

# 1000 NORTH

1000 N US Highway 1 33477-4481 · +15615701000 · Updated: Jan 14, 2026

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## CHILLED 9

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**Ahi Tuna Poke\*** **\$28.00**

avocado, macadamia nut, chili vinaigrette

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**Shrimp Cocktail** **\$28.00**

sauce louie, horseradish, lemon

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**Hamachi Tiradito\*** **\$28.00**

passion fruit, yuzu, fresno, cilantro

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**Wagyu Tartare\*** **\$54.00**

caviar, cured egg, ciabatta toast

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**Stone Crab Claw**

mustard sauce, lemon

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**Fresh Market Oysters\***

cocktail sauce, champagne mignonette

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**Lighthouse Tower\***

6 oysters, 4 shrimp, 4 stone crab claws, 1/2 maine lobster

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**Jupiter Island Tower\***

12 oysters, 8 shrimp, 8 stone crab claws, 1 maine lobster

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**Palm Beach Tower\***

24 oysters, 16 shrimp, 16 stone crab claws, 2 maine lobsters

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## SMALL PLATES 9

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**Charleston She-Crab Soup** **\$28.00**

lump crab, sherry, smoked paprika

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**Bourbon & Hay Roasted Oysters** **\$32.00**

tasso ham, brown butter, cornbread

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**California Artichoke** **\$28.00**

crab remoulade, old bay aioli

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**Spanish Octopus** **\$38.00**

garlic, olive, court bouillon, ciabatta

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<b>Braised Short Rib</b>	<b>\$38.00</b>
farro, parmesan cheese, cremini mushroom	
<b>Wedge Salad</b>	<b>\$24.00</b>
heirloom tomato, nueske's bacon, blue cheese, buttermilk dressing	
<b>Roasted Beets</b>	<b>\$26.00</b>
goat cheese cream, blackberry, hazelnut, minus 8 vinaigrette	
<b>Farmers' Market Salad</b>	<b>\$24.00</b>
radish, heirloom tomato, gruyere, avocado, vinaigrette	
<b>"Street Corn" Caesar Salad*</b>	<b>\$26.00</b>
cotija cheese, cornbread crumble, charred corn relish	

## PRIME CUTS 8

<b>Petite Filet Mignon</b>	<b>\$68.00</b>
<b>Filet Mignon</b>	<b>\$78.00</b>
<b>New York Strip</b>	<b>\$78.00</b>
<b>Delmonico Ribeye</b>	<b>\$78.00</b>
<b>Bone-In Ribeye</b>	<b>\$98.00</b>
<b>Wagyu Filet Mignon</b>	<b>\$110.00</b>
<b>Veal Chop</b>	<b>\$76.00</b>
milk-fed limousin veal	
<b>Colorado Lamb Rack</b>	<b>\$78.00</b>
goat cheese & pistachio crust, red wine cherry sauce	

## BUTTERS & SAUCES 4

<b>Maître d'Hôtel Butter</b>	<b>\$6.00</b>
<b>Au Poivre Sauce</b>	<b>\$6.00</b>
<b>Béarnaise Sauce</b>	<b>\$6.00</b>
<b>Blue Cheese Crust</b>	<b>\$6.00</b>

## ADD-ON 3

<b>Grilled Shrimp</b>	<b>\$24.00</b>
<b>Crab Oscar</b>	<b>\$35.00</b>
<b>Lobster Tail</b>	<b>\$45.00</b>

## LARGE PLATES 10

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### Grilled Market Fish

artichoke puree, cauliflower walnut relish, pomegranate

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### Sea Bass & Clams

bacon lardon, shiitake mushroom, miso broth

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\$68.00

### Halibut en Papillote

shrimp, fennel, leek, squash, lobster cream

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\$66.00

### Carolina BBQ #1 Ahi Tuna

cornmeal crusted oysters, green onion country ham butter

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\$58.00

### Dover Sole

potato purée, meunière sauce

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\$78.00

### Lobster Pasta

fettuccine, english peas, beech mushroom, fine herbs

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\$65.00

### Crab Spaghetti alla Chitarra

roasted tomato, leek, jalapeño, uni butter

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\$48.00

### Maryland Blue Crab Cakes

black-eyed pea succotash, sweet corn beurre blanc

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\$58.00

### Roasted Chicken

fingerling potato, asparagus, cipollini onion, madeira jus

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\$46.00

### Dijon Crusted Prime Rib

french onion "au jus", horseradish crème fraîche, truffle salt fries

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\$76.00

## SIDE PLATES 9

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### Yukon Gold Potato Purée

butter, sea salt, chives

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\$19.00

### Sautéed Spinach

garlic, lemon oil

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\$19.00

### Creamed Corn Brûlée

roasted poblano, candied cornbread

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\$19.00

### Truffle Salt Fries

parsley, crispy garlic, butter

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\$16.00

### Grilled Asparagus

béarnaise sauce, crispy ham

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\$19.00

### Crispy Brussels Sprouts

mushrooms, pancetta, aioli

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\$19.00

<b>Lobster Mac &amp; Cheese</b>	<b>\$35.00</b>
pecorino fondue	
<b>Heirloom Carrots</b>	<b>\$19.00</b>
spiced honey, yogurt, miso	
<b>Roasted Mushrooms</b>	<b>\$21.00</b>
herbed tahini, whipped feta, pine nuts	

## SNACKS 6

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<b>Artichoke Dip</b>	<b>\$22.00</b>
bechamel, parmesan, roasted garlic, grilled naan	
<b>Creole Hot Crab Dip</b>	<b>\$24.00</b>
pimento cheese, bacon, scallions, old bay pub chips	
<b>Shrimp Cocktail</b>	<b>\$22.00</b>
sauce louie, horseradish, lemon	
<b>Market Oysters</b>	
cocktail sauce, champagne mignonette	
<b>Stone Crab Claw</b>	
mustard sauce, lemon	
<b>Lighthouse Tower</b>	
6 oysters, 4 shrimp, 4 stone crab claws, 1/2 maine lobster	

## SALADS 4

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<b>Wedge Salad</b>	<b>\$16.00</b>
heirloom tomato, nueske's bacon, maytag blue cheese, buttermilk dressing	
<b>Greek Salad</b>	<b>\$16.00</b>
feta cheese, olives, red onion, lemon tzatziki	
<b>"Street Corn" Caesar Salad</b>	<b>\$16.00</b>
cornbread, charred corn salsa, cotija cheese	
<b>#1 Ahi Tuna Poke Bowl</b>	<b>\$28.00</b>
avocado, mango, wakame seaweed, kimchee aioli, brown sushi rice	

## HOUSE SPECIALTIES 7

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<b>1000 North Prime Burger</b>	<b>\$26.00</b>
white cheddar, remoulade	
<b>Tavern Dog</b>	<b>\$24.00</b>
wagyu beef hot dog "chicago style", poppy seed bun	

<b>#1 Ahi Tuna Tacos</b>	<b>\$30.00</b>
avocado, asian slaw, wasabi aioli	
<b>French Dip</b>	<b>\$32.00</b>
horseradish cream, white cheddar, french onion au jus	
<b>Spicy Chicken Sandwich</b>	<b>\$26.00</b>
nashville hot chicken, bread & butter pickles, red cabbage slaw, creole spicy mayo	
<b>Cajun Grouper Sandwich</b>	<b>\$30.00</b>
applewood smoked bacon, bourbon jalapeno aioli, grilled pineapple	
<b>Thai Noodle Salad</b>	<b>AVAILABLE OPTIONS</b>
baby bok choy, soba noodles, carrots, peppers, peanut dressing	
	\$16.00
	Grilled Chicken: \$12.00
	New York Strip: \$30.00

## MARKET SIDES 6

<b>Truffle Salt Fries</b>	<b>\$8.00</b>
parsley, toasted garlic, butter	
<b>Market Salad</b>	<b>\$8.00</b>
radish, tomatoes, gruyere, leek vinaigrette	
<b>Crispy Brussels Sprouts</b>	<b>\$8.00</b>
mushrooms, pancetta, aioli	
<b>Sweet Potato Fries</b>	<b>\$8.00</b>
barbecue seasoning	
<b>Roasted Pickled Beets</b>	<b>\$10.00</b>
herb tahini, fresno, garlic chips	
<b>Heirloom Tomatoes</b>	<b>AVAILABLE OPTIONS</b>
olive croutons, aged balsamic, olive oil	
	\$8.00
	Add Burrata: \$14.00

## BRUNCH FEATURES 7

<b>Steak &amp; Eggs Tartine</b>	<b>\$36.00</b>
Fried egg, whole grain toast, spicy avocado, feta cheese, chimichurri	
<b>Nashville Hot Chicken &amp; Waffle</b>	<b>\$28.00</b>
Belgian waffle, cheddar mornay, maple syrup	
<b>JUPITER ISLAND BREAKFAST</b>	<b>\$28.00</b>
Truffle scented scrambled eggs, bacon, pork sausage, roasted tomatoes, english muffin	
<b>Avocado Toast</b>	<b>\$28.00</b>
Whole grain toast, fried eggs, radish, cotija cheese, roasted poblano hollandaise	

## EGGS BENEDICT

\$28.00

Shaved cotto ham, poached cage free eggs, lemon hollandaise

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## QUICHE

\$26.00

Smoked bacon, mushrooms, leeks, gruyere, market greens

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## SMOKED SALMON PLATE

AVAILABLE OPTIONS

Tomato, avocado, cucumber, shaved onion, capers, lemon, whipped chive cream cheese, olives, everything seasoned  
bagel

\$28.00

Caviar: \$45.00

## BRUNCH SIDES 2

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### Potato Tots Lyonnaise

\$8.00

Caramelized onions, bacon, gruyere cheese

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### Yogurt & Berries

\$10.00

Greek yogurt, fresh berries, vanilla sugar

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## SIGNATURE COCKTAILS 9

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### SANDBAR

Pineapple vodka, grapefruit, lemon, elderflower

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### PIÑA PUNCH

Siesta key toasted coconut rum, gosling's rum, pineapple, coconut

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### FROSÉ

Chapoutier belleruche rosé, wheatley vodka

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### RIND ME UP

Titos, watermelon, lemon, cucumber

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### FIRE & ICE

Jalapeño infused blanco tequila, lime, agave nectar

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### TEQUILA MOCKINGBIRD

Riazul reposado tequila, lemon, lime, hibiscus, ginger

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### ELDEROSSA

Prosecco, blood orange, aperol, elderflower

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### I SURRENDER

Empress gin, lemon, butterfly pea flower, champagne

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### PRIVATE PLANE

1792 Small batch bourbon, nonino amaro, aperol, lemon

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## MAIN 10

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### Market Oysters

champagne mignonette

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<b>Spicy Tuna Bites</b>	<b>\$28.00</b>
crispy nori, gochujang sauce, tobiko	
<b>Prawn Cocktail</b>	<b>\$28.00</b>
sauce louie, horseradish, lemon	
<b>Conch Fritters</b>	<b>\$26.00</b>
sofrito, cajun aioli	
<b>Bourbon &amp; Hay-Roasted Oysters</b>	<b>\$32.00</b>
tasso ham, brown butter, cornbread	
<b>Creole Hot Crab Dip</b>	<b>\$24.00</b>
pimento, bacon, scallions, old bay pub chips	
<b>Artichoke Dip</b>	<b>\$22.00</b>
bechamel, parmesan, roasted garlic, grilled naan	
<b>Buffalo Cauliflower</b>	<b>\$22.00</b>
blue cheese crumbles, buttermilk dressing	
<b>The 1000 North Prime Burger</b>	<b>\$26.00</b>
white cheddar, remoulade	
<b>Wagyu Skirt Steak Frites</b>	<b>\$42.00</b>
chimichurri, vinaigrette salad	

## DESSERT <sup>6</sup>

<b>Tiramisu</b>	<b>\$18.00</b>
espresso-soaked lady fingers, kahlua mascarpone, white chocolate feuilletine	
<b>Apple Pie Crème Brûlée</b>	<b>\$18.00</b>
apple compote, oat streusel, spicy pecans	
<b>Praline Lava Cake</b>	<b>\$18.00</b>
caramelia flourless cake, praline ganache, vanilla ice cream, hazelnuts	
<b>Berries &amp; Sorbet</b>	<b>\$18.00</b>
macerated berries, grand marnier-soaked pineapple, raspberry sauce, vanilla meringue, toasted pistachios, raspberry sorbet	
<b>S'mores Bubble Waffle Sundae</b>	<b>\$22.00</b>
vanilla and chocolate ice cream, toasted marshmallow, graham cracker, reese's, white chocolate whipped cream	

## Daily Ice Cream & Sorbet

### AVAILABLE OPTIONS

\$3.00

\$6.00

\$9.00

## DRINKS <sup>9</sup>

<b>10 Year Tawny Port, Quinta de la Rosa, Tonal 12, Portugal</b>	<b>\$16.00</b>
<b>20 Year Tawny Port, Taylor Fladgate, Portugal</b>	<b>\$20.00</b>
<b>Vintage Port, Warre's, Portugal 2016</b>	<b>\$40.00</b>
<b>"Sercial" Single Harvest Madeira, Henriques &amp; Henriques, Portugal 2001</b>	<b>\$30.00</b>
<b>Sauterenes Premiere Cru, Château Suduiraut, Bordeaux, France 2005</b>	<b>\$30.00</b>
<b>Sauterenes Premiere Cru Superieur, Château D'yquem, Bordeaux, France 2005</b>	<b>\$170.00</b>
<b>Tokaji Aszú, Royal Tokaji "Betsek" Single Vineyard First Growth, Hungary 2017</b>	<b>\$50.00</b>
<b>Late Harvest, Dolce, Napa Valley, California 2016</b>	<b>\$35.00</b>
<b>Passito di Pantelleria, Donnafugata "Ben Ryé", Sicily, Italy 2020</b>	<b>\$30.00</b>

## SPARKLING 4

<b>Lanson, "Père &amp; Fils" Brut NV</b>	<b>\$28.00</b>
Champagne & Sparkling Wine • Champagne, Reims	
<b>Moët &amp; Chandon, "Dom Pérignon" 2012</b>	<b>\$150.00</b>
Champagne & Sparkling Wine • Champagne, Épernay	
<b>Nino Franco, "Rustico" NV</b>	<b>\$18.00</b>
Prosecco • Veneto, Prosecco di Valdobbiadene	
<b>Schramsberg, "Brut Rosé" 2018</b>	<b>\$28.00</b>
Rosé • California, North Coast	

## WHITE WINE 15

<b>Do Ferreiro 2021</b>	<b>\$20.00</b>
Albariño • Galicia, Rias Baixas	
<b>Alta Mora, "Etna Bianco" 2019</b>	<b>\$22.00</b>
Carricante • Sicily, Etna	
<b>Iconoclast 2018</b>	<b>\$16.00</b>
Chardonnay • California, Sonoma, Russian River Valley	
<b>Sanford 2019</b>	<b>\$17.00</b>
Chardonnay • California, Santa Barbara County, Santa Rita Hills	
<b>Plumpjack, "Reserve" 2020</b>	<b>\$28.00</b>
Chardonnay • California, Napa	
<b>J. Rochioli Vineyards 2020</b>	<b>\$36.00</b>
Chardonnay • California, Sonoma, Russian River Valley	

<b>Domaine Michel Niellon 2020</b>	<b>\$80.00</b>
Chardonnay • Burgundy, Côte de Beaune, Chassagne-Montrachet	
<b>Rafael Palacios, "Louro" 2019</b>	<b>\$20.00</b>
Godello • Galicia, Valdeorras	
<b>Kracher 2021</b>	<b>\$20.00</b>
Grüner Veltliner • Burgenland	
<b>Terlato Vineyards 2020</b>	<b>\$17.00</b>
Pinot Grigio / Pinot Gris • Friuli-Venezia Giulia, Colli Orientali del Friuli	
<b>Gaja Ca'Marcanda, "Vistamare" 2019</b>	<b>\$40.00</b>
Proprietary White Blend • Tuscany, Bolgheri	
<b>Dönnhoff, "Kabinett" 2020</b>	<b>\$21.00</b>
Riesling • Nahe	
<b>Loveblock 2020</b>	<b>\$16.00</b>
Sauvignon Blanc • South Island - New Zealand, Marlborough	
<b>Honig 2021</b>	<b>\$18.00</b>
Sauvignon Blanc • California	
<b>Chermin de l'Orme au Loup 2020</b>	<b>\$22.00</b>
Sauvignon Blanc • Loire Valley, Upper Loire, Sancerre	
<b>RED WINE</b> 30	
<b>Daou Vineyards &amp; Winery 2020</b>	<b>\$18.00</b>
Cabernet Sauvignon • California, Central Coast, Paso Robles	
<b>Iconoclast 2018</b>	<b>\$25.00</b>
Cabernet Sauvignon • California, Napa	
<b>Two Hands, "Sexy Beast" 2019</b>	<b>\$25.00</b>
Cabernet Sauvignon • South Australia, Fleurieu, McLaren Vale	
<b>Honig 2019</b>	<b>\$35.00</b>
Cabernet Sauvignon • California, Napa	
<b>Cakebread Cellars 2019</b>	<b>\$60.00</b>
Cabernet Sauvignon • California, Napa	
<b>Chimney Rock 2018</b>	<b>\$60.00</b>
Cabernet Sauvignon • California, Napa, Stags Leap District	
<b>Klipsun, "Klipsun Vineyard" 2018</b>	<b>\$85.00</b>
Cabernet Sauvignon • Washington, Columbia Valley, Red Mountain	
<b>Buglioni, "Il Bugiardo Ripasso" 2018</b>	<b>\$20.00</b>
Corvina • Veneto, Valpolicella, Valpolicella Classico	

<b>Viño Cobos by Paul Hobbs, "Felino" 2020</b>	<b>\$18.00</b>
Malbec • Mendoza	
<b>Rutherford Hill 2019</b>	<b>\$22.00</b>
Merlot • California, Napa	
<b>Gaja 2019</b>	<b>\$175.00</b>
Nebbiolo • Piedmont, Barbaresco	
<b>Stags Leap Winery 2018</b>	<b>\$27.00</b>
Petite Sirah / Petite Syrah • California, Napa	
<b>Chemistry 2019</b>	<b>\$18.00</b>
Pinot Noir • Oregon, Willamette Valley	
<b>Vincent &amp; Sophie Morey, "Les Hâtes" 2017</b>	<b>\$22.00</b>
Pinot Noir • Burgundy, Côte de Beaune, Santenay	
<b>Martinelli, "Bella Vigna" 2019</b>	<b>\$27.00</b>
Pinot Noir • California, Sonoma, Russian River Valley	
<b>Sanford 2019</b>	<b>\$35.00</b>
Pinot Noir • California, Santa Barbara County, Santa Rita Hills	
<b>Château de Marsannay, "Las Langerois" 2018</b>	<b>\$55.00</b>
Pinot Noir • Burgundy, Côte de Nuits, Marsannay	
<b>Domaine Drouhin-Laroze, "Dix Climats" 2017</b>	<b>\$75.00</b>
Pinot Noir • Burgundy, Côte de Nuits, Gevrey-Chambertin	
<b>Triennes, "Saint-Auguste" 2019</b>	<b>\$17.00</b>
Proprietary Red Blend • Provence	
<b>Gaja, "Sito Moresco" 2017</b>	<b>\$35.00</b>
Proprietary Red Blend • Piedmont, Langhe	
<b>Jayson by Pahlmeyer 2018</b>	<b>\$40.00</b>
Proprietary Red Blend • California, Napa	
<b>Les Allées de Cantemerle 2015</b>	<b>\$22.00</b>
Red Bordeaux Blend • Bordeaux, Médoc, Haut-Médoc	
<b>Sarget de Gruaud Larose 2016</b>	<b>\$40.00</b>
Red Bordeaux Blend • Bordeaux, Médoc, Saint-Julien	
<b>Le Marquis de Calon Segur 2016</b>	<b>\$45.00</b>
Red Bordeaux Blend • Bordeaux, Médoc, Saint-Estèphe	
<b>Cecchi, "Riserva di Famiglia" 2015</b>	<b>\$26.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Chianti Classico	
<b>Tenuta Il Poggione 2017</b>	<b>\$55.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Brunello di Montalcino	

<b>Passi di Orma 2018</b>	<b>\$25.00</b>
Super Tuscan • Tuscany, Bolgheri	
<b>Gaja, Ca' Marcanda, "Magari" 2019</b>	<b>\$45.00</b>
Super Tuscan • Tuscany, Bolgheri	
<b>Bodega Numanthia, "Termes" 2018</b>	<b>\$18.00</b>
Tempranillo • Castilla y León, Toro	
<b>Ridge Vineyards, "Three Valleys" 2019</b>	<b>\$22.00</b>
Zinfandel • California, Sonoma	

## ROSÉ 4

<b>Les Sarrins 2020</b>	<b>\$16.00</b>
Rosé • Provence	
<b>Feudi di San Gregorio, "Ros'Aura" 2019</b>	<b>\$17.00</b>
Rosé • Campania, Irpinia	
<b>Bodvár, "No. 5" 2021</b>	<b>\$22.00</b>
Rosé • Provence, Côtes de Provence	
<b>Domaine Ott, "Château de Selle, Cru Classe" 2021</b>	<b>\$36.00</b>
Rosé • Provence, Côtes de Provence	

## CHAMPAGNE & SPARKLING WINE 9

<b>Lanson, "Père &amp; Fils" Brut NV</b>	<b>\$108.00</b>
Champagne & Sparkling Wine • Champagne, Reims	
<b>Lanson, "Brut Rose Label" NV</b>	<b>\$115.00</b>
Champagne & Sparkling Wine • Champagne, Reims	
<b>Michel Gonet, "Le Mesnil-sur-Oger Grand Cru Blanc de 2012</b>	<b>\$145.00</b>
Champagne & Sparkling Wine • Champagne, Champagne Grand Cru, Le Mesnil sur Oger	
<b>Ruinart, "Brut, Blanc de Blancs" NV</b>	<b>\$165.00</b>
Champagne & Sparkling Wine • Champagne	
<b>Delamotte, "Blanc de Blancs" NV</b>	<b>\$190.00</b>
Champagne & Sparkling Wine • Champagne, Champagne Grand Cru, Le Mesnil sur Oger	
<b>Laurent-Perrier, "Cuvée Rosé" Brut NV</b>	<b>\$195.00</b>
Champagne & Sparkling Wine • Champagne, Tours-Sur-Marne	
<b>Charles Heidsieck, "Brut Millésimé" 2012</b>	<b>\$250.00</b>
Champagne & Sparkling Wine • Champagne, Reims	
<b>Billecart-Salmon, "Louis Salmon" Brut Blanc de Blancs 2008</b>	<b>\$450.00</b>
Champagne & Sparkling Wine • Champagne	

**Moët & Chandon, "Dom Pérignon" 2012****\$620.00**

Champagne &amp; Sparkling Wine • Champagne, Épernay

**PROSECCO** 2**Nino Franco, "Rustico" NV****\$60.00**

Prosecco • Veneto, Prosecco di Valdobbiadene

**Bisol "Relio, Rive di Guia" 2019****\$105.00**

Prosecco • Veneto, Prosecco di Valdobbiadene

**GRÜNER VELTLINER** 1**Kracher 2021****\$72.00**

Grüner Veltliner • Burgenland

**PINOT GRIGIO / PINOT GRIS** 1**Kracher 2018****\$58.00**

Pinot Grigio / Pinot Gris • Burgenland

**CHARDONNAY** 15**Domaine Alain Gras 2016****\$120.00**

Chardonnay • Burgundy, Côte de Beaune, Saint-Romain

**J. Moreau, "Forchaume" 2019****\$120.00**

Chardonnay • Burgundy, Chablis

**Pierre Labet, "Clos du Dessus des Marconnets" 2017****\$175.00**

Chardonnay • Burgundy, Côte de Beaune, Beaune

**Samuel Billaud, "Montée de Tonnerre 1er Cru" 2020****\$195.00**

Chardonnay • Burgundy, Chablis

**Bachey-Legros 2018****\$210.00**

Chardonnay • Burgundy, Côte de Beaune, Puligny-Montrachet

**Arnaud Baillet, "Les Boucheres 1er Cru" 2014****\$230.00**

Chardonnay • Burgundy, Côte de Beaune, Meursault

**Leflaive & Associes, "Auxey-Duresses" 2020****\$250.00**

Chardonnay • Burgundy, Côte de Beaune, Auxey-Duresses

**J. Moreau & Fils, "Valmur Grand Cru" 2017****\$255.00**

Chardonnay • Burgundy, Chablis

**Domaine Blain-Gagnard, "Clos Saint Jean" 1er Cru 2019****\$265.00**

Chardonnay • Burgundy, Côte de Beaune, Chassagne-Montrachet Premier Cru

<b>Domaine Michel Niellon 2020</b>	<b>\$300.00</b>
Chardonnay • Burgundy, Côte de Beaune, Chassagne-Montrachet	
<b>Domaine Jobard, "1er Cru Poruzot-Dessus" 2018</b>	<b>\$325.00</b>
Chardonnay • Burgundy, Côte de Beaune, Meursault Premier Cru	
<b>Château de Meursault, "Charmes, 1er Cru" 2019</b>	<b>\$340.00</b>
Chardonnay • Burgundy, Côte de Beaune, Meursault	
<b>Domaine Jean-Claude Ramonet, "Morgeot" 2016</b>	<b>\$480.00</b>
Chardonnay • Burgundy, Côte de Beaune, Chassagne-Montrachet Premier Cru	
<b>Domaine Poulleau, "Corton Charlemagne" 2020</b>	<b>\$560.00</b>
Chardonnay • Burgundy, Côte de Beaune, Corton-Charlemagne Grand Cru	
<b>Roux Père &amp; Fils, "Grand Cru" 2019</b>	<b>\$1,100.00</b>
Chardonnay • Burgundy, Côte de Beaune, Bâtard-Montrachet	

## CHENIN BLANC <sup>2</sup>

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<b>Francois Chidaine, Les Choisilles 2020</b>	<b>\$90.00</b>
Chenin Blanc • Loire Valley, Touraine, Montlouis	
<b>Domaine des Baumard, "Clos du Papillon" 2016</b>	<b>\$125.00</b>
Chenin Blanc • Loire Valley, Anjou, Savennieres	

## PROPRIETARY WHITE BLEND <sup>1</sup>

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<b>Domaine du Bagnol 2020</b>	<b>\$75.00</b>
Proprietary White Blend • Provence, Cassis	

## RIESLING <sup>1</sup>

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<b>Trimbach, "Cuvée Frédéric Emile" 2011</b>	<b>\$190.00</b>
Riesling • Alsace	

## SAUVIGNON BLANC <sup>2</sup>

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<b>Chermin de l'Orme au Loup 2020</b>	<b>\$76.00</b>
Sauvignon Blanc • Loire Valley, Upper Loire, Sancerre	
<b>Rimbault, "Vieilles Vignes" 2018</b>	<b>\$110.00</b>
Sauvignon Blanc • Loire Valley, Upper Loire, Sancerre	

## VIOGNIER <sup>1</sup>

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<b>Yves Cuilleron, "La Petite Côte" 2020</b>	<b>\$120.00</b>
Viognier • Rhône, Condrieu	

## WHITE BORDEAUX BLEND <sup>1</sup>

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**Chateau Carbonnieux, "Grand Cru Classé" 2016****\$145.00**

White Bordeaux Blend • Bordeaux, Graves, Pessac-Léognan

**WHITE RHÔNE BLEND** 2

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**J. Denuzière 2019****\$82.00**

White Rhône Blend • Rhône, Northern Rhône, St. Joseph

**Jaboulet, "Le Chevalier de Sterimberg" 2019****\$195.00**

White Rhône Blend • Rhône, Northern Rhône, Hermitage

**ASSYRTIKO / ASSYRTICO** 1

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**Domaine Sigalas 2021****\$100.00**

Assyrtiko / Assyrtico • Aegean Islands, Santorini

**CARRICANTE** 1

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**Alta Mora, "Etna Bianco" 2019****\$76.00**

Carricante • Sicily, Etna

**FRIULANO** 1

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**Terlato Family Vineyards 2017****\$65.00**

Friulano • Friuli-Venezia Giulia, Colli Orientali del Friuli

**GARGANEGA** 1

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**Pieropan, "La Rocca" 2018****\$75.00**

Garganega • Veneto, Soave, Soave Classico

**ARINTO** 1

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**Poço do Lobo 1994****\$112.00**

Arinto • Beiras

**ALBARIÑO** 1

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**Do Ferreira 2021****\$72.00**

Albariño • Galicia, Rias Baixas

**GODELLO** 1

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**Rafael Palacios, "Louro" 2019****\$72.00**

Godello • Galicia, Valdeorras

**CABERNET SAUVIGNON** 1

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**Terrazas de los Andes, Los Aromos Vineyard 2017****\$130.00**

Cabernet Sauvignon • Mendoza, Luján de Cuyo

**MALBEC** 3**Viño Cobos by Paul Hobbs, "Felino" 2020****\$56.00**

Malbec • Mendoza

**Bodega Noemia, "J. Alberto" 2020****\$130.00**

Malbec • Patagonia, Río Negro

**Catena Zapata, "Argentino Vineyard" 2019****\$255.00**

Malbec • Mendoza

**PINOT NOIR** 1**Bass Phillip, "BIN 17K" 2019****\$120.00**

Pinot Noir • Victoria, Gippsland

**SHIRAZ / SYRAH** 4**Two Hands, "Lily's Garden" 2019****\$120.00**

Shiraz / Syrah • South Australia, Fleurieu, McLaren Vale

**d'Arenberg, "Dead Arm" 2017****\$145.00**

Shiraz / Syrah • South Australia, Fleurieu, McLaren Vale

**Penfolds, "Grange" 2014****\$1,650.00**

Shiraz / Syrah • South Australia, Barossa, Barossa Valley

**Penfolds, "Grange" 2015****\$1,650.00**

Shiraz / Syrah • South Australia

**RED BORDEAUX BLEND** 1**Seña 2016****\$495.00**

Red Bordeaux Blend • Aconcagua Valley

**CABERNET FRANC** 1**Guiberteau "Saumur" 2020****\$76.00**

Cabernet Franc • Loire Valley, Anjou, Saumur

**GAMAY** 1**Maison Joseph Drouhin, "Domaine des Hospices de Bellevi 2017****\$85.00**

Gamay • Burgundy, Beaujolais, Brouilly

**MERLOT** 1

**Château Pétrus 2008** **\$8,000.00**  
Merlot • Bordeaux, Libournais, Pomerol

### PROPRIETARY RED BLEND 3

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**Triennes, "Saint-Auguste" 2019** **\$60.00**  
Proprietary Red Blend • Provence

**Château Pradeaux 2016** **\$110.00**  
Proprietary Red Blend • Provence, Bandol

**Domaine de Trévallon 2011** **\$402.00**  
Proprietary Red Blend • Provence, Les Baux de Provence

### RED RHÔNE BLEND 6

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**E. Guigal 2018** **\$90.00**  
Red Rhône Blend • Rhône, Gigondas

**Domaine de la Vieille Julienne, "Les Trois Sources" 2013** **\$225.00**  
Red Rhône Blend • Rhône, Southern Rhône, Châteauneuf-du-Pape

**Château de Beaucastel 2006** **\$295.00**  
Red Rhône Blend • Rhône, Châteauneuf-du-Pape

**Château de Beaucastel 2004** **\$295.00**  
Red Rhône Blend • Rhône, Châteauneuf-du-Pape

**Château de Beaucastel 2009** **\$295.00**  
Red Rhône Blend • Rhône, Châteauneuf-du-Pape

**Château de Beaucastel 2007** **\$295.00**  
Red Rhône Blend • Rhône, Châteauneuf-du-Pape

### AGLIANICO 2

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**Feudi di San Gregorio, Taurasi 2017** **\$91.00**  
Aglianico • Campania

**Feudi di San Gregorio, "Piano di Montevergine Riserva" 2012** **\$165.00**  
Aglianico • Campania, Campania DOCG, Taurasi

### BARBERA 1

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**Cesare Bussolo, "Vigna Santa Luca" 2017** **\$115.00**  
Barbera • Piedmont, Alba

### CORVINA 1

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**Buglioni, "Il Bugiardo Ripasso" 2018** **\$72.00**  
Corvina • Veneto, Valpolicella, Valpolicella Classico

## **CORVINA BLEND** 4

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**Marion 2017** **\$240.00**

Corvina Blend • Veneto, Veneto DOCG, Amarone della Valpolicella Classico

**Dal Forno Romano 2014** **\$250.00**

Corvina Blend • Veneto, Valpolicella, Valpolicella Superiore

**Zyme 2015** **\$315.00**

Corvina Blend • Veneto, Veneto DOCG, Amarone della Valpolicella

**Dal Forno Romano 2012** **\$800.00**

Corvina Blend • Veneto, Veneto DOCG, Amarone della Valpolicella

## **MONTEPULCIANO** 2

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**Tiberio 2019** **\$72.00**

Montepulciano • Abruzzo

**Emidio Pepe 2001** **\$650.00**

Montepulciano • Abruzzo, Montepulciano d'Abruzzo

## **NEBBIOLO** 13

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**La Spinetta 2019** **\$84.00**

Nebbiolo • Piedmont, Langhe

**Produttori del Barbaresco 2018** **\$120.00**

Nebbiolo • Piedmont, Piedmont DOCG, Barbaresco

**Elvio Cagno, "Cascina Nuova" 2018** **\$135.00**

Nebbiolo • Piedmont, Piedmont DOCG, Barolo

**Castello di Verduno, "Massara" 2016** **\$180.00**

Nebbiolo • Piedmont, Piedmont DOCG, Barolo

**Gaja, "Dagromis" 2017** **\$185.00**

Nebbiolo • Piedmont

**Elvio Pertinace, "Vigna Nervo" 1996** **\$195.00**

Nebbiolo • Piedmont, Piedmont DOCG, Barbaresco

**Odero, "Rocche Rivera" 1995** **\$300.00**

Nebbiolo • Piedmont, Piedmont DOCG, Barolo

**Gaja 2019** **\$670.00**

Nebbiolo • Piedmont, Barbaresco

<b>Oddero, "Vigna Rionda" 1997</b>	<b>\$700.00</b>
Nebbiolo • Piedmont, Piedmont DOCG, Barolo	
<b>Giuseppe Rinaldi, "Brunate, Le Coste" 1994</b>	<b>\$800.00</b>
Nebbiolo • Piedmont, Piedmont DOCG, Barolo	
<b>Gaja, "Costa Russi" 2016</b>	<b>\$995.00</b>
Nebbiolo • Piedmont, Piedmont DOCG, Barbaresco	
<b>Gaja, "Sori San Lorenzo" 2016</b>	<b>\$1,000.00</b>
Nebbiolo • Piedmont, Piedmont DOCG, Barbaresco	
<b>Gaja, "Sori Tildin" 2016</b>	<b>\$1,400.00</b>
Nebbiolo • Piedmont, Piedmont DOCG, Barbaresco	
<b>NERELLO MASCALESE</b> 1	
<b>Alta Mora, "Etna Rosso" 2017</b>	<b>\$60.00</b>
Nerello Mascalese • Sicily	
<b>PIEDIROSO</b> 1	
<b>I Pentri, "Kerres" 2015</b>	<b>\$75.00</b>
Piedirosso • Campania	
<b>SAGRANTINO</b> 1	
<b>Alfredosa, "Sagrantino di Montefalco" 2012</b>	<b>\$160.00</b>
Sagrantino • Umbria, Umbria DOCG, Montefalco Sagrantino	
<b>SANGIOVESE</b> 11	
<b>Cecchi, "Riserva di Famiglia" 2015</b>	<b>\$92.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Chianti Classico	
<b>La Serena 2016</b>	<b>\$156.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Brunello di Montalcino	
<b>Castello di Ama, "San Lorenzo" 2018</b>	<b>\$160.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Chianti Classico Gran Selezione	
<b>Tenuta Il Poggione 2017</b>	<b>\$200.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Brunello di Montalcino	
<b>Castello di Romitorio 2006</b>	<b>\$280.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Brunello di Montalcino	
<b>La Serena, "Riserva Gemini" 2015</b>	<b>\$375.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Brunello di Montalcino	

<b>Castello di Romitorio (1.5L) 2006</b>	<b>\$500.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Brunello di Montalcino	
<b>La Fiorita, "Riserva" (1.5L) 2006</b>	<b>\$525.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Brunello di Montalcino	
<b>Canalicchio di Sopra 2007</b>	<b>\$550.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Brunello di Montalcino	
<b>Biondi Santi 2016</b>	<b>\$560.00</b>
Sangiovese • Tuscany, Tuscany DOCG	
<b>Valdicava, "Madonna del Piano, Riserva" 2004</b>	<b>\$1,000.00</b>
Sangiovese • Tuscany, Tuscany DOCG, Brunello di Montalcino	

## SUPER TUSCAN 9

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<b>Passi di Orma 2018</b>	<b>\$88.00</b>
Super Tuscan • Tuscany, Bolgheri	
<b>Gaja, "Ca' Marcanda, Promis" 2020</b>	<b>\$120.00</b>
Super Tuscan • Tuscany	
<b>Gaja, Ca' Marcanda, "Magari" 2019</b>	<b>\$160.00</b>
Super Tuscan • Tuscany, Bolgheri	
<b>Orma 2018</b>	<b>\$195.00</b>
Super Tuscan • Tuscany	
<b>Antinori, "Guado al Tasso" 2014</b>	<b>\$275.00</b>
Super Tuscan • Tuscany, Bolgheri	
<b>Gaja, "Ca'Marcanda" 2018</b>	<b>\$320.00</b>
Super Tuscan • Tuscany, Bolgheri	
<b>Antinori, "Tignanello" 2018</b>	<b>\$325.00</b>
Super Tuscan • Tuscany	
<b>Tenuta dell'Ornellaia, "Ornellaia" 2019</b>	<b>\$625.00</b>
Super Tuscan • Tuscany, Bolgheri, Bolgheri Superiore	
<b>Fontodi, "Flaccianello Della Pieve" 2004</b>	<b>\$700.00</b>
Super Tuscan • Tuscany, Tuscany DOCG	

## PINOTAGE 1

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<b>L'Avenir 2018</b>	<b>\$82.00</b>
Pinotage • Western Cape, Coastal Region, Stellenbosch	

## GARNACHA TINTORERA 1

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**Alaya Tierra 2019****\$88.00**

Garnacha Tintorera • Castilla La Mancha, Almansa

**GRENAche** 1**Bodegas Alto Moncayo, "Veraton" 2019****\$75.00**

Grenache • Aragon, Campo de Borja

**MENCÍA** 1**Castro Ventosa "Valtuille Vino de Villa" 2019****\$105.00**

Mencía • Castilla y León, Bierzo

**TEMPRANILLO** 8**Bodega Numanthia, "Termes" 2018****\$56.00**

Tempranillo • Castilla y León, Toro

**Numanthia, "Numanthia" 2016****\$90.00**

Tempranillo • Castilla y León, Toro

**Bodegas Emilio Moro, "Malleolus" 2019****\$110.00**

Tempranillo • Castilla y León, Ribera del Duero

**Bodegas Ontañón, "Gran Reserva" 2010****\$110.00**

Tempranillo • Rioja

**Pintia 2017****\$160.00**

Tempranillo • Castilla y León, Toro

**La Rioja Alta, "Gran Reserva 904" 2011****\$165.00**

Tempranillo • Rioja

**Bodegas Vega Sicilia, "Valbuena 5º" 2017****\$425.00**

Tempranillo • Castilla y León, Ribera del Duero

**Bodegas Vega-Sicilia, "Único" 2009****\$1,170.00**

Tempranillo • Castilla y León, Ribera del Duero

**PETITE SIRAH / PETITE SYRAH** 1**Stags Leap Winery 2018****\$100.00**

Petite Sirah / Petite Syrah • California, Napa

**SYRAH** 1**Booker, "Fracture" 2018****\$220.00**

Syrah • California, San Luis Obispo County, Paso Robles

**ZINFANDEL** 4

<b>Ridge Vineyards, "Three Valleys" 2019</b>	<b>\$76.00</b>
Zinfandel • California, Sonoma	
<b>Robert Biale, "Black Chicken" 2020</b>	<b>\$99.00</b>
Zinfandel • California, Napa	
<b>Turley, "Ueberroth Vineyard" 2020</b>	<b>\$125.00</b>
Zinfandel • California, San Luis Obispo County, Paso Robles	
<b>Martinelli Winery, "Giuseppe &amp; Luisa" 2018</b>	<b>\$130.00</b>
Zinfandel • California, Sonoma, Russian River Valley	

## ZINFANDEL & SYRAH <sup>1</sup>

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<b>Dueling Pistols 2016</b>	<b>\$80.00</b>
Zinfandel & Syrah • California, Sonoma, Dry Creek Valley	

## MAINS <sup>9</sup>

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<b>Spicy Tuna Bites</b>	<b>\$18.00</b>
crispy nori, gochujang sauce, tobiko	
<b>Prawn Cocktail</b>	<b>\$18.00</b>
sauce louie, horseradish, lemon	
<b>Conch Fritters</b>	<b>\$17.00</b>
sofrito, cajun aioli	
<b>Bourbon &amp; Hay-Roasted Oysters</b>	<b>\$21.00</b>
tasso ham, brown butter, cornbread	
<b>Creole Hot Crab Dip</b>	<b>\$16.00</b>
pimento, bacon, scallions, old bay pub chips	
<b>Artichoke Dip</b>	<b>\$14.00</b>
bechamel, parmesan, roasted garlic, grilled naan	
<b>Buffalo Cauliflower</b>	<b>\$14.00</b>
blue cheese crumbles, buttermilk dressing	
<b>The 1000 North Prime Burger</b>	<b>\$17.00</b>
white cheddar, remoulade	
<b>Wagyu Skirt Steak Frites</b>	<b>\$27.00</b>
chimichurri, vinaigrette salad	