

Lindeman's Bin 65 Chardonnay

A delightful chardonnay nose with touches of melon, tropical fruit, peach and nectarines. Full-bodied and soft with bright flavor of pineapple and fig. The palate is creamy and smooth with touches of spice that define the long, stylish finish. Ideally suited to salad, chicken and seafood
glass 5.00 · bottle 15.00

Sterling Chardonnay

Flavors of green apple, tropical melon, touches of mineral, baked apple and spice, caramel, vanilla and soft oak. Suggested pairing of this wine with our Sunset Grouper, Chicken & Crabmeat Florentine and the Scallop Platter glass 6.75 · bottle 21.00

Kendall Jackson Chardonnay

Green apples, peaches, honey and vanilla balance flavors of baked apples, lemon, pineapple and mango. A hint of spiced nuts and toasted oak round out the lingering finish glass 7.25 · bottle 23.00

Forestville Pinot Grigio

Slightly dry with citrus, melon and peach flavors. A fantastic addition to our Broiled Seafood Lover's, Grilled Shrimp or My Big Fat Greek Grouper glass 4.50 · bottle 14.00

Ecco Domani Pinot Grigio

Floral and tropical fruit aromas and has a light, crisp, clean and refreshing flavor. A great accompaniment with Crab Legs, Grilled Shrimp or Macadamia Mahi Mahi glass 5.75 · bottle 19.00

Kato Sauvignon Blanc

Vibrant aromas of melon, passion fruit and citrus. The palate reflects the same elegant fruit flavors with a flintiness and minerality representative of New Zealand terroir. Pair well with seafood and seafood pasta, pork and poultry, vegetable dishes, salads and ethnic cuisine glass 6.00 · bottle 20.00

Lindeman's Bin 45 Cabernet Sauvignon

Cassis and bramblefruit with dark fruit on the nose. A medium to full-bodied cabernet sauvignon with dark berry fruit and cassis. Hints of chocolate and mint with a long juicy finish. Great with beef, burgers, duck, game and lamb glass 5.00 · bottle 15.00

Forestville Merlot

Rich fruit flavors of ripe plum, cherry and currants with oak and soft tannins. This wine pair well with our Steaks, Ribs and blackened Seafood Entrées glass 4.50 · bottle 14.00

Finca El Portillo Malbec

A fine wine from Argentina juicy and forward with slightly soft blueberry, blackberry and plum fruits. Medium acidity with soft tannins followed by a round, toasty finish. Suggested pairing with Ribs, Chicken or Coconut Shrimp glass 6.50 · bottle 20.00

BV Pinot Noir

Youthful blueberry, black cherry and licorice flavors with subtle tannins and moderate acidity. Hints of oak add another layer of flavor and pairs well with our fresh Tuna, Ravioli Agnolotti or Steaks glass 6.00 · bottle 20.00

Penfolds Thomas Hybrid Cabernet Sauvignon

This Australian wine is soft, round and fruit forward on the palate with the oak nicely tucked away behind red plum and berry fruit backed up by fine tannins. A great accompaniment with Crab Legs, Grilled Shrimp or Macadamia Mahi Mahi glass 7.25 · bottle 23.00