

The Pub Restaurant & Wine Bar

Fall Dinner Menu 2011

Small Plates

Pub Mussels steamed in white wine served in a cream sauce with chives & fresh bread \$10.95

Sliders ~ Seared Tuna, Bleu Cheese Stuffed Burger & Crab Cake \$11.95

Beef Tips served medium rare with a brandy peppercorn sauce, caramelized onions & crostini \$11.95

Crab & Artichoke Dip served with stone hearth bread \$10.95

Artesian Bread Basket with olive oil & Romano cheese \$2.25

Pub Caesar served with bread & parmesan cheese \$4.95/7.95 ~ With grilled shrimp to large salad \$14.95

Spinach Salad with bacon, walnuts, feta cheese & a warm bacon vinaigrette \$5.95/8.95

~ With grilled shrimp \$14.95

The Pub's Fish Chowder \$4.95/6.95 ~ Crock of French Onion Merlot \$5.95

Entrées

Simply Done Whitefish or Trout served over a bed of wild rice & seasonal vegetables \$16.95
with champagne beurre-blanc \$18.95 (when available)

Broiled Shrimp & Scallops served with a beurre-blanc sauce, house potatoes & seasonal vegetables \$21.95

Pork Osso Buco ~ slow braised seasoned pork shank served over spätzle in a mustard jus
with a hint of sauerkraut \$18.95

Fire Roasted Vegetable Lasagna \$15.95

Herb-Rubbed Duck Breast served medium rare over wild rice with a cherry & sage sauce \$19.95

Grilled Steaks : 10oz. Sirloin \$16.95

12oz. Aged Ribeye \$21.95

Add broiled shrimp for an additional \$7.95

Add caramelized onions, mushrooms or gruyère for an additional \$.95

Pub Fare

Beef & Guinness Pot Pie \$12.95

1/2lb grass fed Pub Burger with your choice of
caramelized onions, cheddar or gruyère cheese
\$10.95

A 6oz. Grilled Sirloin Steak Sandwich is
served with caramelized onions,
a brandy peppercorn sauce \$12.95

*Add house potatoes \$1.95

Our House-Made Stone Hearth Pizzas

All pizzas \$12.95 each

The Sicilian

Spicy Italian sausage, three cheeses, herbs
& marinara sauce

The Marguerite

Fresh basil, roma tomatoes & mozzarella, drizzled
with fine olive oil

Classic Pepperoni

Pepperoni, three cheeses & herbs, with a
marinara sauce

Chicken Pesto

Grilled chicken, red onion, sundried tomatoes, basil
pesto & fresh mozzarella

No Substitutions on Specials

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

The Pub's Wine Selection

Sparkling

Barefoot Bubbly, California
Coppola Sophia, California (split)
Pommery, France
Banfi Rosa Regale, Piedmont, Italy

GL/BTL
Cuvee Brut 20
Pinot Blanc 9
Brut Rosé Champagne 47
Brachetto d'Acqui 45

Whites

09 *Jolivet Attitude, France*
10 *Arona, New Zealand*
09 *Cocca Di PAPA, Veneto, Italy*
08 *Murphy Goode, Santa Rosa, California*
09 *Franciscan, Napa Valley, California*
09 *Starmont, Napa Valley, California*
09 *Mer Soleil Silver, Rutherford, California (un-oaked)*
10 *Decoy, Sonoma, California*
10 *Kenwood Yulupa, Sonoma, California*
10 *Loosen Brothers Dr. L, Mosel, Germany*

Sauvignon Blanc 9/35
Sauvignon Blanc 8/29
Pinot Grigio 7/23
Chardonnay 8/27
Chardonnay 9/33
Chardonnay 35
Chardonnay 58
Chardonnay 40
Chardonnay 7/25
Riesling 26

Reds

09 *Bogle, Russian River Valley, California*
09 *Mirrasou, California*
09 *Cline, Sonoma Coast, California*
09 *Layer Cake, South Australia*
09 *Kenwood Yulupa, Sonoma, California*
08 *Murphy Goode Liar's Dice, Santa Rosa, California*
07 *Paraduxx, Napa Valley, California*
08 *J Lohr Los Osos, Paso Robles, California*
09 *Kenwood Yulupa, Sonoma, California*
09 *Trapiche Oak Cast, Mendoza, Argentina*
09 *Apothic Red, California*
08 *Andera Faccio Villa Giada Suri, Italy*
09 *R Collection Field Blend, Raymond Lot No 7, California*
09 *J Lohr Seven Oaks, Paso Robles, California*
09 *Silver Palm, Santa Rosa, California*
09 *Kenwood Yulupa, Sonoma, California*
05 *Faust, Napa Valley, California*
09 *Radio Boca, Spain*

Pinot Noir 8/28
Pinot Noir 7/24
Pinot Noir 58
Shiraz 8/30
Zinfandel 7/26
Zinfandel 39
Red Blend 72
Merlot 9/34
Merlot 7/26
Malbec 8/29
Red Blend 8/27
Barbera 29
Red Blend 28
Cabernet Sauvignon 8/30
Cabernet Sauvignon 33
Cabernet Sauvignon 7/26
Cabernet Sauvignon 76
Tempranillo 26