

2010 Wine List



WHITE WINES

- House Chardonnay ... glass \$5.00
- CYT Xplorador Sauvignon Blanc, Chile, \$26.00 ... glass \$5.75
- Est! Est! Est! di Montefiascone, Italy, \$25.00 ... glass \$5.50
- Paso Y Paso Verdejo, Spain, \$25.00 ... glass \$5.50
- Lurton Pinot Gris, Argentina, \$25.00 ... glass \$5.50
- La Lejania Reserve Chardonnay, Chile, \$26.00 ... glass \$5.75
- Lotus White Zinfandel, California, \$24.00 ... glass \$5.25
- Salneval Albarino, Spain, \$28.00

SPARKLING WINE & APERITIFS

- SetteVentiquattro Prosecco, Italy, \$25.00
- Kluge Estate Albemarle Rose, Virginia, \$26.00 ... glass \$5.75

RED WINES

- House Cabernet Sauvignon ... glass \$5.00
- House Merlot ... glass \$5.50
- Gougenheim Malbec, Argentina, \$26.00 ... glass \$5.75
- Barking Sheep Malbec-Bonard, Argentina, \$26.00 ... glass \$5.75
- 96 Points Shiraz, Australia, \$27.00 ... glass \$6.00
- Leese & Fitch Cabernet Sauvignon, CA, \$26.00 ... glass \$5.75
- Hey Mambo Sultry Red, California, \$27.00 ... glass \$6.00
- La Lejania Reserve Carmenere, Chile, \$26.00 ... glass 5.75
- Villa Mt. Eden Grand Reserve Pinot Noir, California, \$29.00



Appetizers & Salads

Soup of the Day Price of the Day
One size fits all.

CrabPot Stickers \$8.
Lightly fried wontons of devilled crabmeat.

Cheese Panatelas \$6.
Served with a Cuban barbeque sauce.

Baked Oysters “Nomini Hall” \$8.
Oysters with bacon and Parmesan cheese in a shallot and sweet red pepper butter sauce

Café Salad \$4.
*Choice of Sesame Tahini or Parmesan Peppercorn Dressing.
(Blue Cheese Crumbles \$.50 extra)*

Salad Soleil \$6.
Mixed greens with toasted almonds, strawberries, and feta cheese, with an Oriental vinaigrette.

Caesar Salad \$6.
Authentic Caesar dressing with café-made croutons.

The consumption of raw or undercooked meat, eggs, or shellfish can be harmful to your health.

Noodles & Nuggets are available for Kids Eats.



Entrees

Fried Bayou Catfish \$16.

Scallops Sublime \$22.
With tomato, dill, & frizzed leeks, in a lime butter sauce.

Shrimp and Grits \$21.

Blackened Prime Rib \$23.

Backfin Crabcakes \$23.

Fantasticks \$21.
Marinated beef and shrimp kebobs on a bed of jasmine rice, with a portabella mushroom sauce.

Grilled Sirloin Steak \$20.
Marinated 10 oz steak, with the 4S

Chicken and Shrimp Scampi \$18.
Served on a bed of linguine.

Crab Pasta \$20
Orrechiette with seasoned crabmeat, leeks, portabellas and spinach in lemon cream.

All entrees served with seasonal fresh vegetables, choice of Café potatoes, jasmine rice, or French fries, and an herbed dinner roll. Additional rolls .75 each.

Our entire menu is available for take-out