

Appetizer's & Small Plates

Chef's Creation of Soup \$ 5

Please ask for Today's Selection

Smoked Norwegian Salmon \$ 11

On a Crisp Potato Galette with Sour Cream & Caviar

Wild Mushroom Fricassée \$ 9

Sautéed with Port Wine & Cream, Served in Flaky Pastry

♣ Seared Duck Foie Gras \$ 17

Sautéed Apples & Onion Compote, Flamed with Calvados

Braised Duck Confit \$ 10

Braised Duck leg with White Bean, Rosemary, Thyme & Andouille Sausage

Mojito Glazed Diver Scallops \$ 12

In Lime & Mint Butter Glaze, Coconut Risotto Fritters

Escargots en Crôte \$ 11

In Puff Pastry with Gorgonzola Cheese, Garlic & Mushrooms

Escargots Bourguignon \$ 10

Classical Snails from Burgundy in Garlic, Lemon and Parsley Butter

Shrimp Skewer \$ 12

Wrapped with Apple wood smoked Bacon, Seared with Shallots, Sun dried Tomatoes and Sambuca

Duck & Port Wine Pâté \$ 9

Lingonberry Sauce and Pickled Cucumber Salad

Danish Meat Balls \$ 9

Frikadeller, Pickled Cucumber and Multigrain Bread

Cheese Plate \$ 10

Assorted Import and Domestic Cheeses with Grapes

For a la Carte selection please see

Cheese Menu

Cheese & Pâté \$ 12

Combination of Duck and Port Wine Pâté and the Cheese Plate

♣ Sesame Seared Ahi Tuna \$ 10

Ginger, Soy & Scallion Sauce, Pickled Ginger and Wasabi on the Side

Salads

Vienna House Salad \$ 6

Mixed Greens, Tomatoes, Cucumber, Mushroom and Cheese with Peppercorn Ranch Dressing

Sonoma Salad \$ 7

Mescaline Greens, Raisins, Walnuts, Tossed in Balsamic Vinaigrette Topped with Gorgonzola Cheese and Apples

Tuna Niçoise Salad \$ 19

Grilled Ahi Tuna on Greens with Anchovies, Egg, Calamatti Olives, Haricot Verts, Red Potatoes and Mustard Dressing

Spinach Salad \$ 7

Fresh Mushrooms, Tomatoes, Bacon and Egg, Tossed in Honey Dijon Dressing

Grilled Asparagus & Smoked Prosciutto \$ 10

On Greens with Gruyere Cheese and Aged Sherry, Walnut Vinaigrette

Fresh Mozzarella Cheese \$ 9

Yellow Tomatoes, Fresh Basil and Balsamic Vinaigrette

Caesar Salad \$ 6

Voted One of the Best

July 2009

♣ Consuming Raw or Undercooked food, can be Hazardous to your Health
6 % Florida sales tax added to all Checks, and Gratuity to Parties of 8 or more

Entrées

Wiener Schnitzel \$ 19

With Pan Roasted Potatoes, Red Cabbage, Vegetables and Pickled Cucumber

Jaeger Schnitzel \$ 21

Sautéed Veal medallions, Pan Roasted Potatoes, Red Cabbage, Vegetable and Mushroom Madeira Sauce

Chicken Oscar \$ 24

Chicken Breast Medallions, Lump Crabmeat, Asparagus & Béarnaise Sauce, Au Gratin Potatoes and Vegetables

♣ Rack of Lamb \$ 30

Roasted Smoked Tomato and Shitake Mushroom Sauce with Vegetables and Mashed Potatoes

Roasted Duck \$ 27

½ Duck, Crisp, Served with Red Cabbage, Candied Potatoes, Vegetables and Bing cherry Sauce

Chicken Schnitzel \$ 18

Lightly breaded, Pan Roasted Potatoes, Red Cabbage and Vegetables

Danish Meat Balls \$ 19

Frikadeller, with Red Cabbage, Pan Roasted Potatoes, Vegetables, Demy Glace and Pickled Cucumber

♣ Center Cut Rib Pork Chop \$ 23

Grilled 14 oz Topped with Apple & Onion Compote, Mashed Potatoes and Vegetables

♣ Filet au Poivre \$ 31

*Cracked Black Peppercorn, Au gratin Potatoes Vegetables and Madagascar Pepper Cognac Sauce
With New York Steak \$ 28*

♣ New York Steak \$ 26

*Caramelized Shallots and Gorgonzola Topping
Au Gratin Potatoes & Vegetables*

♣ Filet Mignon \$ 29

Center Cut, Wrapped with Apple Wood Smoked Bacon, Au Gratin Potatoes, Vegetables and Port Wine Sauce

Seafood, Fish & Pasta

Twin Potato Crusted Fillet of Salmon \$ 21

Pinot Noir Sauce, Asparagus & Julienne Carrots

♣ Coriander Dusted Yellow Fin Tuna \$ 23

Mediterranean Tomato Concasse with Olives, Capers and Cilantro with Rice Pilaf and Vegetables

Seafood Combo \$ 26

Catch of the day, Salmon, Shrimp and Sea Scallops, Lemon, Garlic and Parsley Butter, Rice Pilaf and Vegetables

Shrimp & Sea Scallops Scampi \$ 26

Tomato, Spinach, Garlic, Lemon, Butter, Parsley White Wine over Linguini

Pasta a La Paige \$ 18

Angel Hair Pasta, with Fresh Tomatoes, Mushrooms, Garlic, Basil and Garlic in White wine sauce With Grilled Chicken \$ 21

Shrimp Provençal \$ 25

Jumbo Shrimp, Sautéed with Mushrooms, Tomatoes, White Wine, Garlic and Cream, Tossed with Linguini

Grilled Fillet of Salmon \$ 20

*On Greens with Roasted Corn, Tomato, Onion, Cilantro and Black Bean Salsa
(No Potato & Vegetable, Low Fat)*

Steamed Asparagus or Sautéed Spinach as Substitution Additional \$ 3.00

Cabernet Sauvignon

House Selection,	\$ 28
Bure Family, Majesty, Napa	\$ 140
Cannonball, Wine Company, California,	\$38
Carmen, "Reserve", Chili	\$ 36
Clos Du Bois, Briarcrest,	\$ 84
Cosentino, Winery, Napa Valley	\$ 88
DeLoach, California	\$ 34
Geyser Peak, Reserve, Alexander Valley	\$ 69
Girard, Winery Napa Valley	\$ 48
Kenwood, Artist Series, Sonoma	\$ 79
Leonetti Cellars, Walla Walla	\$ 139
Lokoya, Diamond Mt.	\$ 250
Rocca, Yountville California	\$ 109
Rutherford Ranch, Napa Valley	\$ 42
Sequoia Grove, Napa Valley, California	\$ 66
Silver Palm, North Coast, Santa Rosa	\$ 36
Silver Oak, Napa Valley	\$ 189
Silver Oak Alexander Valley,	\$ 120
Thomas Fogarty, Santa Cruz Mountain	\$ 84

Bordeaux,

Chateau Margaux, Premier Grand Cru, 1989	\$ 695
Chateau Mouton Rothschild, 1989 Pauillac	\$ 690
Chateau Grand-Puy-Lacoste, 1995 Pauillac	\$ 350
Chateau Lafitte Rothschild, 1989 Pauillac, France	\$ 670
Chateau Haut-Brion, 2001 Pessac-Leognan	\$ 600
Chateau DuCru Beaucallou, Saint Julien, 1982	\$ 525
Chateau Du Tertre Gr Cru, 1996 Margaux,	\$ 199

Merlot

House Selection,	\$ 28
Artesa, Napa Valley, California	\$ 40
Bogle, Vineyard, California	\$ 30
Canoe Ridge, Chateau St. Michelle Washington State	\$ 45
Duckhorn, Napa Valley	\$ 109
Ferrari Carano, Sonoma, California	\$ 49
Franciscan, Napa Valley, California	\$ 46
Luna Vineyards, Napa Valley, California	\$ 59
Markham Vineyards, Napa Valley, California	\$ 42
North Star, Columbia Valley, Wa.	\$ 69
Red Diamond, Washington	\$ 32
Rombauer Vineyards, Napa Valley	\$ 51
Sebastiani, "Sonoma Cask", California	\$ 37
Stonestreet, Alexander Valley, California	\$ 48

Pinot Noir

House Selection,	\$ 30
Barda, Bodega, Chacra Patagonia, Argentine	\$ 52
Byron, Santa Maria, California	\$ 56
Freres, Willamette, Oregon	\$ 110
Chehalem, Oregon	\$ 79
Sonoma, California	\$ 40
Estate, Santa Maria	\$ 45
River, California	\$ 39
EIEIO & Co., Willamette, Oregon	\$ 99
La Crema, Sonoma	\$ 42
Hartford Court, Lands Edge Vineyards,	\$ 59
Schug, Carneros Estate Winery California	\$ 53

Starfish, Cederquist, Russian River	\$ 68
Wild Horse, Central Coast, California	\$
61	

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Other Red

Amarone, Masi Italy	\$ 79
Grenache, Bitch, South Australia	\$
36	
Grenache, Quivera Dry Creek, Sonoma	\$ 49
Barolo, Michele Chiarlo, Italy	\$
75	
Barbera D'Asti, Michele Chiarlo, Italy	\$
39	
Beaujolais Villages, Louis Jadot, France	\$
31	
Chateauneuf Du Pape, J Vidal. Fleury, Rhone, France	\$
62	
Chateauneuf Du Pape, Château de Beaucastel, 1997	\$
139	
Cotes du Rhone, J Vidal. Fleury, Rhone, France	\$
38	
Chianti Classico, Aziano, Ruffino, Tuscany Italy	\$
36	
Chianti Classico, Reserva, Banfi, Montalcino Italy	\$ 43
Chianti Classico, Reserva, Marchesi Antinori Italy	\$
56	
Gevrey Chambertin, Bouchard Pere et Fils, France	\$
79	
Malbec, Salentein, Mendoza, Argentina	\$ 38
Malbec, Don Miguel Gascon, Mendoza, Argentina	\$
33	
Petit Syrah, Guenoc, Lake County California	\$
38	
Pommard, Epenots, Louis Latour, Premier Cru France	\$
99	
Primitivo, Villa Luisa Puglia, Italy	\$ 30
Shiraz, Hardys, Nottage Hill, Australia	\$ 30
Shiraz, Jacob's Creek, Reserve, Barossa, Australia	\$
36	
Shiraz, Balthazar, Marananga, Barossa	\$
69	
Tuscany, Dievole, Toscana, Italy	\$
49	
Super Tuscan, Campaccio Terrabianca, Italy	\$
63	
Syrah, Fess Parker, Santa Barbara, California	\$
45	
Tempranillo, Miros de Ribera Crianza, Spain	\$ 36
Tignanello, Antinori, Bolgheri Italy	\$
155	
Valpolicella, Mara, Ripasso, Cesari, Italy	\$
42	
Zinfandel, De Loach Nova Vineyard Lake County	\$
44	
Zinfandel, Renwood "Old Wine" Amador California	\$
36	

Meritage & Blends

Amador Sur, Treventino, Argentina	\$
35	

75 % Malbec, 15 % Syrah, 10 % Bonarda	
Archipel, Napa, Sonoma,	\$ 69
(48 % Cab, 32 % Merlot, 18 % Cab Franc)	
Artistry, Girard Napa valley	\$ 74
(59 % Cab, 13 % petite Verdot, 8 % Malbec, 7 % Merlot, 13 % Cab Franc)	
Bonne Nouvelle, Remhoogte Estate, South Africa	\$ 69
(58 % Merlot, 25 % Pinotage, 17 % Cab Sauvignon)	
Col-Solare, Washington,	\$ 69
Antinori & Chateau Ste. Michelle	
Cyrus, Alexander Valley	\$ 89
(80 % Cab, 5 % Cab Franc, 13 % Merlot, 1 % Petit Verdot)	
Elu St. Supery Napa Valley	\$ 68
(Cab, Merlot, Cab Franc, Petit Verdot)	
Legacy, Stonestreet, Napa (Cabernet, Merlot)	\$ 125
Opus One, Mondavi & Rothschild, Napa Valley	\$ 240
Orphelin, Chateau Ste Michelle Columbia Valley	\$ 36
(Syrah, Grenache, Cinsault, Mourvedre, Sangiovese, Petit Verdot, CabSau)	
Optimus, L'Aventure, Stephan Vineyards, Paso Robles	\$ 79
(51 % Syrah, 44 % Cab Sau, 5 % Petit Verdot)	
Meritage, Dry Creek, Sonoma, California	\$ 49
Meritage, Estancia, (Cabernet, Merlot & Petit Verdot)	\$ 48
Meritage, Hahn, Santa Lucia Highlands, California	\$ 39
Murrieta's Well, Livermore Valley	\$ 74
60 % Cab, 22 % Merlot, 12 % Petit Verdot and 6 % Cab Franc	
Penny Black, Post House, Stellenbosch, South Africa	\$ 59
Cab, Merlot, Shiraz and Petit Verdot	
Icon, Syrah Blend, Ravenswood, Sonoma California	\$ 39
Verite, Le Desir, Classical Bordeaux Blend, Sonoma	\$ 210

Wattle Creek, Triple Play, Mendocino, California	\$
49	
Walter Clore, Private Reserve, Columbia Crest 2003	\$
75	
Yangara, Cadenzia Singe Vineyard McLaren Vale	\$
49	
Grenache, Shiraz and Mourvedre	



Champagne & Sparkling

Mumm Napa, Brut Prestige, California	<i>Split</i>	\$ 12	Pommery, Grand Brut, France
<i>Split</i>	\$ 22		
Gloria Ferrer, Royal Cuvee, Brut, California		\$ 47	
G.H. Mumm, Rose Brut, France		\$ 137	
Iron Horse, Brut, California		\$ 60	
Louis Roederer, Cristal Rose 1996, France		\$ 650	
Martini & Rosi, Asti Spumante, Italy		\$ 33	
Moet, White Star, France		\$ 85	
Pommery, Brut Royal, France		\$ 70	
Schramsberg, Mirabelle, Brut, California		\$ 47	
Veuve Clicquot, France		\$ 99	

Chardonnays

House Selection,	\$ 28		
Antinori, Bramito Del Cervo, Umbria, Italy	\$ 43	Bennett Family, Reserve, Russian River	\$ 45
Cuvaison, Carneros, Napa Valley, California	\$ 42	Clos Du Bois, North Coast	\$ 38
Francis Ford Coppola, Director's Cut, Rus River	\$ 42	Kenwood, Yulupa, Sonoma	\$ 34
La Crema, Sonoma Coast, California	\$ 40	Matanzas Creek, Sonoma Valley	\$ 45
Meursault, Louis Latour Cote-D'or, France	\$ 79		
Pouilly Fuisse, Louis Jadot, France	\$ 44		
Puligny Montrachet, Louis Jadot, France	\$ 89	Sebastiani, Sonoma County,	
Sequoia Grove, Carneros, Napa Valley	\$ 48		

Reds by the Glass

<i>Cabernet, House Selection</i>	7.00	<i>Merlot, House Selection</i>
<i>7.00 Pinot Noir</i> , House Selection		<i>7.50 Merlot</i> , Red Diamond,
<i>Washington</i>	8.00	
<i>Merlot</i> , Artesa, Napa Valley, California	10.00	
<i>Cotes du Rhone</i> , J Vidal. Fleury, Rhone, France	9.50	
<i>Cabernet Sauvignon</i> , Rutherford Ranch, Napa	10.50	
<i>Cabernet Sauvignon</i> , Cannonball Wine Co.	10.00	
<i>Shiraz</i> , Hardys, Nottage Hill, Australia	7.50	

Fume & Sauvignon Blanc

<i>Fume Blanc</i> , Ferrari Carano, California	\$ 33
<i>Sauvignon Blanc</i> , Veramonte, Chile	\$30
<i>Sauvignon Blanc</i> , Semillion, Bure family, Sonoma	\$ 48
<i>Sauvignon Blanc</i> , Markham, California	\$ 32
<i>Sauvignon Blanc</i> , Whitehaven, Marlborough	\$ 36
<i>Sauvignon Blanc</i> , Duckhorn, Napa Valley	\$ 54

Riesling

<i>Riesling</i> , House Selection	\$ 30
<i>Riesling</i> , Arsvittis, Moselle, Germany	\$ 35
<i>Piesporter</i> , Michelsberg, Moselle, Germany	\$ 32
<i>Riesling</i> , Spatlese Bernkasteler Doctor Mosel Ger.	\$ 69
<i>Riesling</i> , Zind Humbrecht, Clos Windbuhl, Alsace 92	\$ 59
<i>Riesling</i> , Hogue, Washington State	\$ 34
<i>Riesling</i> , Columbia Crest Grand Est. WA.	\$ 35

Pinot Grigio

<i>Pinot Grigio</i> , St. Margherita, Italy	\$ 45
<i>Pinot Grigio</i> , Maso Canali, Trentino, Italy	\$ 40
<i>Pinot Grigio</i> , Ecco Domani, Italy	\$ 30
<i>Pinot Grigio</i> , Gabiano, Italy	\$ 30

Other White's & Blush

<i>Pinot Blanc</i> , Valley of the Moon, Sonoma	\$ 30
<i>Chinon</i> , Dry Rose, Michell Picard, France	\$ 32
<i>Chenin Blanc-Viognier</i> , Pine Ridge, Napa	\$ 33
<i>Gewürztraminer</i> , Domaine Weinbach Cuvee 1992	\$ 59
<i>Gewürztraminer</i> , Domaine Weinbach Gr Cru 1992	\$ 69
<i>Gewürztraminer</i> , Thomas Fogarty, Monterey Ca.	\$ 39
<i>Grune Veltliner</i> , Concerto by Wolfgang, Austria	\$ 36
<i>White Zinfandel</i> , Beringer, California	\$ 26

Whites by the Glass

<i>Chardonnay, House Selection</i>	7.00	<i>Chardonnay, Clos Du Bois,</i>	
<i>North Coast</i>	9.50	<i>Chardonnay, Sebastiani, Sonoma</i>	8.50
<i>Sauvignon Blanc, Veramonte, Chile</i>	7.50	<i>Pinot Grigio, Gabiano, Italy</i>	
7.00			
<i>Riesling, House Selection</i>	7.50		
<i>White Zinfandel, Beringer, California</i>	6.50		