

Wine List

Please note: Although we update our wine list regularly, the years indicated may change as our wine inventory is restocked. Please inform your server or bartender if you wish to make another selection if the indicated year is unavailable.

White Wine

Light-bodied – the wines listed below range from light and fruity to dry and crisp. These are nice summer wines, and complement raw shellfish and mild-flavored fish particularly well.

Bin

2	Gewurtztraminer , Hogue 2014/15 (Wash. State).....	27.00
1	Pinot Grigio , Cape May Winery 2015/16 (Cape May, New Jersey).....	35.00
89	Dry Pinot Grigio , Hawk Haven Vineyard 2015/17 (Cape May, New Jersey).....	32.00
88	Pinot Grigio , Vicolo della Venezia 2016/17 (Italy).....	27.00
28	Pinot Grigio , Alois Lageder 2014 (Italy).....	33.00
29	Pinot Grigio , Santa Margherita 2016 (Italy).....	52.00
5	Riesling , Dr. L (Loosen Bros.) 2016 (Germany) <i>fruity (sweet) Riesling</i>	26.00
8	Riesling , Hogue 2014/16 (Wash. State) <i>off-dry Riesling</i>	26.00
7	Dry Riesling , Hawk Haven Vineyard 2016/17 (Cape May, New Jersey)	32.00

Medium-bodied – these wines go well with fish and shellfish and poultry. These wines would also be a good choice if you would like to cut, rather than emphasize, the richness of foods like lobster tail with butter, crab imperial, stuffed lobster or chicken with a rich, cream-based sauce.

Bin

12	Fumé Blanc (<i>Sauvignon Blanc</i>), Ferrari-Carrano 2015/16 (Calif.-Sonoma).....	35.00
146	Macon-Villages (<i>Chardonnay</i>), Louis Jadot 2015/16 (France – Burgundy).....	30.00
20	Sauvignon Blanc , Mulderbosch 2015 (South Africa).....	33.00

Full-bodied – Wonderful with salmon, lobster, crab imperial, tuna, swordfish, bluefish, mahi-mahi, mako shark, chicken and veal, since full-bodied white wines will generally enhance the richness of these dishes. The California chardonnays aged in oak accentuate the smoky flavors of grilled fish and chicken.

Bin

218	Chardonnay , Cape May Winery 2015/16 (Cape May, New Jersey).....	35.00
133	Chardonnay , Chalk Hill 2015/16 (Calif.)	39.00
13	Chardonnay , Kendall-Jackson (Vintner's Reserve) 2015/16 (Calif.)	34.00
401	Chardonnay , Joseph Phelps 2012/15 (Calif.-Sonoma Coast).....	59.00
402	Chardonnay , Jordan Winery 2013 (Calif.-Russian River Valley)	62.00
9	Chardonnay , Rombauer 2015/16 (Calif.-Carneros).....	75.00
132	Pouilly Fuisse , Louis Latour 2014 (France – Burgundy)	44.00
3	Sancerre , Domaine de la Pierre 2016 (France – Loire)	42.00

Rosé Wine

304	Flying Press Rosé Hawk Haven Vineyard 2015 (Cape May, New Jersey) <i>fruity</i>	23.00
315	Rosé - Malbec Alta Vista 2016 (Argentina) <i>dry</i>	24.00

Red Wine

Light-bodied – These are relatively fruity and light. Try these wines with basic preparations of chicken or veal or with meaty grilled fish such as swordfish or mahi-mahi.

Bin

306 **Proprietor's Red Blend** Hawk Haven Vineyard 2014/16 (Cape May, NJ).....29.00

Medium-bodied – Excellent with veal, grilled pork chops or pork tenderloin, or grilled steak fish such as tuna or swordfish (if a red rather than a white wine is desired).

Bin

403 **Chianti Ruffina** Selvepiana 2014/15 (Italy).....37.00
61 **Malbec** Pascual Toso 2014/15/16 (Argentina)31.00
62 **Merlot** Columbia Crest 2013 (Wash. St.-Columbia Valley).....30.00
11 **Merlot** Grgich Hills Estate 2012/13 (Calif.-Napa).....80.00
217 **Montepulciano** Vicolo 2015/16 (Italy).....29.00
219 **Pinot Noir** Acacia 2014/15 (Calif.-Napa)50.00
220 **Pinot Noir** La Crema 2014/15 (Calif.-Sonoma Coast)45.00
214 **Pinot Noir** Ménage á Trois 2014 (Calif.)34.00

Full-bodied – These wines will stand up nicely to grilled steaks, grilled lamb chops or leg of lamb and other rich, intensely flavored dishes.

Bin

64 **Amarone - Capitel de'Roari** Righetti 2012/13 Reserve (Italy-Valpolicella)70.00
307 **Cabernet Sauvignon** Cape May Winery 2015 (Cape May, New Jersey).....39.00
107 **Cabernet Sauvignon** Grgich Hills 2013/14 (Calif. - Napa).....100.00
57 **Cabernet Sauvignon** J. Lohr Estates 2015/16 (Calif. - Paso Robles)35.00
63 **Cabernet Sauvignon "Artemis"** Stag's Leap Wine Cellars 2014/15 (Calif.-Napa)90.00
67 **Chateauneuf-du-Pape** Pere Anselme (France-Rhone).....62.00
215 **The Prisoner** The Prisoner Winery *red heritage* 2014/15/16 (Calif.-Napa)92.00
305 **"Q" (Quill)** Hawk Haven Vineyard 2014/15 (Cape May, NJ)44.00
80 **Shiraz** Rosemount Estates 2016 (South Eastern Australia)29.00
171 **St. Emilion** Barton & Guestier 2015 (France-Bordeaux)40.00
216 **Zinfandel** Ridge - Geyserville 2015 (Calif.-Alexander Valley)65.00

Champagne, Sparkling Wine and Dessert Wine

Bin

91 **Prosecco** (Italy)..... (187 ml) 9.00
92 **Korbel Brut** (Calif.-Napa) (187 ml) 9.00
90 **Mumm's Cuvée Napa Brut** (Calif.-Napa).....50.00
91 **Nicolas Feuillatte Blue Label Brut** (France)67.00
95 **Veuve Cliquot Ponsardin** (France)(half bottle) 55.00; (full bottle) 99.00
308 **Isaac Smith Apple** (Cape May Winery, Cape May County, NJ) ... (glass) 7.50; (bottle) 27.00
309 **Nivolo** Moscato D'Asti, Chiarlo 2014 (Italy) 29.00 (half bottle)
97 **Pacific Rim Vin D' Glaciere** Muscat 2014 (Calif.)..... 32.00 (half bottle)