

LIGHT FARE

MARTINIS—\$9

POMEGRANATE

PEARL POMEGRANATE VODKA
PAMA LIQUEUR / COINTREAU

CHOCOLATE KISS

VAN GOGH CHOCOLATE VODKA
GODIVA WHITE CHOCOLATE LIQUEUR / BAILEYS

PEAR

GREY GOOSE PEAR VODKA
PEAR LIQUEUR / TRIPLE SEC

ESPRESSO

VAN GOGH ESPRESSO VODKA
ESPRESSO / KAHLUA / BAILEYS

SOUR APPLE

KETEL ONE VODKA / MIDORI LIQUEUR
SOUR APPLE SCHNAPPS / SOUR MIX

CLUB CLASSIC

BOMBAY SAPPHIRE / VERMOUTH
BLUE CHEESE STUFFED OLIVES

WINE

WHITES

CANALETTO PROSECCO, ITALY	9
STERLING VINTNERS CHARDONNAY, SONOMA	9
SIMI CHARDONNAY, SONOMA	10
BOCAGE UNOAKED CHARDONNAY, MONTEREY	9
CANALETTO PINOT GRIGIO, ITALY	8
OYSTER BAY SAUVIGNON BLANC, NZ	10
POMELO SAUVIGNON BLANC, NAPA	8
CANALETTO MULLER THURGAU, ITALY	8
CUPCAKE RIESLING, WASHINGTON	11

REDS

STERLING VINTNERS CABERNET, SONOMA	9
ROOT 1 CABERNET, CHILE	8
LOS VASCOS CABERNET, CHILE	10
ST. FRANCIS ZINFANDEL, SONOMA	11
HIGH NOTE MALBEC, ARGENTINA	8
BENCHMARK SHIRAZ, AUSTRALIA	11
WATERBROOK MÉLANGE, WASHINGTON	9
MARQUES DE CACERES RIOJA, SPAIN	8
BANFI CHIANTI CLASSICO, ITALY	8
BLACKSTONE MERLOT, NAPA	9
BERINGER FOUNDERS ESTATE MERLOT, NAPA	8
WILLAMETTE PINOT NOIR, OREGON	11
DOGAJOLO TOSCANA ROSSO, ITALY	10

SMALL PLATES

SHRIMP COCKTAIL

3 JUMBO SHRIMP /
COCKTAIL SAUCE/ LEMON
9

JUMBO LUMP CRAB CAKE

WHOLE GRAIN MUSTARD SAUCE
12

STEAK FRITES

HORSERADISH CREAM DIPPING SAUCE
12

CAJUN FRITES

CILANTRO AIOLI
5

FRIED CALAMARI

SPICY REMOULADE
9

HARTFORD CLUB LOBSTER STEW

MAINE LOBSTER / CRÈME / SHERRY
10

BLACK ANGUS BURGER

CHOICE OF:
AGED CHEDDAR / SWISS OR BLEU CHEESE
SMOKED APPLE WOOD BACON
SAUTÉED ONIONS OR MUSHROOMS
SERVED WITH SEASONED FRIES
12

BBQ PORK SANDWICH

SOUTHERN SLAW / BRIOCHE
10

BUFFALO CHICKEN SALAD

ROMAINE HEARTS / CELERY
BLUE CHEESE DRESSING
10

TRADITIONAL CAESAR SALAD

ROMAINE HEARTS / CROUTONS
HOUSE MADE DRESSING
7

WITH GRILLED SALMON 14

WITH GRILLED CHICKEN 11

WITH SAUTÉED SHRIMP 15

WITH CRAB CAKE 18

CRAB CAKE 17