New Zealand 2010 10.50 / 15.75  
Sauvignon Blanc Charles Krug Napa 2010 11.00 / 16.50

### Red

Cabernet Sauvignon Forefront Pine Ridge Vineyards Napa 2008 14.00 / 21.00  
Cabernet Sauvignon Stratton Lummis Rutherford 2008 16.00 / 24.00  
Cabernet Sauvignon B.R. Cohn North Coast 2008 12.50 / 18.75  
Malbec Broquel Argentina 2009 11.00 / 16.50  
Merlot Ramsay Napa 2009 12.00 / 18.00  
Meritage Gundlach Bundschu Mt. Cuvee Sonoma 2007 13.00 / 19.50  
Pinot Noir Row Eleven Vinas 3 California 2008 12.00 / 18.00  
Pinot Noir Firesteed Cellars Oregon 2008 10.00 / 15.00  
Pinot Noir Sequana Sarmento Vineyard Monterey 2009 17.00 / 25.50  
Ripasso Baby Amarone Cesari Mara Veneto Italy 2008 13.50 / 20.25  
Shiraz Penfolds Thomas Hyland Australia 2008 10.50 / 15.75  
Zinfandel Cosentino CigarZin Lodi 2008 14.50 / 21.75

### Champagnes/Sparkling Wines

Louis Perdrier Brut France NV 12.00  
Perrier-Jouët Grand Brut Epernay NV 22.00  
Schramsberg Brut Rose 2007 19.00  
Veuve Clicquot "Yellow Label Brut" Reims NV 22.00

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# Grill 225

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## Starters

<i>Lowcountry Blue Crab Chowder</i> <i>served with a cornbread muffin</i>	9.00
<i>French Onion Soup</i> <i>with baguette crouton and warm Gruyère cheese</i>	9.00
<i>Broiled Colossal Lump Crab Cake</i> <i>with lobster tarragon cream and pineapple relish</i>	16.00
<i>Garlic Calamari</i> <i>lightly fried calamari, pan-tossed with sautéed peppers, white wine and garlic butter</i>	14.00
<i>Kobe Beef Tartare</i> <i>capers, dijon mustard, shallots and quail egg 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>Escargot</i> <i>French snails, cremini mushroom caps and garlic butter with toasted kasseri cheese</i>	13.00
<i>Oysters Rockefeller</i> <i>broiled oysters topped with local seasoned spinach and hollandaise sauce</i>	15.00
<i>Fried Lobster Tail</i> <i>fresh cold water lobster served 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>Charcuterie and Artisan Cheeses</i> <i>selection of duck pate, Capicola, Soprosetta, and Serrano cured meats with Bellavitano Merlot, Camembert White Stilton and Sardinian Pecorino cheeses</i>	19.00 / 29.00

## Chilled Seafood

<i>Tuna Tower</i> <i>tuna tartare, lump crabmeat and avocado with lemon chile oil</i>	22.00	<i>Oysters on the Half Shell</i> <i>Malpeque Oysters 1/2 doz. / 1 doz. Mkt. per pc.</i>
<i>Shrimp Cocktail</i> <i>chilled jumbo shrimp served with cocktail sauce and traditional garnishes</i>	19.00	<i>Chef's Selection of Oysters 1/2 doz. / 1 doz. Mkt. per pc.</i>
<i>Colossal Crab Cocktail</i> <i>colossal lump crabmeat served with cocktail sauce and traditional garnishes</i>	19.00	<i>Chef's Selection of Caviar</i> <i>served with traditional garnishes and crème fraiche Mkt. price</i>
		<i>Maine Lobster Cocktail</i> <i>Maine lobster with saffron citrus aioli Mkt. price</i>

## Salads

<i>Yonges Island Mesclun Salad</i> <i>with organic greens, chipped pecans, tomatoes and ginger soy vinaigrette</i>	9.00
<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>B.L.T.</i> <i>with chiffonade romaine and iceburg lettuces, diced tomatoes, smoked bacon, red onion, candied walnuts and cranberry vinaigrette</i>	12.00
<i>Beefsteak Tomatoes</i> <i>sliced beefsteak tomatoes with buffalo mozzarella, fresh basil and balsamic vinaigrette</i>	12.00
<i>Organic Baby Spinach Salad</i> <i>with radishes, red grapes, pistachio nuts, goat cheese and herbed champagne vinaigrette</i>	11.00

## 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 black cherries, tarragon and herb butter</i>	<i>Mkt. price</i>
<i>Piccata 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)*

*A 20% gratuity may be added to parties of six or more. Guest checks are split a maximum of four ways.*

## Seafood Entrées

<i>Jumbo Shrimp and Grits</i> <i>with Applewood-smoked bacon cream sauce over a cheddar grit cake</i>	29.00
<i>Broiled Colossal Lump Crab Cakes</i> <i>with lobster tarragon cream and pineapple relish</i>	32.00
<i>Pan Seared Black Grouper</i> <i>with citrus and cucumber coulis, peach, potato and truffled vegetable timbale</i>	36.00
<i>Tuna Steak Provençal</i> <i>with fresh tomatoes, garlic, white wine, capers and lemon</i>	32.00
<i>Sea Scallops</i> <i>seared with tarragon Shiitake mushrooms, foie gras medallion and black cherry brandy sauce</i>	36.00
<i>Steamed Chilean Sea Bass</i> <i>with ginger broth, green onions and bok choy</i>	36.00
<i>Broiled Maine Lobster 3, 4, 5 lb.</i> <i>served with lemon and butter</i>	<i>Mkt. price</i>

## Beef and Chops

<i>USDA Prime Filet Mignon — 10 oz.</i>	39.00
<i>USDA Prime Filet Mignon (Center cut) — 14 oz.</i>	56.00
<i>USDA Prime New York Strip — 14 oz. (Center cut, 50 days wet aged)</i>	44.00
<i>USDA Prime New York Strip — 18 oz. (Center cut, 50 days wet aged)</i>	54.00
<i>USDA Prime Ribeye — 12 oz.</i>	32.00
<i>USDA Prime Ribeye — 18 oz.</i>	39.00
<i>USDA Prime Bone-in Ribeye — 24 oz.</i>	59.00
<i>USDA Prime Veal Rib Chop — 10 oz.</i>	36.00
<i>USDA Prime Double Cut Lamb Chops (2 chops)</i>	39.00
<i>Heritage Berkshire Pork Chop (French Cut) — 14 oz.</i>	32.00

<i>Additions</i>		<i>Sauces</i>	
<i>Broiled Cold Water Lobster Tail</i> 19.00	<i>Warmed Roquefort Cheese</i> 5.00	<i>Hollandaise Sauce</i> 3.00	<i>Port Wine Reduction</i> 5.00
<i>Shrimp Scampi with Garlic Butter</i> 14.00	<i>Warmed Goat Cheese</i> 4.00	<i>Béarnaise Sauce</i> 3.00	<i>Garlic Butter</i> 4.00
<i>Broiled Jumbo Lump Crab Cake</i> 16.00	<i>Warmed Pimento Cheese</i> 4.00	<i>Chimichurri Sauce</i> 4.00	<i>Apple and golden raisin compote</i> 4.00
<i>Foie Gras - 2 oz.</i> 16.00	<i>Roasted Garlic</i> 4.00	<i>Horseradish Cream</i> 3.00	<i>225 Steak Sauce</i> 2.00
	<i>Pizzaiola</i> 7.00		

## Specialties

<i>USDA Prime Filet Foie Gras — 10 oz.</i> <i>filet mignon, sliced foie gras with truffled Béarnaise, Parmesan cheese and fig demi-glace</i>	49.00
<i>USDA Prime Steak Fromage — 10 oz.</i> <i>filet mignon stuffed with Roquefort cheese wrapped in applewood-smoked bacon with port wine reduction</i>	45.00
<i>Stuffed Veal Rib Chop</i> <i>USDA Prime bone-in veal chop stuffed with prosciutto and provolone in a shallot shiitake mushroom reduction</i>	37.00
<i>Veal Parmesan</i> <i>USDA Prime bone-in veal chop 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 a flaky pie crust served with fresh Tagliatelle pasta, roasted garlic, fresh basil and olive oil</i>	26.00

## Family Style Vegetables & Potatoes

<i>Organic Sautéed Spinach</i> 10.00	<i>Cauliflower Fritters with spicy vidalia onion aioli</i> 10.00	<i>Grill 225 French Fries</i> 8.00
<i>Sautéed Asparagus</i> 10.00	<i>Grilled Tomatoes with Creamed Spinach and warmed Havarti cheese</i> 12.00	<i>Hashbrowns</i> 8.00
<i>Broccoli Parmesan</i> 10.00	<i>Truffled Potato Chips with warm buttermilk blue cheese</i> 12.00	<i>Baked Potato</i> 6.00
<i>Jumbo Mushrooms</i> 10.00	<i>Potatoes Maxim</i> 11.00	<i>Mashed Sweet Potatoes</i> <i>with Boursin cheese</i> 12.00
<i>Creamed Spinach</i> 10.00		<i>Tagliatelle with roasted garlic, fresh basil and olive oil</i> 14.00
<i>Sautéed Bok Choy</i> 9.00		
<i>Fire Roasted Brussels Sprouts with orange and soy</i> 10.00		

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