

Featured Selections

Sparkling Wines

Prosecco Di Valdobbiadene

\$31.00

Botter

Italy

White Wines

Pinot Gris

\$44.00

Hendry Ranch

California, USA

Red Wines

Beaujolais

\$ 31.00

Bouchard Aine

France

Light Refreshing Wines

With soft, fruit flavours.
Great match with appetizers, soups,
seafood, and lightly seasoned dishes.

White Wines and Rosé

Traminer Riesling

\$ 28.00

Rosemount

Australia

White Zinfandel

\$ 24.50

Gallo

California, USA

Sauvignon Blanc

\$ 28.00

Robert Mondavi

California, USA

Piesporter Michelsberg

\$ 27.50

Schneider

Germany

Orvieto Amabile

\$ 27.50

Antinori

Italy

Pinot Grigio

\$ 29.50

Folonari

Italy

Chenin Blanc

\$28.00

Good Hope

South Africa

Red Wines

Mouton Cadet

\$ 29.50

Rothschild

France

Bourgogne Passetougrain

\$ 32.00

Chanson

France



Medium Flavoured Wines

With some pronounced oak presence.
Wonderful with fragrant seafood
and our flavourful specialty dishes.

White Wines

Chardonnay		\$ 28.00
<i>Jacob's Creek</i>	<i>Australia</i>	
Chardonnay Bin 65		\$ 28.00
<i>Lindemans</i>	<i>Australia</i>	
Chardonnay Koonunga Hill		\$ 29.00
<i>Penfolds</i>	<i>Australia</i>	
Chardonnay		\$35.00
<i>Mission Hill</i>	<i>Canada</i>	
Sauvignon Blanc		\$ 30.00
<i>Casa Lapostolle</i>	<i>Chile</i>	
Chardonnay		\$ 30.00
<i>Bollini</i>	<i>Italy</i>	
Soave		\$ 30.00
<i>Masi</i>	<i>Italy</i>	
Soave Classico		\$ 35.50
<i>Suavia</i>	<i>Italy</i>	

Red Wines

Malbec		\$ 31.50
<i>Don Eugenio</i>	<i>Argentina</i>	
Grenache Shiraz		\$ 29.00
<i>Rosemount</i>	<i>Australia</i>	
Shiraz Cabernet		\$ 28.50
<i>Jacob's Creek</i>	<i>Australia</i>	
Shiraz Bin 555		\$ 33.00
<i>Wyndham Estate</i>	<i>Australia</i>	
Shiraz		\$ 32.50
<i>Paringa Estate</i>	<i>Australia</i>	
Yellow Label		\$ 32.00
<i>Wolf Blass</i>	<i>Australia</i>	
Cabernet Sauvignon		\$ 29.00
<i>Robert Mondavi</i>	<i>California, USA</i>	

If food alone is like a lovely flower, then it comes to perfect bloom when properly matched with great wines. Our intent is to help you with your choice so as to create a wonderful and memorable dining experience.



Medium Flavoured Wines

Red Wines continued

Merlot <i>Hall</i>	<i>California, USA</i>	\$ 49.00
Cabernet Merlot <i>Mission Hill</i>	<i>Canada</i>	\$ 34.50
Cabernet Sauvignon <i>Santa Rita</i>	<i>Chile</i>	\$ 30.00
Cabernet Sauvignon <i>Casa Lapostolle</i>	<i>Chile</i>	\$ 31.00
St. Emilion <i>Schroder & Schyler</i>	<i>France</i>	\$ 32.00
Chateau d'Argadens <i>Bordeaux Superieur</i>	<i>France</i>	\$ 33.00
Nero d'Avola <i>Contempo</i>	<i>Italy</i>	\$ 31.00
Rosso Di Montalcino <i>Costanti</i>	<i>Italy</i>	\$ 46.00

Full Flavoured Wines

With strong pronounced flavours, oak or tannins. These wines require bold, rich flavoured dishes as in our E.P.C. steaks, and some of our poignant specialty creations.

White Wines

Chardonnay Sonoma County <i>Rodney Strong</i>	<i>California, USA</i>	\$ 35.00
Sauvignon Blanc <i>Hall</i>	<i>California, USA</i>	\$ 44.00
St. Veran <i>Joseph Drouhin</i>	<i>France</i>	\$ 35.00
Chablis <i>Joseph Drouhin</i>	<i>France</i>	\$ 45.00
Pouilly Fuissé <i>Chanson</i>	<i>France</i>	\$ 43.50
Corton Charlemagne Grand Cru <i>Joseph Drouhin</i>	<i>France</i>	\$ 120.00
Sauvignon Blanc <i>Highfield</i>	<i>New Zealand</i>	\$ 36.00
Sauvignon Blanc <i>Foxes Island</i>	<i>New Zealand</i>	\$ 40.00

Full Flavoured Wines

Red Wines

Stump Jump <i>D'Arenberg</i>	<i>Australia</i>	\$ 32.00
Cabernet Merlot <i>Greg Norman Estate</i>	<i>Australia</i>	\$ 36.00
Three Rings Shiraz <i>Barossa Valley</i>	<i>Australia</i>	\$ 41.50
Shiraz Cabernet Merlot <i>Paracombe</i>	<i>Australia</i>	\$ 31.00
Chateau d'Angludet <i>Bordeaux</i>	<i>France</i>	\$ 90.00
Beaune Premier Cru <i>Clos du Roi</i>	<i>France</i>	\$ 87.00
Nuit St. Georges "Les Cailles" <i>Bouchard Pere & Fils</i>	<i>France</i>	\$ 90.00
Chateauneuf du Pape <i>Ch. De la Gardine</i>	<i>France</i>	\$ 55.00
Merlot <i>Cypress</i>	<i>California, USA</i>	\$ 34.00
Zinfandel <i>Cline</i>	<i>California, USA</i>	\$ 34.50
Cabernet Sauvignon <i>Rodney Strong</i>	<i>California, USA</i>	\$ 39.50
Syrah/Cabernet Sauvignon/Le Petit Vice <i>Vice Versa</i>	<i>California, USA</i>	\$ 72.00
Cabernet Sauvignon <i>Altamura</i>	<i>California, USA</i>	\$ 100.00
Barolo <i>Batasiolo</i>	<i>Italy</i>	\$ 43.50
Amarone Classico <i>Masi</i>	<i>Italy</i>	\$ 54.00
Pinot Noir <i>Main Divide</i>	<i>New Zealand</i>	\$ 36.50
Merlot <i>Trinity Hill</i>	<i>New Zealand</i>	\$ 40.00
Syrah <i>Trinity Hill</i>	<i>New Zealand</i>	\$ 41.00
Cabernet Sauvignon <i>Vinum</i>	<i>South Africa</i>	\$ 35.00
Les Terraces <i>Alvaro Palacios</i>	<i>Spain</i>	\$ 53.00



Champagnes

Sweet desserts go well with dry champagne;
tart desserts go well with sweet wines.

Champagnes & Sparking Wines

G.H. Mumm Cordon Rouge		\$ 65.00
<i>France</i>		
Moët & Chandon, Brut Imperial	½ bottle	\$ 43.00
<i>France</i>		
Moët & Chandon, Brut Imperial		\$ 66.00
<i>France</i>		
1999 Dom Perignon Brut		\$ 220.00
<i>France</i>		
Henkell Trocken	½ bottle	\$ 22.00
<i>Henkell</i>	<i>Germany</i>	
Henkell Trocken		\$ 28.00
<i>Henkell</i>	<i>Germany</i>	
Asti Spumante	½ bottle	\$ 22.00
<i>Martini & Rossi</i>	<i>Italy</i>	
Asti Spumante		\$ 29.00
<i>Martini & Rossi</i>	<i>Italy</i>	
Prosecco Di Conegliano		\$ 33.00
<i>Canella</i>	<i>Italy</i>	
Cordon Negro		\$ 31.00
<i>Freixinet</i>	<i>Spain</i>	

House Wines

White Wines

Bottle / 5oz Glass

Chardonnay Premier Selection	\$ 24.50 / \$ 6.00
<i>Lindemans</i>	<i>Australia</i>
EPC - Niersteiner Gutes Domthal	\$ 24.50 / \$ 6.00
<i>Michel Schneider</i>	<i>Germany</i>
Sauvignon Blanc	\$28.00 / \$6.50
<i>Chocolan</i>	<i>Chile</i>

Red Wines

Bottle / 5oz Glass

Cabernet/Shiraz Premier Selection	\$ 24.50 / \$ 6.00
<i>Lindemans</i>	<i>Australia</i>
Cellier du Saint Pere	\$ 24.50 / \$ 6.00
<i>Bouchard Aine & Fils</i>	<i>France</i>
Merlot	\$28.00 / \$6.50
<i>Chocolan</i>	<i>Chile</i>

