

# 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	<b>Gewurtztraminer</b> , Hogue 2015 (Wash. State).....	29
1	<b>Pinot Grigio</b> , Cape May Winery 2017 (Cape May, New Jersey).....	35
88	<b>Pinot Grigio</b> , Vicolo della Venezia 2017 (Italy).....	29
28	<b>Pinot Grigio</b> , Alois Lageder 2017 (Italy).....	33
29	<b>Pinot Grigio</b> , Santa Margherita 2017 (Italy).....	57
5	<b>Riesling</b> , Dr. L (Loosen Bros.) 2017 (Germany) <i>fruity (sweet) Riesling</i> .....	30
8	<b>Riesling</b> , Hogue 2017 (Wash. State) <i>off-dry Riesling</i> .....	29
7	<b>Dry Riesling</b> , Hawk Haven Vineyard 2018 (Cape May, New Jersey).....	35

**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	<b>Fumé Blanc</b> ( <i>Sauvignon Blanc</i> ), Ferrari-Carrano 2017 (Calif.-Sonoma ).....	35
146	<b>Macon-Villages</b> ( <i>Chardonnay</i> ), Louis Jadot 2016 (France – Burgundy).....	36
21	<b>Sauvignon Blanc</b> , Hawk Haven Vineyard 2017 (Cape May, New Jersey).....	37
20	<b>Sauvignon Blanc</b> , Mulderbosch 2015/17 (South Africa).....	35
22	<b>Sauvignon Blanc</b> , Kim Crawford 2017 (New Zealand).....	37

**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	<b>Chardonnay</b> , Cape May Winery 2017 (Cape May, New Jersey).....	35
133	<b>Chardonnay</b> , Chalk Hill 2016 (Calif.-Sonoma Coast).....	41
13	<b>Chardonnay</b> , Kendall-Jackson (Vintner's Reserve) 2016/17 (Calif.).....	34
401	<b>Chardonnay</b> , Joseph Phelps 2016 (Calif.-Sonoma Coast).....	70
402	<b>Chardonnay</b> , Jordan Winery 2015 (Calif.-Russian River Valley).....	64
9	<b>Chardonnay</b> , Rombauer 2017 (Calif.-Carneros).....	79
132	<b>Pouilly Fuisse</b> , Louis Latour 2016 (France – Burgundy).....	46
3	<b>Sancerre</b> , Domaine de la Pierre 2017 (France – Loire).....	49

## Rosé Wine

304	<b>Flying Press Rosé</b> Hawk Haven Vineyard (Cape May, New Jersey) <i>fruity</i> .....	27.00
315	<b>Rosé - Malbec</b> Alta Vista 2017 (Argentina) <i>dry</i> .....	29.00
311	<b>Pol Clément</b> (France) <i>dry sparkling rosé wine</i> .....	39.00

## 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	<b>Proprietor's Red Blend</b> Hawk Haven Vineyard 2016 (Cape May, NJ) .....	30
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**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	<b>Chianti Ruffina</b> Selvepiana 2016 (Italy).....	39
61	<b>Malbec</b> Pascual Toso 2016 (Argentina).....	31
62	<b>Merlot</b> Columbia Crest 2014 (Wash. St.-Columbia Valley).....	30
58	<b>Merlot</b> Duckhorn Vineyards 2015 (Calif.-Napa) .....	90
11	<b>Merlot</b> Grgich Hills Estate 2013 (Calif.-Napa).....	85
217	<b>Montepulciano</b> Vicolo 2016 (Italy).....	30
219	<b>Pinot Noir</b> Acacia 2016 (Calif.-Napa).....	50
220	<b>Pinot Noir</b> La Crema 2016 (Calif.-Sonoma Coast).....	49
214	<b>Pinot Noir</b> M�n�ge � Trois 2016 (Calif.).....	34

**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	<b>Amarone – Capitel de'Roari</b> Righetti 2013 Reserve (Italy-Valpolicella).....	70
307	<b>Cabernet Sauvignon</b> Cape May Winery 2015/16 (Cape May, New Jersey) .....	39
313	<b>Cabernet Sauvignon</b> Freemark Abbey 2014/2015 (Calif. – Napa).....	85
107	<b>Cabernet Sauvignon</b> Grgich Hills 2014 (Calif. – Napa) .....	100
57	<b>Cabernet Sauvignon</b> J. Lohr Estates 2016 (Calif. – Paso Robles).....	35
63	<b>Cabernet Sauvignon "Artemis"</b> Stag's Leap Wine Cellars 2016 (Calif.-Napa).....	100
67	<b>Chateauneuf-du-Pape</b> Pere Anselme (France-Rhone).....	70
68	<b>C�tes du Rh�ne</b> Kermit Lynch (France-Rhone).....	32
305	<b>"Q" (Quill)</b> Hawk Haven Vineyard 2016 (Cape May, New Jersey).....	44
215	<b>The Prisoner</b> The Prisoner Winery <i>red meritage</i> 2016 (Calif.-Napa) .....	92
80	<b>Shiraz</b> Rosemount Estates 2017 (South Eastern Australia).....	30
171	<b>St. Emilion</b> Barton & Guestier 2016 (France-Bordeaux).....	42
216	<b>Zinfandel</b> Ridge – Geyserville 2016 (Calif.-Alexander Valley) .....	72

## Champagne, Sparkling Wine and Dessert Wine

### Bin

91	<b>Prosecco</b> (Italy).....	(187 ml)	10
92	<b>Korbel Brut</b> (Calif.-Napa).....	(187 ml)	10
311	<b>Pol Cl�ment</b> (France) <i>dry sparkling ros� wine</i> .....		39
90	<b>Mumm's Cuv�e Napa Brut</b> (Calif.-Napa) .....		55
91	<b>Nicolas Feuillatte Blue Label Brut</b> (France).....		75
95	<b>Veuve Cliquot Ponsardin</b> (France) .....	(half bottle) 65.00; (full bottle)	110
309	<b>Nivolo</b> Moscato D'Asti, Chiarlo 2017 (Italy) .....	32.00 (half bottle)	