

WHITES...

Santa Cristina Pinot Grigio
Italy 2006 \$22 (reg \$44)

Stellina di Notte Pinot Grigio
Italy 2006 \$19 (reg \$38)

Tamari Torrontes
Argentina 2008 \$22 (reg \$44)

Forefathers Sauvignon Blanc
New Zealand 2005 \$22 (reg \$44)

Wild Rock Sauvignon Blanc
New Zealand 2008 \$24 (reg \$48)

Dry Creek Fume Blanc
Sonoma 2006 \$19 (reg \$38)

Firehose Riesling
St. Helena 2006 \$16 (reg \$32)

White Oak Chardonnay
Russian River 2006 \$27 (reg \$52)

Leaping Lizard Chardonnay
Napa 2006 \$19 (reg \$38)

Raymond Estate Chardonnay
Napa 2005 \$30 (reg \$60)

Trinchero Chardonnay
Santa Barbara 2007 \$18 (reg \$36)

Tendem Rousanne
France 2005 \$24 (reg \$48)

Wild Rock Rose
New Zealand 2008 \$24 (reg \$48)

Martin Codax
Albarino, Spain 2007 \$22 (reg \$44)

House Wines :
Chardonnay, Merlot, Cabernet
\$10 (reg \$23)

REDS...

Santa Margherita Chianti Classico
Italy 2006 \$33 (reg \$66)

Wild Rock Pinot Noir
New Zealand 2007 \$26 (reg \$52)

Raymond Estate Reserve Merlot
Napa 2004 \$33 (reg \$66)

Martin Codax Tempranillo
Spain 2006 \$22 (reg \$44)

Terra Andina Carmenere
Chile 2008 \$18 (reg \$36)

Leaping Lizard
Cabernet Sauvignon
Napa 2005 \$19 (reg. \$38)

Heitz Cellar
Cabernet Sauvignon
Napa 2003 \$40 (reg. \$80)

Elsa Bianchi
Cabernet Sauvignon
Argentina 2005 \$16 (reg. \$32)

Trinchero
Cabernet Sauvignon
Santa Barbara 2006 \$21 (reg. \$42)

Raymond Estate Reserve
Cabernet Sauvignon
Napa 2004 \$45 (reg. \$90)

Lockwood Syrah
Montrey 2005 \$20 (reg \$40)

Bridlewood Estates Reserve Syrah
Central Coast 2004 \$47 (reg. \$94)

Colome Malbec
Argentina 2006 \$24 (reg \$48)

Wingnut Zinfandel
Amador 2005 \$25 (reg. \$50)

Club Night TEN FOR TEN Menu



HALF PRICE Wines By The Bottle

California Rolls

soy drizzle, ginger garnish

Shrimp Shirley

*jumbo shrimp sautéed in a garlic parmesan cream sauce
focaccia bread with broiled double crème brie cheese
finish with fresh chopped herbs*

Pepper Crusted Seared Ahi

*with soba noodles and seaweed salad
wasabi cilantro aioli*

Mahi Mahi Papillote

steamed in paper with parsley new potatoes

Pesto Scallops

*orecchiette pasta with a pesto sauce,
wild forest mushrooms and grilled sea scallops
pepper olive oil, ricotta cheese*

Cedar Plank Salmon

accompanied by sweet potato puree & buttered spinach

Mushroom Pizza

*mascarpone cheese, broiled mushrooms, smoked mozzarella,
white truffle oil and chiffonade of arugula on a lavash crust*

Grilled Lamb Chops

with a mint date cous cous, demi glace

Lemon Pepper Chicken

with roasted brocolini

Beef Tournedos Forestier

*with wild mushrooms, and truffle sauce
almond potato cake*



Chef Salad or Pasta Bowl

*\$5 with entrées (serves up to four)
Or \$5 per person without entrées*

"Double-Up"

*double an entrée portion size for \$5**
*Excludes the Caesar Calamari & Flatbread Pizza