

MARTIN'S DINNER MENU

APPETIZER

GERMAN POTATO SOUP

Creamy potato soup with leeks, potatoes & carrots, made from scratch! 6.5

MIXED GREENS

Mixed greens topped with fresh tomatoes, dressed with a balsamic vinaigrette 4.5

SUMMER SALAD

Mixed Greens dressed with balsamic vinaigrette, Garnished with mangoes and strawberry, Topped with Bleu Cheese 13.5

SWISSER

Marinated mozzarella, artichoke hearts & tomatoes served on a bed of mixed greens 9.5

BLACK FOREST SALAD

Bacon & onions sautéed to a crisp, served on a bed of mixed greens, garnished with tomatoes 11.5

TROPICAL WALDORF SALAD

Mixed greens with fresh apples, celery, walnuts, grapes & mango, dressed with honey mustard 12.5

SEAWEED SALAD 6

SEA SCALLOPS FLORENTINE

Fresh sea scallops sautéed with bacon & spinach broiled with farm fresh Gouda cheese, served in the shell 13.5

CRAB CAKES

With jalapeno remoulade 13.5

BAKED BRIE CHEESE

Served on arugula with poached pear & lingonberry marmalade, finished with a mango sauce 12.5

ESCARGOT " AT HOME "

Escargot broiled in a classic garlic herb butter, served in the shell 11.5

LOBSTER MEDALLIONS

With a French Cognac cocktail sauce 12.5

PILZE A LA MARTIN

Sautéed mushrooms with herbs over crostini 7.5

CAPRESE SALAD

Mozzarella & cherry tomatoes, fresh basil, marinated with balsamic vinaigrette, served on a bed of arugula, finished with olive oil. 8.5

CALAMARI CEVICHE MARTINI

with seaweed salad & ginger 11.5

MARINATED ARTICHOKE HEARTS

With cherry tomatoes 7.5

SERRANO HAM

with cornichons 7.5

Raw or undercooked food may be hazardous to your health. Martin's reserves the right to add a 18% gratuity on your check.

2 COURSE SUMMER SPECIAL

\$25 per Person

APPETIZERS

SOUP OF THE DAY

MIXED GREENS

Mixed greens topped with fresh tomatoes, dressed with a balsamic vinaigrette

ENTREES

CHICKEN BREAST

Chicken breast with wing, oven roasted, served with mashed potatoes & broccoli

FISH OF THE DAY

Served on baby arugula and tomatoes, dressed with honey mustard

FETTUCINI ALFREDO

Fettucini with a saffron - alfredo sauce, with baby arugula, tomatoes & fresh basil

DESSERTS

CHOCOLATE TRUFFLE TORTE

Decadence with a drizzling of raspberry sauce

TAHITIAN VANILLA ICE CREAM

Tahitian vanilla ice cream from Flamingo Crossing, with a drizzling of chocolate sauce

DESSERT

BANANAS FOSTER

Bananas sautéed with brown sugar, cinnamon & banana liquor, flambéed with dark rum & served over vanilla ice cream 9.5

APPLE STRUDEL

with a chilled vanilla sauce and brandied cherries, a House Speciality not to be missed 10.5

CHOCOLATE TRUFFLE TORTE

Decadence with a drizzling of raspberry sauce 7.5

MOUSSE OF THE DAY

served with raspberry sauce 6.5

CREME BRULEE

Deep & inviting, a classic finish 6.5



ENTREE

FILET MIGNON

*Tenderloin grilled to your request, served with a Béarnaise sauce,
steamed asparagus & potato puff 34.5*

SURF & TURF

*Whole 1lb live Maine Lobster steamed, 7oz. Filet Mignon served with asparagus,
mashed potatoes with carrots & parmesan and Béarnaise sauce 48.5*

RIB-EYE STEAK "CASANOVA"

*grilled Rib Eye, broiled with danish Blue Cheese and
served with potato-carrot puree & asparagus 28.5*

LAMB OSSO BUCCO

*Braised Lamb Shank served with a Burgundy sauce, red cabbage & roasted rosemary potatoes,
garnished with poached peach half & lingonberry marmalade 26.5*

RACK OF LAMB

*Rosemary infused roasted rack of lamb with a Burgundy sauce and served with red cabbage
and twice baked potato puff, garnished with poached pear & lingonberry marmalade 36.5*

AIRLINE CHICKEN BREAST (Organic)

*Stuffed with spinach & Manchego Cheese, served with potato-carrot puree,
asparagus & mushroom sauce 23.50*

DUCK BREAST "SCHWARZWALD"

*Grilled duck breast served on a Burgundy sauce, with red cabbage and rosemary potatoes,
garnished with a poached pear half & lingonberry marmalade 26.5*

MALLARD CONFIT (Homemade)

*Roasted Mallard (Hudson Valley) duck leg confit, served on a green peppercorn sauce
with twice baked potato puffs & red cabbage, garnished with poached peach half
& lingonberry marmalade 26.5*

WIENER SCHNITZEL (a German classic)

Veal cutlet sautéed golden brown, with Spätzle & lingonberry marmalade 22.5

JÄGER SCHNITZEL

Wiener Schnitzel topped with our incredible mushroom sauce served with Spätzle 25.5

VEGETARIAN PLATE (Choice of 4 Veggies and 1 Starch)

*Red cabbage, broccoli, cauliflower, asparagus, carrots, sauerkraut, wilted spinach.
Roasted rosemary potatoes, potato puff, wild rice, cous cous 22.5*

1 LB LIVE MAINE LOBSTER

*Whole 1 lb live Maine Lobster, steamed and served with
asparagus, mashed potatoes with carrots & parmesan 29.50*

YELLOWTAIL "FLORENTINE"

*Yellowtail filet pan sautéed & topped with spinach,
broiled with fresh gouda cheese, served with rosemary potatoes 24.5*

YELLOWTAIL "CAPRI"

*Yellowtail filet pan sautéed & topped with caper-lemon butter,
served with wild rice & steamed vegetables 26.5*

LOBSTER TAIL "CARIBE"

*6oz. lobster tail broiled with herb butter,
served with cous cous & vegetable medley 32.5*

GROUPER DIJON



*Black grouper filet pan sautéed, topped with a Dijon crust,
placed over Champagne kraut & served with rosemary potatoes 29.5*

SHRIMP FETTUCCINI ALFREDO

*Shrimp fettuccini with a saffron-alfredo sauce,
tossed with grape tomatoes & fresh basil 23.50*

MAINE LOBSTER FETTUCCINI

*Main Lobster fettuccini with saffron-alfredo sauce,
tossed with grape, tomatoes & fresh basil 29.50*



MARTIN'S SUNDAY BRUNCH

EGG BENEDICTS

All of our eggs benedicts include a toasted English Muffin topped with blanched spinach, poached eggs, hollandaise sauce, and the following described additions.

CLASSIC

Grilled canadian bacon makes it the classic
9.5

VEGETABLE

Cauliflower, broccoli, carrots
10.5

SHRIMP

Steamed gulf shrimp & riesling sauce
12.5

BLACK FOREST

*Sautéed mushrooms & onions,
american bacon*
13.5

YELLOWTAIL WITH CAPERS

Pan sautéed Yellowtail filet
14.5

WIENERSCHNITZEL

*Traditional german sautéed
golden brown veal cutlet*
15.5

LOBSTER

Succulent sautéed lobster medallions
17.5

CRAB CAKE

Martin's "House Specialty" crab cake
16.5

FILET MIGNON

*Tender filet Mignon
grilled to your liking*
18.5

SIDES

Bacon 2.5

Bratwurst 3.5

German Bread toasted 2.5

Grilled Potatoes 3.5

Grilled Potatoes w/ melted Gouda Cheese 4.5
Sauce Hollandaise 2

Potato Pancakes with sour cream 4.5

HOUSE SPECIALTIES

STAMMER MAX

*German toast topped with smoked
ham, broiled with Gouda cheese &
two sunnyside up eggs*
9.5

BRATWURST

*Bratwurst grilled with scrambled
eggs and roasted potatoes*
9.5

TOAST ASPARAGUS

*German toast layered with smoked
ham, fresh asparagus, Broiled with
Gouda cheese & hollandaise sauce*
12.5

WIENER SCHNITZEL HOLSTEIN

*Wiener schnitzel topped with one
sunny side up egg served
with potatoes*
15.5

FRENCH TOAST

*with fresh fruit made with
homemade german bread*
9.5

SALAD OF THE DAY

served with homemade bread
12.5

OMLETS

FARMER'S OMELET

*Open faced with sautéed bacon,
onion and potatoes*
9.5

VEGETABLE OMELET

*Open faced with mushrooms,
onions, spinach and tomatoes*
9.5

CREPES

SEAFOOD CREPE

*Crepe with shrimp, scallops & black
grouper in a light
riesling - lemon sauce*
14.5

FRUIT CREPE 10.5

FRESH FRUIT

FRESH FRUIT BOWL

7

TAPAS

SERRANO HAM

WITH CORNICHONS & SIDE OF BREAD
7.5

MIXED GREEN WITH CHERRY TOMATOES

*DRESSED WITH BALSAMIC VINAIGRETTE
& DANISH BLUE CHEESE & SIDE OF BREAD*
5.5

SHRIMP & SCALLOP SKEWER

WITH A SPICY MANGO SAUCE
9.5

MARINATED ARTICHOKE HEARTS

WITH CHERRY TOMATOES
7.5

GRILLED VEGGIE SAMPLER

*CARROTS, ASPARAGUS, BROCCOLI
CAULIFLOWER AND POTATO PUFF*
6.5

POTATO SOUP

*WITH LEEKS AND CARROTS
& SIDE OF BREAD*
6.5

BAKED BRIE CHEESE

*SERVED ON ARUGULA WITH POACHED
PEAR & LINGENBERRY MARMALADE,
FINISHED WITH A MANGO SAUCE*
12.5

LOBSTER MEDALLIONS

*WITH A FRENCH COGNAC COCKTAIL
SAUCE*
12.5

ESCARGOT " AT HOME "

*ESCARGOT BROILED IN A CLASSIC
GARLIC HERB BUTTER, SERVED IN THE
SHELL & SIDE OF BREAD*
11.5

SEA SCALLOPS "FLORENTINE"

*FRESH SEA SCALLOPS SAUTED WITH
BACON & SPINACH BROILED WITH FARM
FRESH GOUDA CHEESE, SERVED IN THE
SHELL*
13.5

SWISSER

*MARINATED MOZZARELLA, ARTICHOKE
HEARTS & TOMATOES, SERVED ON A BED
OF ARUGULA*
9.5

PILZE A LA MARTIN

*SAUTEED MUSHROOMS WITH HERBS
OVER CROSTINI*
7.5

GRILLED LAMB CHOPS

WITH A JALAPENO REMOLADE
9.5

PORK TENDERLOIN & BERMUDA

*ONION SKREWER
SERVED WITH MOJO ROCHO SAUCE*
9.5

CAPRESE SALAD

*MOZZARELLA & CHERRY TOMATOES,
FRESH BASIL, MARINATED WITH
BALSAMIC VINAIGRETTE,
SERVED ON A BED OF
ARUGULA, FINISHED WITH OLIVE OIL*
8.5

CHEESE SAMPLER

*2 CHEESES OF THE DAY
WITH FIG AND MARSALA SAUCE &
ORANGE SALSA SAUCE*
12.5

GRAVAD LAX

*WITH A LIGHT WASABI SAUCE
AND SEAWEED*
13.5

SEAWEED SALAD

6

PATE OF THE DAY

*WITH HOMEMADE BREAD
& TARRAGON MUSTARD*
9.5

SCHNITZEL STRIPES

*WITH JALAPENO REMOULADE &
LEMON*
12.5

CRAB CAKES

WITH JALAPENO REMOULADE
13.5

CALAMARI CEVICHE MARTINI

WITH SEEWEEED & GINGER
11.5

BEVERAGES

MIMOSA 7.5

MANGO/PASSION FRUIT BELLINI 7.5

BLOODY MARY 9

ESPRESSO 3

CAPPUCINO/LATTE 4.5

AMERICAN REGULAR/DECAF 2.5

FRESH SQUEEZED ORANGE JUICE

SMALL 3.5/LARGE 5

ICE TEA/SODAS 2.5

MARTIN'S LUNCH

SANDWICHES \$9.5

All sandwiches and wraps are served with your choice of pasta salad, coleslaw or chips

REUBEN CLASSIC

Corned beef with champagne kraut, melted Swiss cheese & Russian dressing on grill toasted rye bread

ROAST BEEF

Fresh sliced roast beef, baby arugula topped with tomatoes & horseradish on grill toasted bread

CARIBBEAN JERK CHICKEN

Fresh grilled chicken tenders on baby arugula with grilled pineapple & mango sauce on grill toasted bread

FISH

Fresh yellowtail filet seared & broiled, served on greens and topped with a jalapeno remoulade, garnished with lemon on grilled bread

Your choice of bread: whole grain, rye or kaiser roll

WRAPS \$9.5

ROAST BEEF

Fresh sliced roast beef with tomatoes & baby arugula, dressed with a horseradish sauce, rolled in a spinach wrap

TROPICAL WALDORF

Mixed greens with fresh apples, celery, walnuts, grapes & mango, dressed with honey mustard, rolled in a spinach wrap

CAPRESE

Mozzarella & cherry tomatoes, fresh basil, marinated with balsamic vinaigrette, served on baby arugula, rolled in a spinach wrap

SOUPS \$5.5

GERMAN POTATO SOUP

Homemade creamy potato soup with leeks, potatoes & carrots, made from scratch!

LOBSTER BISQUE

Homemade with fresh Maine lobster, finished with cream & cognac

FLAEDLE SOUP (German classic)

Pancake strips in a broth & parsley

TOMATO SOUP

Homemade tomato soup with croutons

MINESTRONE

The classic favorite

ROLLS

All rolls are served with your choice of pasta salad, coleslaw or chips

4oz Maine lobster in a roll with cognac & butter \$18

4oz Crab cake in a roll with Manchego cheese sauce \$14

4oz Florida lobster in a roll with herb butter \$16

**Curry Wurst in a roll
Bratwurst with tomato curry sauce \$7.5**

SALADS \$7.5

CLASSIC CAESAR SALAD

with a creamy Caesar dressing

MIXED GREENS

with fresh tomatoes and choice of balsamic vinaigrette or honey mustard

add

Roast beef \$4

Corned beef \$4

Chicken \$4

Shrimp \$6

Florida lobster \$7

Maine lobster \$8

Yellowtail snapper \$8

SOUP & SANDWICH / WRAP COMBO \$12.5

Choice of any soup & sandwich or wrap

PASTA BOLOGNESE \$7.5

Served with parmesan cheese

**PLEASE CALL 305.209.0111
Monday till Saturday 11 a.m. - 2 p.m.**

Champagne

Tête du Cuvee

Krug, Brut, <i>Vintage</i> , Reims France	1988	880
Moet et Chandon, <i>Dom Perignon</i> , Blanc, Brut " <i>Andy Warhol Collection</i> "	2002	380
Moet et Chandon, <i>Dom Perignon</i> , Blanc, Brut, Epernay France	1999	245
Moet et Chandon, <i>Dom Perignon</i> , Blanc, Brut, Epernay France	1996	340
Veuve Clicquot, <i>La Grand Dame</i> , Brut, Reims France	1995	320
Veuve Clicquot, <i>La Grand Dame</i> , Brut, Reims France	1998	280
Perrier Jouet, <i>Fleur de Champagne</i> , Brut	1999	195

Non Vintage

		Bottle	Flute
Veuve Clicquot, <i>Yellow Label</i> , Brut, Reims France	NV	95	
Veuve Clicquot Ponsardin, <i>Rose</i> , Brut, Reims France	NV	145	
Taittinger, <i>Domaine Carneros</i> , Brut Rose Carneros, CA	NV	60	
Nicolas Feuillatte, <i>Brut Rose</i> , Premier Cru	NV	85	
Mumm, <i>Cordon Rouge</i> , Brut, Reims France	NV	60	14
Chandon, <i>Brut Rose</i> , Napa Valley, California	NV	45	
Marques De Gelida, <i>Cava</i> , Reserva, Spain	NV	45	
Louis Perdrier, <i>Brut</i> , Cote D'or, France	NV	30	8.5
Louis Perdrier, <i>Brut-Rose</i> , Cote D'or, France	NV	30	8.5
Taittinger, <i>Domaine Carneros</i> , Brut Rose Carneros, CA	NV	60	

White Wine

Chardonnay, Kongsgaard, <i>The Judge</i> , Napa Valley, CA	2007	380
Chardonnay, Kongsgaard, <i>The Judge</i> , Napa Valley, CA	2006	420
Chardonnay, Francis Coppola, <i>Directors Cut</i> , Russian River, CA	2005	75
Chardonnay, <i>Cakebread Cellars</i> , Napa Valley, CA	2008	85
Chardonnay, <i>Olive Hill Semillon</i> , Barossa Valley, Australia	2006	75
Chardonnay, <i>Rutz Cellars " Dutton Ranch "</i> , Russian River, CA	2005	80
White Châteauneuf-du-Pape, <i>Chateau Mont-Redon</i> , Rhone, France	2004	80
White Burgundy, <i>Leroy</i> , Cte d'or, France	1998	75

Red Wine

Barolo Bunante, <i>Bricco Roche</i> , Italy	2003	155
Pinot Noir, <i>La Rochelle</i> , Clasic Clones-Arroyo Seco, CA	2006	95
Pinot Noir, <i>Mountford Village</i> , Waipara Valley, New-Zealand	2006	85
Pinot Noir, <i>Punto Alto</i> , Chile	2005	75
Shiraz, <i>Greenock Creek " Alices "</i> , Barrosa Valley, Australia	2006	145
Shiraz, <i>Hazyblur</i> , Barossa Valley, Australia	2004	115
Shiraz, Marquis Phillips, <i>"Shiraz 9"</i> , Australia	2004	75
Cabernet, <i>Afincado</i> , Argentina	2004	95
Cabernet Sauvignon, <i>Casa La Postolle " Cuve Alexandre "</i> , Chile	2006	75
Cabernet Sauvignon, <i>Anakota</i> , Knights Valley,CA	2003	145
Cabernet Sauvignon, <i>Charles Krug</i> , Reserve, Napa, CA	2004	115
Cabernet Sauvignon, <i>BV Vinyard "Georges Latour Private Reserve"</i> , CA	1997	245
Cabernet Sauvignon, <i>Robert Mondavi " Opus One "</i> , Napa, CA	2007	325
Cabernet Sauvignon, <i>Robert Mondavi</i> , Reserve, Napa 1.5 l, CA	1996	385
Cabernet Sauvignon, <i>Robert Mondavi</i> , Reserve, Napa, CA	1997	285
Cabernet Sauvignon, <i>Robert Mondavi</i> , Reserve, Napa, CA	1999	245
Cabernet Sauvignon, <i>Robert Mondavi</i> , Reserve, Napa, CA	2004	195
Cabernet Sauvignon, Chateau St. Jean, <i>Cinq Cepages</i> , Sonoma, CA	1997	285
Cabernet Sauvignon, Chateau St. Jean, <i>Cinq Cepages</i> , Sonoma, CA	1999	245
Cabernet Sauvignon, Chateau St. Jean, <i>Cinq Cepages</i> , Sonoma, CA	2000	225
Cabernet Sauvignon, Chateau St. Jean, <i>Cinq Cepages</i> , Sonoma, CA	2001	185
Cabernet Sauvignon, Chateau St. Jean, <i>Cinq Cepages</i> , Sonoma, CA	2002	185
Cabernet Sauvignon, <i>Silver Oak</i> , Alexander Valley, CA	2005	125
Cabernet Sauvignon, <i>Martin State</i> , Rutherford, CA	2003	145
Cabernet Sauvignon, <i>Tamber Bey "Two Rivers Vineyard"</i> , Napa Valley	2005	90
Cabernet Sauvignon (Blend), <i>"Tribute "</i> , Benziger, Sonoma Mountain	2005	145
Cabernet Sauvignon (Blend), <i>Sterling Vineyard</i> , Napa/Sonoma/Lake	2006	70
Cabernet Sauvignon (Blend), <i>Laura Hartwig " Gran Reserve "</i> , Chile	2005	75
Rioja, <i>Muga Prado Enea</i> , Grand Reserva, Spain	2000	105
Shiraz, <i>Amon - Ra</i> , unfiltered, Australia	2005	165
Bordeaux, <i>Chateau La Garde</i> , Pessac-Léognan, France	2005	90
Bordeaux, <i>Les Pagodes de Cos</i> , Saint Estephe, France	2003	90
Bordeaux, <i>Clos Dubreuil, Grand Cru</i> , Saint Emillion, France	1997	225
Bordeaux, <i>Chateau Rauzan - Segla</i> , Margaux, France	2005	95
Bordeaux, <i>Chateau La Croix Beaucaillou, 2nd Cru</i> , Sait Julien, France	2004	85
Burgundy, <i>Leroy Bourgogne</i> , Cote - D'or, France	2000	75
Domaine Lignerès, <i>Le Signal (Montagne d'Alaric)</i> , Côtes du Rhône.	2003	95

Lighter Style Whites		Bottle	Glass
Pinot Grigio, <i>Caposaldo</i> , Veneto, Italy	NV	34	9
Pinot Grigio, <i>Bollini</i> , Friuli, Italy	NV	36	10
Verdejo, <i>Naja</i> , Rueda, Portugal	NV	36	
Sancerre, <i>Hubert Bochart</i> , unfiltered, France,	NV	50	

Lighter to Medium Whites		Bottle	Glass
Sauvignon Blanc, <i>Basa</i> , Spain	NV	38	
Sauvignon Blanc, <i>Benziger</i> , Sonoma-Lake County, CA	NV	34	9
Riesling, <i>Pierre Sparr "Reserve"</i> , Alsac-France	NV	58	
Riesling, <i>Trimbach</i> , Alsac-France	NV	48	
Riesling, <i>Fountain Blue</i> , Schloss Rheinhartshausen, Germany	NV	45	
Riesling, <i>S.A. Pruem</i> , Mosel, Germany	NV	34	9
Vouvray, <i>Chateau De Valmer</i> , Loire - France	NV	48	

Full Body Whites		Bottle	Glass
Pinot Grigio, <i>Mandrarossa</i> , Sicilia-Italy	NV	36	10
Blancaneaux, <i>Rubicon Estate</i> , Rutherford, Napa Valley, CA	NV	65	
Sauvignon Blanc, <i>Artesa "Reserve"</i> , Napa Valley	NV	65	
Chardonnay, <i>Louis Jadot</i> , Bourgogne, France	NV	52	14
Chardonnay, <i>Rutz Cellars "Maison Grand Cru"</i> , Russian River, CA	NV	38	10
Chardonnay, <i>Arrowood</i> , Sonoma, CA	NV	58	
Chardonnay, <i>Frog's Leap</i> , Nappa valley	NV	65	
Chardonnay, <i>Laura Hartwig Reserve</i> , Colchagua Valley, Chile	NV	58	
Chardonnay, <i>Carmel Road</i> , California,	1/2 Bottle	16	
Gruener Veltiner, <i>Leth "Steingrund Langenreserve"</i> , Wagram - Austria	NV	58	
Riesling, <i>Poet's Leap</i> , Columbia Valley	NV	48	

Rose			
La Baronne, Gris de Gris, France	NV	36	10

Lighter Style Reds		Bottle	Glass
Pinot Noir, <i>Wild Rock</i> , New Zeland	NV	36	10
Pinot Noir, <i>Carmel Road</i> , California,	1/2 Bottle	22	
Pinot Noir, <i>Elk Cove</i> , Willamette Valley, OR	NV	58	
Rioja, <i>Conde de Valdemar</i> , Crianza, Spain	NV	36	9
Navara, <i>Inurrietta 400</i> , Crianza, Merlot-Graciano, Spain	NV	42	

Medium Body Reds		Bottle	Glass
Cabernet Sauvignon, <i>Benziger</i> , California	NV	38	10
Cabernet Sauvignon, <i>Chalone</i> , Monterey County, CA	NV	48	
Merlot, <i>Stag Leap</i> , CA	NV	75	
Merlot, , <i>Benziger</i> , California	NV	38	10
Merlot, <i>Laroche</i> , France	NV	46	
Syrah, <i>Mantanzas Creek</i> , Sonoma Valley, CA	NV	58	
Shiraz, <i>Whater-Wheel</i> , Australia	NV	36	9

Full Body Reds		Bottle	Glass
Shiraz, <i>McLaren Vale "Yangarra"</i> , Australia	NV	75	
Shiraz, <i>Peter Lehman "The Barossa"</i> , Australia	NV	48	
Shiraz, <i>Jacob's Creek "Reserve"</i> , South - Australia	NV	58	
Syrah, <i>Arrowood, Russian River "Saralee's Vineyard"</i> , unfiltered, CA	NV	75	
Petite Sirah, <i>Stonehedge</i> , California	NV	48	
Pinot Noir, <i>J.Lohr "Fogs Reach"</i> , Arroyo Seco, CA	NV	58	
Pinot Noir, <i>Oreana</i> , Central Coast, CA	NV	58	
Malbec, <i>Fairhills</i> , Argentina	NV	48	
Malbec, <i>Decero</i> , Mendoza Argentina	NV	65	
Cabernet Sauvignon, <i>Coppola Claret</i> , Napa Valley	NV	38	
Cabernet Sauvignon, <i>Sea Ridge</i> , Magnum 1.5l, Nappa, CA	NV	NA	10
Cabernet Sauvignon, <i>Recanti</i> , Galilee - Israel, (Kosher)	NV	65	
Cabernet Sauvignon, <i>Ray Station</i> , Northern, CA	NV	48	13
Meritage, <i>Sterling "Vinter's Collection"</i> , Central Coast	NV	58	
Cabernet, <i>Chateau St. Jean</i> , CA	NV	38	
Zinfandel, <i>Edmeades</i> , Shamrock Vineyard, Mendocino, CA	NV	65	
Zinfandel, <i>Rosenblum Cellars</i> , Contra Costa County, CA	NV	65	
Super Tuscany, <i>Prima Voce</i> , Italy	NV	58	
Bordeaux, <i>Divinus, Chateau Bonnet</i> , Bordeaux, France	NV	65	