

Appetizers

Soup Du Jour (10 oz. bowl)

Ask your server for this weeks experiment. 4.50

Marinated Olives

4.00

Sesame Chicken Egg Rolls

Egg rolls filled with chicken vegetables, and spices. Served with a sweet chili dipping sauce, soy sauce, and spicy mustard. 7.50

Greek Pita Nachos

A healthy twist on an old favorite. Fresh pita chips layered with baby spinach tossed with a light balsamic vinaigrette, feta cheese, and kalamata olives baked toasty warm. 7.50

Imported Cheese Plate

Chef's selection of 3 imported cheeses served with grapes, crackers, and marinated olives. 14.95

Pan Asian Chicken & Vegetable Wraps

Fusion of Chinese, Japanese, & Vietnamese flavors. Stir fried chicken & vegetables with lettuce leaf wraps and soy dipping sauce. 9.50

Pan Seared Ahi Tuna

Rare tuna with wasabi, pickled ginger, & soy sauce. Yum, yum! 11.95

Pork Pot Stickers

8 homemade dumplings sauteed golden brown. Served with a sweet chili sauce. 7.50

Escargo

Six snails baked in pesto butter served with crostini bread. 8.50

Mardi Gras Crab Cakes

Two crab cakes with Cajun spices served with a black bean corn salsa and chili mayonnaise. 9.50

Salads

Winer's House Salad

Mixed greens with sliced cucumbers, red onion, grape tomatoes, shredded carrots, & our homemade crouton. Tossed with your choice of ranch, Italian, French, honey mustard, bleu cheese, or balsamic vinaigrette. 4.50

Grilled Caesar Salad

Wedge of Romaine grilled and served with roasted jalapeno Caesar dressing, shaved parmesan, and grilled garlic bread. Spicy! 5.95

Southwestern Cobb Salad

Layers of grilled chicken, black bean corn salsa, crumbled bacon, cheddar cheese, bleu cheese, red onion, diced cucumber, & grape tomatoes tossed with your choice of dressing. 10.95

Slack n' Sleu Caesar Salad

Romaine lettuce tossed with our spicy Caesar dressing. Topped with a blackened New York strip steak and crumbled bleu cheese with fried onions. 12.95

Garga Salad

Great Taste of Italy! Mixed green lettuce tossed with hearts of palm, avocado, grape tomatoes, shaved parmesan cheese, toasted pine nuts all tossed in low fat lemon vinaigrette. 9.95

Rhythm & Slues Chicken Salad

6 oz grilled chicken breast on a bed of baby spinach with shaved carrots, walnuts, red onion, sliced Gala apple, & bleu cheese crumbles. Topped with champagne vinaigrette. 10.95

**Substitute a grilled Caesar for house salad
with your meal 4.50**



House Specialties

*Served with our house salad.
Substitute soup for 1.50*

120z. NY Strip Steak

Perfect portion for when you're craving beef, but don't want to feel "poochy." 18.95

Add sauteed mushrooms for 2.25

Add sauteed mushrooms & blue cheese for 2.95

160z. NY Strip Steak

16 ounces of pure enjoyment.

Grilled to your specification. 23.95

Add sauteed mushrooms for 2.25

Add mushrooms & blue cheese for 2.95

Sistecca

One (1) 80z. fillet grilled to perfection on a bed of roasted potatoes and topped with sauteed tomatoes, basil, roasted garlic cloves and parmesan cheese.

24.95

French Center Cut Pork Chop

Grilled center cut chop served on a bed of bleu cheese gnocchi & spinach with caramelized onion, mushrooms & blue cheese. 19.95

Chicken Piccata

Lightly breaded chicken breast, thinly sliced and sauteed with garlic, white wine, lemon and capers.

Served on a bed of pasta with sauteed spinach, capers & mushrooms. 17.95

Wild Atlantic Salmon

6 oz grilled salmon fillet on a bed of sauteed spinach & mushrooms. Served with herbed rice then topped with our house white wine sauce. 17.95

Pan Seared Tilapia

8 oz tilapia fillet pan seared in garlic, olive oil, butter, white wine, shallots & capers. Served with an herbed rice & vegetable. 14.95

**18% gratuity will be added
to parties of 6 or more.**

Pastas

*Served with our house salad.
Substitute soup for 1.50*

Zia Rosa's Spaghetti & Meatballs

Spaghetti, 2 "bigga" meatballs, from grandma's family recipe marinara sauce & grilled garlic bread. 11.95

Ravioli with Goat Cheese & Gruyere

10 homemade ravioli with roasted corn and bacon; simmered in a chicken stock & topped with parmesan cheese. Light & healthy alternative. 15.95

Greek Pasta

Penne pasta with grilled chicken, broccoli, spinach, bell peppers, onion, feta, garlic kalamata olives & olive oil. 14.95

Shrimp Scampi

10 shrimp sauteed with garlic, olive oil, butter, bell peppers, & white wine. Tossed with pasta & garnished with grated parmesan cheese. 16.95

With Alfredo Sauce 17.95

Creole Chicken Alfredo

Grilled chicken and mushrooms tossed in a spicy Creole Alfredo sauce with penne pasta. 15.95

Pizza's

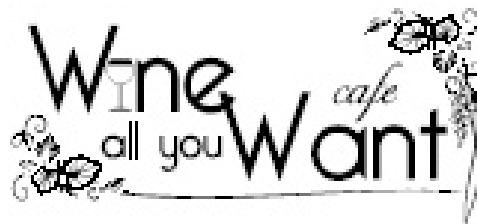
10" Hand Tossed Pizza

With your choice of toppings: sausage, pepperoni, onion, peppers, bacon, mushroom, kalamata olives, pineapple, feta, spinach, chicken. 9.95

Add 75¢ for Each Additional Item

10" Grilled SSQ Chicken Pizza

Loaded with grilled chicken breast, red onion, tangy BBQ sauce & cheddar cheese. 11.95





Wine List

White Wines

	glass	bottle
Hahn Chardonnay (Monterey, CA)	7.00	26.00
Ripe pear and melon aromas in front of apple and nectarine flavors. Full-bodied and plump with great balance and acidity.		
The Crossings Sauvignon Blanc (Marlborough, New Zealand)	8.00	30.00
Bright with a pale yellow/green hue, powerful aromas of passionfruit and tropical notes with melon and stone fruit flavors enhanced by a zesty acidity and flinty mineral spine.		
Opera Prima Chardonnay (Spain)	5.50	20.00
Complex, elegant and sensual, this wine is rich in flavors of citrus, apples and tropical fruit.		
Pierre Sparr Gewurztraminer (Alsace, France)	8.00	32.00
Distinctive aromas of roses and lychee nuts, with a hint of spice; it is a semi-dry, medium bodied wine, expressive fruits on the palate and attractive by its elegance.		
Sonoma Cutrer Chardonnay Russian River Ranches (Sonoma County, CA) ..	40.00	
Fresh, intense aromas of pear, peach and apple with a hint of caramel and a round, supple mouthfeel with crisp acidity.		
Creekbend Catawba (Bloomington, IN)	8.00	30.00
Light-bodied wine with a bright and lively mouthfeel. Bright blush color, strawberry and citrus aromas with intense fruit flavors of strawberry and peach.		
Buehler White Zinfandel (Napa, CA)	7.00	25.00
Flavors like wild berries and strawberries abound. A white zinfandel with real berry character and a less sweet, more refreshing taste. .		
Creekbend Catawba (Bloomington, IN)	8.00	30.00
Light-bodied wine with a bright and lively mouthfeel. Bright blush color, strawberry and citrus aromas with intense fruit flavors of strawberry and peach.		
La Crema Chardonnay (Sonoma County, CA)	39.00	
On the nose you get bursts of floral notes, butterscotch, lemon peel and a slight spicy quality including pear and honeysuckle with subtle toast and caramel which add great richness.		
14 Hands Reisling (Columbia Valley, WA)	6.50	25.00
Aromas of apple blossoms and tangerine with a hint of sweetness from fresh peaches and a juicy finish.		
Barone Fini Pinot Grigio (Trentino-Alto-Adige, Italy)	8.00	30.00
Soft, round fruit fills the mouth with ripe, juicy flavors. A long finish glides into flavors of ripe apples and lychee nuts.		

Red Wines

	glass	bottle
Paul Jabou/ett "Parallele 45" (Rhône Valley, France)	8.00	30.00
Cherry red color with a deep and intense complex bouquet, raspberry aromas, uplifted by spicy notes of pepper and coriander. Fresh and lively, with a remarkable tannic structure and power.		
Pepperwood Pino' Noir	5.50	20.00
A strawberry rush the lasts but a second, then the tastes of raspberries and Bing cherries appear. After several seconds, the fruit is wrapped in cloves, tannins, and oak.		
Hawk Crest Merlot (Central Coast, CA)	7.50	28.00
A delicious wine rich in aromas and flavors of plummy fruit, savory notes of cinnamon and vanilla spice that are supported by supple soft tannins that yield slowly to a long finish.		
Opera Prima Cabernet Sauvignon (Spain)	5.50	20.00
Deep ripe cherry red with intense blackberry and raspberry aromas. Smooth and full bodied.		
Altos Las Hormigas Malbec (Mendoza, Argentina)	8.00	30.00
An excellent nose of violets, spice box, blueberry, and black cherry. Medium to full-bodied, it offers a creamy texture, layers of flavor, excellent balance, and a long, fruit-driven finish.		
Snoqualmie Cabernet-Merlot Whistle Stop (Columbia Valley, WA)	6.00	23.00
Vibrant fresh fruit aromas combine with hints of rosemary in this Bordeaux-style blend. The palate is full of the same black fruit flavors matched with soft supple tannin and sweet oak.		
Jean-Luc Columbo "La Violette" Syrah (Rhône, France)	10.00	30.00
A deep, dark purple color, the nose is reminiscent of herbs from Provence - Thyme and rosemary and is well-structured with an elegant balance and a long and lingering finish.		
Mariah Zinfandel (Mendocino County, CA)	9.00	32.00
Intense, racy aromas of black cherry, black peppercorns, sage and cocoa with a full-bodied flavor of raspberry and cherry. A solid backbone of structure with softer tannins that melt in the mouth providing texture.		
B.R. Cohn Silver Label Cabernet	11.00	40.00
This cabernet offers full rich flavors of cassis, berry and black cherry with hints of vanilla in the background and silky complexity with lovely depth.		
Lionello Marchesi Poggio Aile Sughere (Tuscany, Italy)	41.00	
Raspberry and cranberry aromas and delightful grapey, spicy nuances fill the nose of this wine, and the fresh red fruits continue in the flavors along with touches of tobacco and sandalwood on a long and supple finish.		
Broquel Malbec	10.00	38.00
Has intense, deep red-violet color, and ruby hues, showing the concentration of the grapes. The wine shows aromas of black fruit jam and liqueur, with notes of vanilla, chocolate and smoke. On the palate, it is ample and rich, with a long finish and soft tannins.		
Toscolo Chianti (Tuscany, Italy)	8.00	30.00
Supple, fruity and flavorful on the palate, with appealing balance and great versatility.		

Reserve Wines

- bottle
- Iron Horse Sparkling Wedding Cuvee (Sonoma County, CA) 50.00**
Nose is reminiscent of toasted hazelnut and ripe melon. In the mouth tart green applesauce with a touch of cinnamon.
- Rumball Sparkling 38.00**
The wine is a bit sweet, but not overly so. It tickles your palate with bubbles that burst with raspberry and blueberry flavors. The tannins are creamy and smooth, giving this wine a bit more sophistication.
- Ridge "Three Valleys" Zinfandel (Sonoma County, CA) 51.00**
Bright briar fruit with warm acidity and peppery spice add depth of color with lively tannins. A blend of the best fruit from the three valleys.
- Frogs Leap Merlot (Napa Valley, CA) 51.00**
Classic aromas of cherry, blueberry and sage while on the palate the wine's soft and plush texture is full of fruit flavors - ripe plums and red berries with underlying notes of cigar box and green tea that leads to a supple mouthfeel and persistent finish, all supported by polished tannins.
- Stag's Leap Wine Cellars "Artemis" Cabernet Sauvignon (Napa Valley, CA) 85.00**
Focused and complex, the wine opens with aromas and flavors of black fruit that slowly give way to layers of silk. This firmly structured and full-bodied wine gains depth and richness through the finish.
- Northstar Merlot (Walla Walla, WA) 52.00**
Deep red-black in color with intense notes of blackberry and cedar, black pepper and cinnamon. The wine flows easily across the tongue and is silky and lush. •
- Darioush Signature Chardonnay (Russian River Valley, CA) 60.00**
Beautifully balanced fruit with ripe, vibrant flavors of crisp green apple, asian pear and luscious melon supported by bright acidity and mineral components. On the palate there is an elegant finish of toasted hazelnut and creamy vanilla.
- Alexander Valley Vineyards Cyrus (Sonoma County, CA) 65.00**
This is a big structured wine that will drink beautifully for years to come. There are aromas here of black cherry, dark chocolate and exotic spices and rich flavors of plum, blueberry and mocha. .
- Ballentine Zinfandel, Old Vine Block 11 (Napa Valley, CA) 50.00**
Strong elements of plumb and blackberry with real fresh fruit and spicy cigar box like elements. It's huge on the palate, and has incredible length to the wine. The body is full and silky, with blackberry, raspberry, black cherry liquor, and vanilla.
- Swanson Alexis Cabernet (Napa Valley, CA) 75.00**
Voluptuous, celebratory and exquisitely finessed, this bewitchingly original cabernet sauvignon blend stands among Napa Valley's blockbuster cabernets with aromas of deep cassis and blackberry, and an unforgettable mouthwatering richness.
- Joseph Phelps Sauvignon Blanc (Napa Valley, CA) 60.00**
Aromatic notes of pink grapefruit, lime blossom, and honeydew, layered with hints of spice and caramel, creating a creamy, floral, and focused finish.
- Sonoma Cutrer Pinot Noir (Sonoma County, CA) 55.00**
Aromas of black cherry and currants quickly followed by notes of cedar and allspice. A strong floral component with raspberry, blueberry and blackberry all enjoying a turn.
- Buccella Cabernet Sauvignon (Napa Valley, CA) 150.00**
Tight, dense and concentrated, with a slight mix of wild and blackberry fruit that's both powerful and restrained, slowly unfolding to offer spice, mineral and sage. The long persistent finish is framed by trim tannins.