

PRELUDE

Selections are appetizer-portioned so you may save room for dessert. Served until 10:00 p.m.

Wine suggestions follow each item.

[v] Vegetarian

Soup du jour

Daily selections by our chef 7.25

Mesclun Salad [v]

Mesclun greens, goat cheese and cherry tomatoes with balsamic vinaigrette 7.95

2007 Oyster Bay Sauvignon Blanc (New Zealand) 8.95

Spinach Walnut Salad

Spinach and arugula tossed with toasted walnuts, red onions, diced apples, crumbled goat cheese, crispy bacon and honey lime vinaigrette 7.95

2006 Bollini Pinot Grigio (Trentino, Italia) 7.95

Artichoke Salad [v]

Arugula, artichoke hearts, tomatoes, cucumbers, red onions and chick peas tossed with a roasted artichoke vinaigrette 8.95

2006 La Noble Chardonnay (Vin de Pays de l'Aude, France) 6.95

Chicken Caesar Salad

Herb-rubbed chicken with house-made dressing and toasted focaccia 9.95

2007 Oyster Bay Sauvignon Blanc (New Zealand) 8.95

Cheese Plate for Two

Chef's selection of cheeses served with salami, assorted fruits, olives, nuts and bread (Ask your server for our daily cheese assortment.) 11.95

Ten Year Old Tawny: Fonseca (Douro) 9.95

Antipasto for Two

Fine cuts of salami and prosciutto served with artichoke hearts, marinated onions, olives, roasted peppers, Pyreneese Mountain cheese and cantaloupe 13.95

2006 Stonehaven Shiraz Cabernet (Southeastern Australia) 7.95

Finale Short Ribs

Boneless short ribs, dry-rubbed with Valrhona Cocoa and Illy Coffee, braised in dark beer and caramelized onions, served with roasted yellow potatoes 14.95

2005 St. Francis "Old Vine" Zinfandel (Sonoma) 10.95

Truffle Macaroni and Cheese [v]

Pasta shells in a truffle Gruyere cheese sauce [v] 9.95
add roasted chicken breast 12.95

2006 La Noble Chardonnay (Vin de Pays de l'Aude, France) 6.95

Roasted Vegetable Quesadilla [v]

Roasted tomatoes, asparagus, goat cheese, garlic, caramelized onions, pressed between crisp tortillas 8.95

New Castle Brown Ale 4.25

Mediterranean Pizza [v]

Roasted tomatoes with fresh mozzarella slices, fresh basil leaves, drizzled with balsamic reduction 8.95

2005 St. Francis "Old Vine" Zinfandel (Sonoma) 10.95

White Pizza

Grilled chicken, caramelized onions, feta and lemon cream sauce 9.95

2005 Caymus Conundrum (California) 12.95

Margherita Pizza [v]

Fresh mozzarella and Pomodoro tomato sauce [v] 8.95
add prosciutto and olive tapenade 10.95

2005 Crios de Susana Balbo Syrah/Bonarda (Argentina) 8.95

WINE & BEER

White Wine

100 2006 Bollini Pinot Grigio (Trentino, Italy) 7.95 gl / 29.95 btl

Apple with subtle floral and hazelnut notes

101 2007 Oyster Bay Sauvignon Blanc (Marlborough, New Zealand) 8.95 gl / 34.95 btl

Tropical fruit with an abundant bouquet

102 2005 Caymus Conundrum (California) 12.95 gl / 49.95 btl

Ripe melon flavor with lush texture

103 2006 La Noble Chardonnay (Vin de Pays de l'Aude, France) 6.95 gl / 26.95 btl

Crisp and balanced with peach and honeysuckle

Bottled Beer

Sam Adams Boston Lager 4.25 | New Castle Brown Ale 4.25

Amstel Light 4.25 | Sam Adams Light 4.25

Lindemans Lambic Cassis 7.95 | Youngs Double Chocolate Stout 8.95

Red Wine

300 2006 Angeline Pinot Noir (Mendocino, California) 9.95 gl / 38.95 btl

Blueberry and strawberry with a hint of vanilla

301 2006 Stonehaven Shiraz Cabernet (Southeastern Australia) 7.95 gl / 29.95 btl

Sweet tannins with cassis and blueberry

302 2005 Crios de Susana Balbo Syrah/Bonarda (Mendoza, Argentina) 8.95 gl / 34.95 btl

Plum, black raspberry, spicy

303 2005 St. Francis "Old Vine" Zinfandel (Sonoma) 10.95 gl / 41.95 btl

Black cherry, raspberry and black pepper

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