



Handcrafted Cocktails

\$13

Absolut Perfection

Absolut Mandarin, Blue Curacao,
White Cranberry Juice, Lemon

Featured Libations

Pomegranate Mojito

Tommy Bahama Rum, Pomegranate Juice,
Mashed Lime and mint, Cane Sugar Syrup

Blueberry Martini

Pearl Blueberry Vodka, Cranberry Juice,
House Sour, Muddled Sweet Blueberries

The Starter

Sauza Hornitos Tequila, St. Germain,
Crushed Basil, White Cranberry Juice, Lime

Kickers Tea

Absolut Mandarin, Muddled Oranges and
Mint, Clover Honey, Darjeeling Tea

Airmail

Barbancourt Rhum, Lemon, Clover Honey,
Bubbles and Bitters

Sugar Plum

Pearl Plum Vodka, Cointreau,
White Cranberry Juice,
Peach Puree, Sugar

The Ringer

Grey Goose Orange, Grand Marnier,
Muddled Oranges, Black Cherries,
Mint, Ginger Soda

The New Kir

Bubbles, Berries, Lemon, Sugar

Price Per Cocktail, Exclusive of Tax and Gratuity



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Wines By The Glass

White

Chandon, Brut Classic, NV	10.50
Rotari, Sparkling, Trentino	7.50
Piper Heidsieck, Brut, NV, 187ml	16.50
Martin Códax, Albariño, Rías Baixas, 2006	12.00
Mairena, Sauvignon Blanc, Mendoza, 2007	10.00
Nobilo "Icon", Sauvignon Blanc, New Zealand, 2007	12.50
Tolloy, Pinot Grigio, Alto Adige, 2007	10.50
S.A. Prüm, Riesling, Mosel-Saar-Ruwer, 2007	10.00
Bridlewood, Viognier, Central Coast, 2007	10.00
Cakebread, Chardonnay, Napa Valley, 2007	22.50
De Loach, Chardonnay, Russian River, 2006	10.50
Napa Cellars, Chardonnay, Napa, 2007	15.00

Featuring Kendall-Jackson Jackson Estates Grown

Chardonnay, "Jackson Estates", 2007	11.00
Meritage, "Jackson Estates", 2005	11.00
Chardonnay, "Grand Reserve", 2006	13.00
Cabernet Sauvignon, "Grand Reserve", 2005	14.00

Red

Bearboat, Pinot Noir, Russian River Valley, 2006	13.50
Estancia, Pinot Noir, Monterey, 2007	8.00
Morgan, 12 Clones, Pinot Noir, Monterey, 2006	18.75
Bridlewood, Syrah, Central Coast, 2004	10.00
Guenoc, Petite Sirah, Lake County, 2005	10.00
Ravenswood, "Old Vines", Sonoma, Zinfandel, 2006	12.00
Blackstone, Merlot, California, 2006	9.00
Casa Lapostolle, "Cuvée Alexandre", Merlot, Colchagua Valley, 2006	15.00
Château Ste. Michelle, Indian Wells, Merlot, Columbia Valley, 2004	10.50
Markham, Merlot, Napa Valley, 2004	12.75
Greg Norman Estate, Cabernet/Merlot, Limestone Coast, Australia, 2005	11.25
Ladera, Cabernet Sauvignon, Napa Valley, 2005	20.00
Penfolds Bin "407", Cabernet Sauvignon, South Australia, 2006	18.75
Smith & Hook, Cabernet Sauvignon, Central Coast, 2006	16.00
Santa Margarita, Chianti Classico, Tuscany, 2006	12.00
Newton, Claret, Napa Valley, 2006	11.25

Vintages may change depending upon availability.
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Single Malt Scotches

HIGHLANDS

Glenmorangie, 10 Year	9.50
Dalwhinnie, 15 Year	10.50
Glenmorangie Port Wood, 10 Year	9.50
Glenmorangie, 12 Year	12.00
Glenmorangie, 18 Year	18.00
Highland Park, 12 Year	12.00
Highland Park, 25 Year	25.00

LOWLANDS

Glenkinchie, 10 Year	10.00
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SPEYSIDE

Glenfiddich, 12 Year	9.50
Glenfiddich, 15 Year	12.00
Cragganmore, 12 Year	9.50
The Glenlivet, 12 Year	9.50
The Glenlivet, 18 Year	15.00
Glenlivet Archive, 21 Year	20.00
Aberlour, 10 Year	9.50
Balvenie, 12 Year	11.00
Balvenie, 15 Year	20.00
The Macallan, 12 Year	10.50
The Macallan, Cask Strength	15.00
The Macallan, 15 Year	15.00
The Macallan, 18 Year	20.00
The Macallan, 25 Year	40.00
The Macallan, 30 Year	50.00
The Macallan , 50 Year	400.00

WEST HIGHLANDS

Oban, 14 Year	10.50
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ISLE OF SKYE

Talisker, 10 Year	9.50
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ISLAY

Lagavulin, 16 Year	12.00
Bowmore, 17 Year	14.00
Bowmore, 25 Year	50.00

THE HOUSE OF JOHNNY WALKER

Blue Label, 20 Year	30.00
Gold Label, 18 Year	15.00
Black Label, 12 Year	8.00
Red Label	7.25

SMALL BATCH BOURBON COLLECTION

Baker's, 6 Year	12.00
Basil Hayden's, 8 Year	8.50
Booker's, "Bottled at Peak Maturity"	15.00
Knob Creek, 9 Year	8.50
Woodford Reserve	12.00

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Appetizers

Barbequed Shrimp Stuffed with Basil	14.95
*Premium Black Angus Steak Tartare	15.95
Chilled Half Maine Lobster	17.95
Colossal Shrimp Cocktail	14.95
Florida Stone Crabs <i>(seasonal)</i>	Market Price
Half Dozen *Cockenoe Oysters	12.95
Jumbo Lump Crab Cake	16.95
8-Ounce Cold Water Lobster Tail	40.95

Soups and Salads

French Onion Soup	9.95
Lobster Bisque	10.95
Beefsteak Tomato Salad	10.95
The Wedge Salad	9.95
Tomato and Mozzarella Chopped Salad	10.95
Traditional Caesar Salad	10.95

The Shula Cut® is better than Prime

Steak Mary Anne	38.95
12-Ounce Filet Mignon	42.95
16-Ounce New York Strip	38.95
20-Ounce Kansas City Strip	38.95
22-Ounce Cowboy	39.95
24-Ounce Porterhouse	41.95
32-Ounce Prime Rib	38.95
48-Ounce Porterhouse	85.00

Entrées

22-Ounce Loin Lamb Chops	35.95
Surf and Turf	81.50
Australian Lobster Tail	Market Price
4 Pound Maine Lobster	Market Price
Twin Cold Water Lobster Tails	81.50
French Cut Chicken Breast	23.95
Florida Red Snapper	27.95
Mahi-Mahi	27.95
Salmon	27.95
Jumbo Lump Crab Cakes	33.95

Sides

Fresh Asparagus Spears	8.95
Grilled Asparagus	8.95
Broccoli with Hollandaise Sauce	7.95
Baked Potato	7.95
Double Baked Potato	7.95
Hash Brown Potato Pancake	7.95
Lobster Mashed Potatoes	12.95
Crab Macaroni and Cheese	12.95
Creamed Spinach	7.95
Sautéed Spinach	7.95
Sautéed Mushrooms	7.95
Grilled Onions	7.95

Prices Exclusive of Tax and Gratuity.
Eating raw or partially cooked seafood, shellfish,
oysters or meats has the potential to cause illness
in certain people.



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