



APPETIZERS 10

Spinach & Artichoke Dip	\$13.00
fried tortillas and soft Bavarian pretzels.	
Hot Crab Dip	\$16.00
With fried tortillas and soft Bavarian pretzels.	
Goat Cheese Brulée Dip	\$13.00
Goat cheese, sundried tomato puree, roasted garlic, caramelized sugar crust, served with grilled Naan flatbread with a balsamic glaze.	
Crispy Fried Calamari	\$14.00
Marinara & pepperoncini aioli.	
Buffalo Wings	\$16.00
A pound and a half of large plump wings covered with our spicy sauce.	
French Sliders	\$13.00
Our house-ground beef served on grilled brioche rolls with triple crème brie, truffle aioli and caramelized onions. (Three)	
Tiger Shrimp	\$13.00
Baby shrimp lightly fried and tossed in our sweet and spicy Tiger sauce.	
Colorado Steak Rolls	\$13.50
Crispy wontons stuffed with aged prime rib, caramelized onions, peppers, Cheddar and Jack cheese.	
Spicy Chicken Lettuce Wraps	\$13.00
Blackened chicken, lettuce, corn, Pico de Gallo, guacamole, pickled red onions, Parmesan cheese, and Sriracha crema.	
Spicy Ahi Tuna and Salmon Tartar	\$17.00
Crostini's and sliced avocado with a Sriracha cream drizzle.	

BURGERS 4

Cheeseburger*	\$16.00
with melted cheddar cheese.	
Bacon Cheeseburger*	\$18.00
with Cheddar cheese and thick applewood bacon.	
Hickory Burger	\$18.00
with Cheddar cheese, grilled red onion, applewood bacon and smoky barbecue sauce.	

Madrones' Burger "LE GRAND"*	\$18.00
with triple crème brie cheese, applewood bacon, truffle aioli, fried onion straws, and shredded lettuce.	

SANDWICHES 4

Spicy Fish Tacos	\$16.00
Crispy fried snapper on soft tortillas with sweet cabbage, Pico de Gallo, mango, avocado, mint, peanuts, and honey mustard dressing.	
Jumbo Lump Crab Cake Sandwich	\$24.00
Served on a brioche bun with fries and house-made slaw.	
Signature French Dip Au Jus*	\$22.00
Aged roasted Prime Rib thinly sliced with grilled onions and melted Swiss, piled high on a grilled baguette roll, served with fries. While it lasts.	
Biltmore Chicken	\$16.00
Grilled over hickory with smoky barbecue sauce, Jack cheese, truffle aioli, and apple-wood bacon on a grilled brioche bun, served with fries.	

BEEF 7

Roasted Prime Rib Au Jus	AVAILABLE OPTIONS
While it lasts - and blackened at no extra charge. Slow roasted aged prime rib. Available daily at 3:00pm	10oz.: \$32.00
	16oz.: \$44.00
	20oz.: \$47.00
Drunken Ribeye 14oz.*	\$39.00
Marinated in Pale Ale and grilled over hickory.	
Steak and Shrimp*	\$43.00
Our Drunken Ribeye marinated with Burton Baton Pale Ale and grilled over hickory, served with five jumbo fried shrimp.	
Beef Tenderloin, Dry Scallops and Jumbo Shrimp	AVAILABLE OPTIONS
Two beef filet medallions, three large scallops, and three jumbo shrimp seasoned and grilled over hickory and served with sautéed spinach, corn, button mushrooms, and garlic mashed potatoes. Finished in a spicy brown butter sauce; comes with your choice of a Chop or Caesar salad. (Not served with a loaded baked potato)	\$34.00
	Or choice of three beef filet medallions:
	\$31.00
Filet Mignon*	AVAILABLE OPTIONS
Center-cut beef tenderloin grilled over hardwood. Please choose one of our signature sauces to go along with: Port Wine Peppercorn, Creamy Aged Gorgonzola, Classic Au Jus	7oz.: \$36.00
	9oz.: \$42.00
Madrones Prime Cut Sirloin*	AVAILABLE OPTIONS
Simply seasoned and grilled over hardwood.	6oz.: \$22.00
	12oz.: \$29.00
Real "Cowboy Cut" Ribeye*	\$43.00
All steak...No bone. Please choose one of our signature sauces to go along with: Port Wine Peppercorn, Creamy Aged Gorgonzola, Classic Au Jus	

A RIB, A CHOP & A CHICKEN 3

Double-Cut Mongolian Pork Chop*	\$26.00
16 Ounces grilled to medium over hickory, garlic mashed potatoes, garnished with sweet & sour red cabbage, and house-made mustard.	
Fried Chicken Tenderloins	\$16.00
Hand breaded in buttermilk batter, honey Dijon served with house-made slaw	
Baby Back Barbecue Ribs	AVAILABLE OPTIONS
Slow smoked, fall off the bone pork ribs, served with fries, and house-made slaw	
	Half Rack: \$24.00
	Full Rack: \$29.95

SEAFOOD & PASTA 9

Today's Fresh Fish*	
Our daily selection, all certified sustainable. (see your server)	
Ahi Tuna Platter (Rare)	\$24.90
Lightly seared tuna, rolled in sesame seeds, served rare, drizzled with Sriracha aioli, and citrus punzu beside an Emerald kale salad with roasted peanuts, tossed in a white balsamic vinaigrette, and bleu cheese tomatoes.	
Sauteed Jumbo Lump Crab Cakes	\$36.00
with remoulade sauce, fries & cole slaw.	
Louisiana Shrimp & Grits	\$23.00
Jumbo shrimp, Andouille sausage, diced tomatoes, and onions, finished in a Creole Meunière reduction. Served over shrimp-infused grits.	
Asian Salmon*	\$24.00
Hardwood grilled Atlantic salmon seared with teriyaki sauce, served over garlic mashed potatoes, surrounded with sautéed fresh vegetables.	
Seafood Explosion	\$30.00
Baked lemon snapper stuffed with seasoned lump crab, scallops and shrimp, covered with our spicy brown butter sauce. Served with garlic mashed potatoes and seasonal vegetable.	
Penne Toscana & Blackened Tenderloin*	\$23.00
Blackened beef filet tips served over penne pasta with wild mushrooms and sundried tomatoes, finished in a garlic-Romano cream sauce.	
Portobello Gnocchi	AVAILABLE OPTIONS
Smoky Portobellos, warm Panko breaded Goat Cheese, grilled asparagus, red peppers, and sautéed vegetables, served over gnocchi.	
	\$23.00
	blackened chicken:
	\$2.50
Cajun Jambalaya	\$21.00
Andouille sausage, shrimp, chicken, peppers, and onions in a spicy Creole sauce, served over linguini.	

SOUP CALENDAR 8

Mon - Chicken & Sausage Gumbo	\$7.00
Tue - Loaded Baked Potato	\$7.00

Wed - Chicken & Sausage Gumbo	\$7.00
Thur - Chicken Tortilla	\$7.00
Fri - Chicken & Sausage Gumbo	\$7.00
Sat - Chicken Tortilla	\$7.00
Sun - Loaded Baked Potato	\$7.00
Daily - Crab and Corn Chowder	\$9.00

SIDES 10

Fire Roasted Asparagus	\$5.00
French Fries	\$4.00
House-made Coleslaw	\$3.00
Steamed Broccoli	\$3.50
Sautéed Mushrooms	\$4.00
Garlic Mashed Potatoes	\$3.50
Creamy Cauliflower & Cheese	\$5.00
Eat Your Vegetables	\$4.00
Changes daily	
True Idaho Loaded Baker	\$5.00
With butter, sour cream, cheddar, bacon and scallions.	
Sweet Potato Casserole	\$5.00
(contains pecans)	

SALADS 6

Chop House	\$10.95
Crisp romaine, fresh cut corn, tomato, basil, and crutons, tossed in our house-made creamy peppercorn Italian dressing and bleu cheese crumbles.	
Caesar	\$10.95
Crisp romaine hearts, fresh grated Parmesan cheese, sundried tomato and rustic croutons.	
Emerald Kale Salad with Blackened Chicken	AVAILABLE OPTIONS
Baby kale, radicchio, kohlrabi, Brussels sprouts, Napa cabbage, carrots, broccoli, peanuts, raisins, carrots, and basil, tossed in Reggiano cheese and a white balsamic vinaigrette.	Blackened Chicken: \$18.00
	Blackened shrimp: \$19.00
	Blackened salmon: \$21.00

Crispy Chicken Chop House Salad	AVAILABLE OPTIONS
Crisp romaine, fresh cut corn, avocado, chopped tomatoes, and basil, tossed in our house-made creamy peppercorn Italian dressing and bleu cheese crumbles.	Blackened Chicken: \$18.00
	Blackened hrimp: \$19.00
	Blackened Salmon: \$21.00
Crispy Chicken Caesar Salad	AVAILABLE OPTIONS
Crisp romaine, Greek Feta cheese, chopped tomatoes, eggs, and apple-wood bacon, tossed in our special creamy Parmesan Caesar dressing. Your choice of:	Grilled Chicken: \$18.00
	Blackened Shrimp: \$19.00
	Blackened Salmon: \$21.00
Thai Steak & Noodle Salad*	\$19.95
Grilled beef tenderloin tips, spicy Thai noodles, cool avocado, mango, mint, tomatoes, mixed greens, and peanuts in a honey mustard sesame dressing.	

DESSERTS 5

Madrones Peanut Butter Pie	\$8.00
Like nothing you have had before!	
Five Nut Brownie	\$8.00
with caramel sauce and vanilla ice cream.	
The Chocolate Legend	AVAILABLE OPTIONS
Plenty for two! A giant slice of the deepest, richest, best chocolate cake you've ever tasted	\$12.00
	With a scoop of ice cream: \$1.00
Homemade Key Lime Pie	\$9.00
baked in our special graham cracker crust with pecans and macademia nuts, topped with whipped cream.	
Homemade "NY Style" Cheesecake	\$8.50
baked in our special graham cracker crust with pecans and macademia nuts, served with fresh strawberries and whipped cream.	

LUNCH SPECIALS 7

Grilled Naan Bread with Goat Cheese*	\$17.95
Sirloin steak grilled over hickory, goat cheese, caramelized onions, and arugula on grilled Naan, served with seasonal fruit.	
Fried Chicken Tenderloins	\$14.00
Hand breaded in buttermilk batter, served with honey Dijon, fries, and housemade coleslaw.	
Vegetable Pocket	AVAILABLE OPTIONS
Grilled zucchini, mushrooms, peppers, broccoli, basil and garlic. Served open-faced on grilled flat bread with melted Jack cheese and Pico de Gallo, served with seasonal fresh fruit.	\$15.00
	Grilled Chicken: \$3.00

Half of Sandwich with Soup or Salad		AVAILABLE OPTIONS
Your choice of Half of Sandwich: Chicken Finger BLT, The Napa Valley or two French sliders. Served with your choice of Chop House Salad, Caesar Salad or a cup of soup of the day.		\$15.00
	Substitute crab and corn chowder:	\$3.00

Madrones Prime Sirloin Steak*	\$18.95
Sirloin steak grilled over hickory hardwood, sliced and topped with chimichurri. Served with mixed greens, avocado, grapefruit, goat cheese, and white balsamic vinaigrette.	

Cajun Jambalaya	\$16.00
Sautéed shrimp, chicken, and Andouille sausage in a spicy Creole sauce. Served over linguine.	

Classic Omelet	\$15.00
Three fresh eggs, baby shrimp, spinach, Swiss cheese served with griddle toast and mixed greens.	

TODAY'S FISH 2

Today's Fresh Fish	
Our daily selection is grilled over hickory and served blackened or grilled with two sides. Cooked medium (see your server)	
Blackened Salmon	\$18.95
Fresh Atlantic salmon blackened and served with creamy cauliflower mashed potatoes and broccoli.	

HAPPY HOUR 6

Daily Specials
\$3-\$5 draft beers, \$5 rail cocktails, \$1OFF all drinks
Monday
1/2 price Burgers and 20oz Beers
Tuesday
\$1 off drinks - plus Discount Happy Hour Snacks
Wednesday
1/2 price Bottle Wines, \$1 off drinks - plus Discount Happy Hour Snacks. Wednesday 1/2 priced Bottle Wines are available in the entire restaurant - all day.
Thursday
\$6 House Martinis, \$1 off drinks - plus Discount Happy Hour Snacks
Friday
\$1 off drinks - plus Discount Happy Hour Snacks

HAPPY HOUR SNACKS 12

Chicago Style Spinach & Artichoke Dip	\$7.00
with fried tortillas and Bavarian pretzels.	
Tiger Wings	\$7.00
A pound of crispy wings tossed in our spicy tiger sauce.	

Buffalo Wings	\$7.00
A pound of large plump wings covered in our house buffalo sauce.	
French Sliders *	\$2.50
Our house ground beef served on grilled brioche rolls with triple crème brie, truffl e aioli and caramelized onions.	
Fried Calamari	\$7.00
with fresh grated asiago and horseradish cream.	
Goat Cheese Brulee Dip	\$7.00
Goat cheese, sundried tomato puree, roasted garlic, caramelized sugar crust, smoked Naan bread with balsamic glaze.	
Hot Crab Dip	\$9.00
with fried tortillas and Bavarian pretzels.	
Spicy Fish Tacos	\$7.00
Crispy fried on two soft tortillas with greens, tomato, avocado, mint, spicy peanut and honey mustard dressing.	
Tiger Shrimp	\$7.00
Baby shrimp lightly fried and tossed in our spicy Tiger sauce	
Spicy Chicken Lettuce Wraps	\$7.50
Blackened chicken, lettuce, corn, Pico de Gallo, guacamole, pickled red onions, Parmesan cheese, and Siracha aioli.	
Blackened Chicken Skewers	\$5.50
With our spicy Bistro sauce.	
Fried Oysters*	\$7.20
with romaine, baby greens, fresh corn, tomato, bleu cheese and horseradish cream.	

LIMITED SEAFOOD SPECIALS 2

Spicy Jumbo Crab and Shrimp Cocktail	\$9.00
Jumbo Lumps of hot crabmeat & shrimp seasoned in spicy butter.	
Spicy Shrimp and Scallop Cocktail	\$10.00
Three jumbo scallops & shrimp seasoned in spicy butter	

BREAKFAST SPECIALTIES 8

Funky Monkey Bread	\$12.90
Pull-apart sticky buns topped with cinnamon icing, caramel, chocolate flakes, pecans and dusted with powdered sugar... Perfect for sharing!	
Blackened Salmon, Eggs & Grits*	\$21.00
Blackened salmon, two eggs over-easy, tomato confit, served over spicy grits topped with Tillamook aged cheddar and bacon	
Steak & Eggs*	\$19.90
Two petite filet mignon medallions topped with classic Béarnaise sauce, three farm fresh eggs, home fries and an English muffin.	

Coconut Cream Stuffed French Toast	\$13.90
Our house-made French toast stuffed with coconut creme cheese and flaked coconut. Served with pure Vermont maple syrup and home fries.	
El Torero Breakfast	\$16.00
Three farm fresh eggs, hash brown potatoes, spicy chorizo sausage, sautéed onions and peppers, stewed black beans, Pico de Gallo, smothered in a heavy blanket of salsa Verde and salsa Rojo and covered with melted jack and cheddar cheeses.	
Home-Style Breakfast	AVAILABLE OPTIONS
Three farm fresh eggs, home fries, English muffin and your choice of applewood smoked bacon, Nick's Italian sausage or turkey sausage.	\$12.90
	Brioche French Toast:
	\$3.50
Brioche French Toast	\$13.90
Grilled house-made brioche bread dipped in vanillahoney batter, topped with sweet butter and dusted powdered sugar. Served with your choice of applewood smoked bacon, Nick's Italian sausage or turkey sausage and pure Vermont maple syrup. While it lasts...	
Louisiana Shrimp & Grits	\$19.00
Jumbo shrimp and Andouille sausage with onions, finished in a Creole Meunière reduction. Served over shrimp infused grits.	

BREAKFAST IN BREAD 5

Huevos Rancheros Wrap	\$17.50
Spicy chorizo sausage, scrambled eggs, smashed avocados, stewed black beans, Pico de Gallo, wrapped in soft flour tortilla and smothered in a heavy blanket of salsa Verde and salsa Rojo and covered with melted jack and cheddar cheeses	
French Toast Slammer	\$15.00
Our thick cut French toast stuffed with honey cured ham, smoked turkey, applewood smoked bacon, Swiss and cheddar cheese. Served with pure Vermont maple syrup and home fries.	
Sunrise Burger	\$16.50
Our house ground burger topped with a fried egg, grilled onions, lettuce, pickles, bacon jam, cheddar cheese, and a maple-mustard aioli. Served with French fries.	
Avocado & Egg Sandwich	\$14.00
Two eggs, Tillamook aged cheddar, smashed avocado, arugula, and spicy Sriracha aioli on a toasted brioche roll with hash browns.	
Applewood Bacon Sandwich	\$14.00
Two eggs, crispy Applewood bacon, tomato, Tillamook aged cheddar, spicy Sriracha aioli, and arugula on a toasted brioche roll with hash browns.	

SPIRITED BEVERAGES 10

World's Best Bloody Mary "Mild" or "Spicy"	\$6.00
Deep Eddy Ruby Red Grapefruit Crush	\$6.00
Freshly Squeezed Orange Crush	\$6.00

Freshly Made Sangria

\$7.00

Red or white wine, fresh fruit, brandy & sweetener

Brunch Champagne

AVAILABLE OPTIONS

Glass: \$3.00

Bottle: \$12.00

Mimosa

AVAILABLE OPTIONS

Glass: \$4.00

Carafe: \$14.00

Strawberry-Orange Mimosa

AVAILABLE OPTIONS

Glass: \$4.00

Carafe: \$14.00

Bellini Martini

AVAILABLE OPTIONS

Peach nectar and Champagne.

Glass: \$4.00

Carafe: \$14.00

Breakfast Shot

\$6.00

Butterscotch schnapps, Jameson Whiskey, a shot of OJ and a strip of bacon. Close your eyes and it tastes like a "short stack" with maple syrup.

Blueberry Pancakes Shot

\$6.00

Blueberry creme liquor, vanilla vodka, butterscotch schnapps, a shot of OJ and a strip of bacon. Close your eyes and it tastes like a "blueberry pancakes" with maple syrup.

THREE EGG OMELETS 4

Edgy Veggie

\$14.00

Asparagus, spinach, tomato confit, mushrooms and goat cheese. Topped with avocado slices & house-made Pico De Gallo.

The Big Easy Shrimp Omelet

\$15.00

Blackened shrimp, Andouille sausage, toma- toes, green peppers and cheddar cheese. Topped with a spicy Creole sauce.

Wye Island Crab

\$18.00

Fresh asparagus, lump crab and Swiss cheese. Covered with hollandaise and dusted with Old Bay.

Create Your Own

AVAILABLE OPTIONS

Make it your own with three ingredients of your choice. Cheese: Cheddar, Swiss, Monterey Jack, Goat, Romano

\$13.00

Meats: Applewood bacon, Andouille Sausage, Chorizo Sausage, Country Ham & Turkey Vegetables: Green Pepper,

Additional Ingredient:

Carrots, Spinach, Onion, Mushroom, Tomato Confit, Asparagus, Red Pepper

\$1.00

Add Lump Crab: \$3.00

Add Shrimp: \$2.00

EGGS BENEDICT 2

Bacon Eggs & Cheese Benedict

\$15.00

Th ick applewood bacon, egg, cheddar cheese and hollandaise on an English muffin.

Chesapeake Eggs Benedict	\$19.90
Jumbo lump crab cakes & garlic spinach on an English muffin.	

JUST FOR KIDS 3

Cheesy Scrambled Eggs	\$7.00
Served with French fries and bacon.	
Kids French Toast	\$7.00
Served with bacon.	
Cheese and Bacon Omelet	\$7.00
Served with french fries	

KIDS BREAKFAST 3

Cheesy Scrambled Eggs	
Served with French fries and bacon.	
Kid's French Toast	
Served with bacon.	
Cheese and Bacon Omelet	
Served with french fries.	

MIXED COCKTAILS 9

Skinny Pomegranate Cosmo Mix	\$15.00
Skinny Pomegranate Cosmo Mix - Vodka, Triple Sec, pomegranate, & fresh lime juice. Served in a 16oz plastic flask.	
Skinny Margarita Mix	\$15.00
Skinny Margarita Mix Silver Tequila, Gran Gala, Blue agave nectar, & fresh lime juice. Served in a 16oz plastic flask.	
Mango Martini Mix	\$15.00
Mango Martini Mix - Parrot Bay Mango and Coconut rum, fresh pineapple infused vodka and orange juice. Served in a 16oz plastic flask.	
Madrone's Margarita Mix	\$15.00
Jose Cuervo Silver, Solerno Citronge, Gran Gala, & fresh squeezed lime juice. Served in a 16oz plastic flask.	
Madrone's Cosmopolitan Mix	\$15.00
Madrone's Cosmopolitan Mix - Absolut Vodka, Solerno Citronge, lime juice & a splash of cranberry. Served in a 16oz plastic flask.	
Lynchburg Mix	\$15.00
Lynchburg Mix - Jack Daniel's Tennessee whiskey, vodka, sour mix, & lemon lime - soda on the side. Served in a 16oz plastic flask.	
Long Island Ice Tea Mix	\$15.00
Vodka, Tequil, Gin, Rum, Triple Sec, splash of lime & sour, with cola on the side. Served in a 16oz plastic flask.	
BERRY INFUSION TITO'S VODKA 16oz	\$15.00
Fruit-Infused Vodka We pick the very best, ripest fruits and berries to infuse in Tito's Premium Handmade Vodka. Try them on the rocks, or in one of your Martinis at home.	

PINEAPPLE INFUSION TITO'S VODKA	\$15.00
Fruit-Infused Vodka We slice the sweetest, ripest fruits to infuse in Tito's Premium Handmade Vodka. Try them on the rocks, or in one of your Martinis at home.	

WINES 18

Chardonnay "Medium Oak"	\$15.00
Trinity Oaks – St. Helena, CA – Medium bodied with complex varietal aromas of citrus and pineapple flavors, with a top note of sweet oak.	
Chardonnay "Unoaked"	\$15.00
Nicolas – France – The nose offers refreshing notes of citrus with a hint of vanilla. On the palate, this wine is generous with toasty notes of nuts. Very lean and clean finish.	
Pinot Grigio - Caposaldo	\$15.00
Italy – dry, crisp, with a medium body and the delicate aroma of apples and other white fruit offset by acacia blossoms and almonds on the palate	
Riesling - Maryhill	\$15.00
Columbia Valley, WA – Golden pineapple, guava and ripe honeydew with a touch of candied lemon on the nose.	
Sauvignon Blanc	\$15.00
Brancott Estates – New Zealand –A well-balanced wine with the palate weight, sweet fruit flavors and the crisp acidity usually associated with this style.	
Red Blend	\$15.00
7 Moons – Central Coast, CA – A blend of Syrah, Merlot, Petite Sirah, Zinfandel, Cabernet Sauvignon, Malbec and Grenache from vineyards in Lodi and the Central Coast of California.	
Pinot Noir - Harlow Ridge	\$15.00
Napa Valley, CA - Medium bodied with ripe tannin and acidity, aromas of strawberry, cherry, and soft spices with a hint of vanilla.	
Cabernet Sauvignon - 9 Lives	\$15.00
9 Lives – San Pedro, Chile – Fruit forward with berry jam, mocha flavors, and earthy tones with hint of oak and spice.	
Chardonnay - Parducci	\$20.00
Mendocito County, Ca – An exquisitely balanced wine with flavors of ripe pear, crisp apple, and a creamy vanilla-spice.	
Sauvignon Blanc - The Seeker	\$20.00
The Seeker – New Zealand – Aromas of zesty lime, grapefruit, and passion fruit with a touch of fresh green herbs.	
Moscato - Moscato D'Asti	\$20.00
Moscato D'Asti – Alb, Italy – Pronounced yet delicate bouquet of melons and green apples. Delicately sweet, fresh, and clean.	
Riesling - Chateau St. M	\$20.00
Chateau St. M – Pfalz, Germany – It is a medium-bodied, off-dry Riesling with a fine fruitiness that lingers lovingly on the palate and then fades gently into a medium-long, dry-tasting finish.	
Malbec - Terrazas Reserva	\$20.00
Terrazas Reserva- Mendoza, Argentina - Aromas of strawberries and red cherries intertwine with hints of clove and vanilla. Lush red berry flavor gives way to velvety tannins and a pleasant, persistent finish.	

Pinot Noir – Robert Mondavi	\$20.00
Robert Mondavi – Napa Valley, CA - Wild dark cherry and ripe, red plum aromas seamlessly layered with hints of dusty cocoa and dried herb complexity.	
Merlot – Chateau Souverain	\$20.00
Chateau Souverain – Napa Valley, CA – Layered flavors of blueberry, plum with hints of mocha, baking chocolate and oak for a long plush finish	
Shiraz – Barossa valley	\$20.00
Barossa valley- Australian - Alluring exotic spice with vibrant flavours of red plum and fresh blackberry	
Bordeaux – LA Graviere	\$20.00
LA Graviere – This beautiful garnet colored classic seduces you with a complex nose of vanilla, black fruits, and cherry. Dry on the palate with notes of earth, tobacco, and baking spices.	
Beaujolais-Villages	\$20.00
Maison Louis Jadot – France – Slightly spicy with a touch of grey pepper, liquorice and a touch of rose flower. This wine is very well balanced with a nice acidity and supple tannins on the finish.	