

Wines by the Glass

CHAMPAGNE AND SPARKLING WINES

Kenwood Yulupa Brut, California 7.00

AMERICAN WHITE WINES

Chardonnay, R.H. Toasted Head, Dunigan Hills, Vintage . . . 7.50
 Chardonnay, Kendall Jackson Vinyard 9.00
 Chardonnay, C.K. Mondavi 5.50
 Chardonnay, Beringer, Napa, Vintage 8.50

IMPORTED WHITE WINES

Pinot Grigio, Pighin, Italy, Vintage 7.25
 Estate Riesling, Weingut Monchhof, Robert Eymael 6.00
 Sauvignon Blanc, Blind River New Zealand Vintage 5.50

BLUSH WINES

White Zinfandel, C.K. Mondavi 5.50

AMERICAN RED WINES

Pinot Noir, Big Fire Oregon, Vintage 8.50
 Cabernet Sauvignon, Beringer, Founders Estate, Vintage . . . 6.00
 Cabernet Sauvignon, C.K. Mondavi 5.50
 Merlot, C.K. Mondavi 5.50
 Merlot, Leaping Lizard, California, Vintage 6.00

IMPORTED RED WINES

Pinot Noir, Louis Jadot, France, Vintage 7.25
 Wolftrap, Boekenhoutskloof, S. Africa, Vintage 6.00

**For additional Wine selections,
ask your server for our Wine Menu.*

Beer Selections

Michelob Ultra 3.50	Amstel Light 4.25	Samuel Adams 4.25
Budweiser 3.50	Corona 4.25	New Castle Ale 4.50
Bud Light 3.50	Heineken 4.25	Paulaner Hefeweizen 4.50
Miller Light 3.50	Beck's Dark 4.25	Samuel Smith's Nut Brown Ale 4.50
Coors Light 3.50	Warsteiner Pilsner 4.25	Sierra Nevada Pale Ale 4.50
	Kronenbourg 1664 4.25	

Desserts

MIDNIGHT LAYER CAKE

Dense chocolate cake, chocolate whipped cream and chocolate butter cream. Delicious chocolate shavings to top it off!
5.25

CHANTILLY KEY LIME PIE

Lime mousse filling piled high in a graham cracker crust and sprinkled with fresh lime shavings.
5.25

BAKLAVA

Traditional Greek dessert prepared with alternate layers of thin Phyllo pastry and a mixture of nuts and spices bathed in a honey syrup.
5.25

NEW ORLEANS' BREAD PUDDING

Irish whiskey sauce.
5.25

LEMON MELTING MOMENTS

A unique creation...thin layers of Phyllo pastry formed into a rose petal crust, baked and filled with a light Lemon mousse topped with whipped cream and toasted almonds.
5.25

CARAMEL FUDGE PECAN PIE

Moist, rich chocolate cake layered with caramel in a chocolate mousse, filled with toffee chunks, liberally drizzled with caramel and chocolate, then studded with pecan pieces and more toffee.
5.25

COCONUT CAKE

Butter cake layers with coconut glaze and divinity icing.
5.25

Cappuccinos and Coffees

Cappuccino 3.00	Café Mocha 3.00
Café Au Lait 3.00	Espresso 2.00



“IT’S GREEK TO ME” COOKBOOK 13.50

HOMEMADE OR GRECIAN BREAD 2.50

ORIGINAL FAMILY RECIPE DRESSING (PINT) 3.75

Jim's House, Grecian Oil & Vinegar, Bleu Cheese, Remoulade Sauce