

Seasons 52

FRESH | GRILL 52

Seasonally inspired cooking with every item under 475 calories



autumn

Flatbreads

- Rosemary & Parmesan Cheese Crispbread 3.75
- Ripe Plum Tomato Flatbread with fresh basil, roasted garlic essence and melted Parmesan cheese 7.75
- Spicy Chipotle Shrimp Flatbread with grilled pineapple, Feta cheese and roasted poblano peppers 9.95
- Garlic Chicken Flatbread with balsamic red onions, roasted red peppers and Mozzarella cheese 8.50
- Grilled Steak & Cremini Mushroom Flatbread with fresh spinach and Wisconsin blue cheese 8.95

Appetizers

- Farmer's Market Vegetable Soup or Chef's Soup of the Day Bowl 5.25 Cup 4.75
- Colorado Buffalo Chili with corn cakes and cilantro sour cream Bowl 5.75 Cup 5.25
- Edamame whole soybeans steamed and served hot with Japanese green tea salt 4.75
- Spicy Chicken Chile Relleno with goat cheese and spinach on pico de gallo 8.95
- Housemade Sonoma Goat Cheese Ravioli with roasted garlic and sweet basil in a light tomato broth 7.75
- Ahi Tuna Seared Rare sliced and served chilled with Asian cucumber salad and sesame crisps 11.50*
- Teriyaki Sesame Chicken Skewers with roasted Hawaiian pineapple and tropical fruit salsa 8.50
- Canadian Black Mussels Marinara steamed in zesty marinara sauce with garlic croutons 8.95
- Caramelized Crab & Shrimp Stuffed Mushrooms with roasted garlic and Parmesan cheese 8.95
- Gulf Shrimp Cocktail with fresh lemon, French dressing and cocktail sauce 9.95

Small Salads

- Cranberry Tabbouleh with fresh mint, lemon, cucumbers, tomatoes and toasted almonds 4.95
- Mixed Greens Salad with toasted pumpkin seeds, grape tomatoes, cucumbers and white balsamic vinaigrette 5.25
- Kalymnos Greek Salad with Feta cheese, cucumbers, tomatoes, thin red onions and kalamata olives 7.50
- Baby Spinach Salad with fresh sliced seasonal pears, toasted pine nuts and crumbled blue cheese 6.75

Entrée Salads

- Autumn Market Vegetable Plate with golden beets, butternut squash, grilled tofu and organic Lundberg wild rice 12.95
- Grilled Chicken Salad with roasted peppers, tomatoes, capers, Caesar dressing and Parmesan cheese 11.75
- Tamarind-Glazed Salmon Salad with tropical salsa, festive greens and cumin-lime vinaigrette 14.95
- Mediterranean Shrimp Salad with spinach, chick peas, roasted peppers, cucumber, tomato and Feta cheese 11.95
- Grilled Duck Breast Chop Salad with jícama, grilled fruit, toasted almonds, hoisin and sesame dressing 13.95

Fish & Seafood

- Tiger Shrimp Penne Pasta and market vegetables sautéed in a lemon-basil sauce with Parmesan cheese 16.95
- Caramelized Sea Scallops grilled and served with roasted asparagus and sundried tomato pearl pasta 18.95
- Cedar Plank Atlantic Salmon with whole-roasted sweet carrots, fresh asparagus and red bliss potatoes 17.95
- Roasted Crab-Stuffed Shrimp with a medley of fresh market vegetables in a light garlic sauce 21.95
- Grilled Boneless Rainbow Trout with parsley new potatoes, fresh roasted vegetables and broiled lemon 15.95

Poultry & Meat

- Chicken Breast Cabernet with Lundberg wild rice, broccoli, mushrooms, pearl onions and red wine sauce 14.95
- Wood-Roasted Pork Tenderloin with soft corn polenta, fresh leaf spinach, cremini mushrooms and sherry glaze 16.95*
- Grilled Rack of New Zealand Lamb with red bliss potatoes, asparagus, balsamic red onions and Dijon sauce 26.95*
- Char Crust Filet Mignon with garlic mashed potatoes, fresh vegetables and tamarind sauce 25.50*

Desserts

Mini Indulgences ... individual servings of classic desserts 2.50 ea

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|-------------------------------|------------------------------------|
| Key Lime Pie | Mocha Macchiato |
| Old-Fashioned Carrot Cake | Rocky Road |
| Pecan Pie with Vanilla Mousse | Pumpkin Pie with Ginger Snap Crust |
| Market Fresh Fruit | Chocolate and Peanut Butter Mousse |

Espresso 3.00 • Cappuccino 3.50 • Hot Tea 2.50 • Coffee 2.50

Fiji (1 liter) 5.50 • San Pellegrino (1 liter) 5.50

*THESE MENU ITEMS ARE COOKED TO THE LEVEL OF DONENESS YOU REQUEST. CONSUMING RAW OR UNDERCOOKED MEATS OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

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9/15/09-D



wine



DRINK THESE BEFORE THEY BECOME FAMOUS

	GLASS	BOTTLE
Tilia Torrontes , Salta '08/'09	7.5	30
Mulderbosch Chardonnay , Stellenbosch '05	10	40
Leanne Vineyard Pinot Noir , Rogue '06	10	40
Planeta 'Segreta' Nero d'Avola/Merlot , Sicily '07	9	36

MARTINIS & UP DRINKS

POMEGRANATE MARGARITA MARTINI
Patrón Silver Tequila, Patrón Citrónge
& Pomegranate Juice 12.75

MIDNIGHT MARTINI
Blavod Vodka, Blue Raspberry
& Cranberry Juice 10.25

CITRUS SOUR APPLE MARTINI
Ketel One Citroen Vodka with Fresh
Lime Juice & Sour Apple Schnapps 9.25

MANDARIN ORANGE COSMOPOLITAN
Hanger One Mandarin Orange
Blossom Vodka & Patrón Citrónge 12.25

RASPBERRY SWEET TEATINI
Fire Fly Sweet Tea Vodka
& Raspberry Puree 9.25

HAWAIIAN PINEAPPLE COSMOPOLITAN
Van Gogh Pineapple Vodka
& Patrón Citrónge 12.25

CHOCOLATES & ESPRESSO MARTINI
Van Gogh Double Espresso Vodka,
Bailey's Irish Cream & Godiva Chocolate
Liqueur 11.25

BEERS

Amstel Light	5.25
Budweiser	4.50
Bud Light	4.50
Corona	5.25
Guinness	5.25
Haake Beck	4.50
Heineken	5.25
Michelob Ultra	4.50
Miller Lite	4.50
Newcastle Brown Ale	5.25
Sam Adams Lager	5.25
Samuel Smith's Lager (Organic)	5.50
Sierra Nevada	5.25
Stella Artois	5.25

COGNACS & BRANDIES

Rémy Martin V.S.O.P.	14
Hennessy V.S.	13
Hennessy Paradis	60

SINGLE MALT SCOTCH

Glenfiddich, 12 Year Old	10
Glenlivet, 12 Year Old	10
Macallan, 12 Year Old	12
Macallan, 18 Year Old	25

CORDIALS & LIQUEURS

B&B	Godiva Chocolate
Bailey's Irish Cream	Grand Marnier
Chambord	Kahlua
Cointreau	Licor 43
Amaretto DiSaronno	Midori
Drambuie	Sambuca Romana
Frangelico	Southern Comfort
Galliano	Tia Maria

Our wine list has been hand selected by our Master Sommelier, George Miliotes, who is the 152nd Master Sommelier in the world. Several wines on this list are from makers who are producing wines made from organically-grown grapes.

Whites

Chardonnay

apple to citrus to tropical fruit, listed light to heavy oak

	GLASS (¼ bottle)	BOTTLE
Indaba, West Cape '08	6.25	25
Geyser Peak, Alexander '07	7.25	29
Greg Norman Estates, Eden '07/'08	8	32
Carmel Road, Monterey '08	9	36
Markham, Napa '06/'07	10.5	42
Radford Dale, Stellenbosch '08	11	44
Verget Macon-Villages, Burgundy '08	12	48
ZD, California '07	12.5	50
Mer Soleil, Central Coast '06/'07	15	60
Cakebread, Napa '08	18	72
Domaine Gagey, Beaune Greve 1 st Cru <i>Le Clos Blanc</i> , Burgundy '06 (Organic)	90	
Far Niente, Napa '07	90	

Pinot Grigio / Pinot Gris

ripe apple with a touch of almond and light body

Santa Julia, Mendoza '09	7	28
King Estate, Willamette '07/'08	10	40
Masi <i>Masiano</i> , Veneto '07	38	
Conte Brandolini, Friuli-Venezia Giulia '08	11	44

Pinot Blanc

peaches and cream and kiss of oak

Selbach-Oster, Mosel '06	11	44
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Sauvignon Blanc

pink grapefruit and crisp finish

Brampton, West Cape '07	7.25	29
Honig, Napa '08	9	36
Mulderbosch, Stellenbosch '07/'08	11.5	46
TENZ, Marlborough '07	50	

Riesling

fruity to lightly sweet with a finish like a perfect Granny Smith apple

Selbach-Oster <i>Kabinett</i> , Mosel '07/'08	8.25	33
Selbach <i>Spatlese</i> , Mosel '07	9.5	36
Sokol Blosser <i>Evolution</i> , American MV	40	
Eroica, Columbia '07/'08	11	44

Fabulous Unoaked Whites

crisp and clean, listed sweet to dry

Martin & Weyrich <i>Moscato Allegro</i> <i>Moscato</i> , California '07	8.5	34
Pacific Rim <i>Gewürztraminer</i> , Yakima '07	7	28
Paso a Paso <i>Verdejo</i> , La Mancha '07/'08	7.25	29
Raats Family <i>Original Chenin Blanc</i> , Coastal '08	7.5	30
Salomon <i>Hochterrassen Grüner Veltliner</i> , Kamptal '07	38	

White Zinfandel

Woodbridge by Robert Mondavi, California '08/'09	6.25	25
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Sparkling

perfect any time

Marques de Gelida Brut, Cava '04/'05	7.75	31
Schramsberg <i>Mirabelle</i> , North Coast MV	35	
Domaine Carneros, Carneros '04/'05 (Organic)	55	
Chartogne – Taillet <i>Cuvee Sainte Anne</i> , Champagne MV	14	70
Gimonnet <i>Cuvee Gastronom</i> , Champagne '02/'04	85	

Dessert Wines

	3-oz POUR
Selbach-Oster Bernkasteler Badstube Riesling Auslese, Mosel '06	8
Royal Tokaji Wine Company Aszu 5 Puttonyos Tokaji, Hungary '05	13

Ports

	3-oz POUR
Fonseca Late Bottle Vintage Port '03	9
Warre's Otima 10-Year Aged Tawny Port	11

Reds

Merlot

velvety with plush tannin

	GLASS (¼ bottle)	BOTTLE
Honoro Vera, Jumilla '07	6.25	25
Ray's Station, North Coast '06	8.5	34
Chateau Ste. Michelle <i>Indian Wells</i> , Columbia '06/'07	10.5	42
St. Francis, Sonoma '06	12	48
Robert Mondavi, Napa '05/'06	50	
Gargiulo <i>Money Road Ranch</i> , Oakville '05	15	60
Chappellet, Napa '06	62	
Twomey, Napa '05	90	

Pinot Noir

silky smooth and sexy

Mirassou, California '08	6.5	26
Carlidge & Browne, California '07/'08	7.5	30
Sebastiani, Sonoma Coast '07	9.5	38
Kim Crawford, Marlborough '07/'08	11	44
Schug, Sonoma Coast '07	13.5	54
Chehalem 3 <i>Vineyard</i> , Willamette '07	66	
Sinskey, Carneros '06 (Organic)	68	
Scott Paul <i>La Paulée</i> , Willamette '06/'07	70	
Jadot Beaune 1 st Cru, Burgundy '06 (Organic)	75	
Etude, Carneros '06	80	
Freeman, Russian River '06	90	

Shiraz/Grenache

rich and plump with power

De Fuego <i>Old Vines</i> , Calatayud '07/'08	7.25	29
Woop Woop, South Eastern Australia '08	8.5	34
St. Hallett <i>Gamekeeper's Reserve</i> , Barossa '06/'08	9.5	38
Winner's Tank, Langhorne Creek '07	12	48
Torbreck <i>Woodcutter's</i> , Barossa '08	55	
Elderton, Barossa '06	60	
Joseph <i>Angel Gully</i> , McLaren Vale '03	80	

Petite Sirah

blackberry flavors, inky purple color and strong tannins

Markham, Napa '03	14	56
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Zinfandel

spicy with ripe fruit and perfect for food off the wood-burning grill

Christopher Vineyard, Napa '06	9	36
Ravenswood, Napa '06	10	40
Seghesio, Sonoma '08	42	
Ravenswood <i>Teldeschi</i> , Dry Creek '06	65	

Tempranillo

animal and exotic, perfect with red meat

Sierra Cantabria Crianza, Rioja '05	9.5	38
Muga <i>Prado Enea</i> Gran Reserva, Rioja '00/'01	85	

Sangiovese

cherries and earth screaming for food

Santa Cristina, Tuscany '07/'08	6.75	27
Retromarcia, Chianti Classico '06/'07	9.5	38
Antinori <i>Pèppoli</i> , Chianti Classico '06/'07	58	

Cabernets & Bordeaux Varietals

the kings of the reds with tannin, force and structure

Concha y Toro <i>Xplorador</i> , Central '08	6.25	25
Casillero del Diablo <i>Carmenere</i> , Central '07/'08	7.25	29
Gascon <i>Malbec</i> , Mendoza '08	8.25	33
Chateau de Parenchère, Bordeaux '06	9	36
Lake Sonoma Cabernet, Alexander '06	11	44
Catena <i>Vista Flores</i> , <i>Malbec</i> , Mendoza '06	10	40
Mulderbosch <i>Faithful Hound</i> , Stellenbosch '05	12.5	50
De Toren <i>Fusion V</i> , Stellenbosch '06	15	60
Tom Eddy <i>Elodian</i> , Napa '05	18	72
Radford Dale <i>Gravity</i> , Stellenbosch '06	66	
Chappellet <i>Signature</i> , Napa '07	75	
Altamura, Napa '05/'06	95	
Penfolds <i>Bin 389</i> Cabernet/Shiraz, South Australia '04	15	60
Joseph Phelps, Napa '05/'06	90	
Silver Oak, Alexander '05	110	
Caymus, Napa '06/'07	125	
Caymus <i>Special Selection</i> , Napa '06	225	
Silver Oak, Napa '04	200	

Organic - Produced with organically-grown grapes