

FOR PARTIES OF 6 OR MORE, AN 18% GRATUITY
WILL BE ADDED TO THE CHECK

PARTIES OF 8 OR MORE WILL BE
PRESENTED ONE CHECK

CRUSTACEAN BAR

PEEL "N" EAT SHRIMP, <i>per pound</i>	16
AMERIPURE LA. <i>✓</i>	2
BLUE POINT, N.Y. <i>✓</i>	2
MALPEQUES, P.E.I. <i>✓</i>	2
LITTLE NECK CLAMS, FL <i>✓</i>	1
SUSHI SAMPLER PLATE, 15 PIECES <i>✓</i>	19
SASHIMI SAMPLER PLATE, 15 PIECES <i>✓</i>	24
OYSTER SAMPLER, <i>1/2 dozen</i> <i>✓</i>	11

STARTERS

FRENCH ONION SOUP	6
<i>Parmesan, gruyere & mozzarella cheeses</i>	
SHE CRAB SOUP <i>✓</i>	6
<i>Fresh crabmeat, spinach chiffonade</i>	
BEEF CARPACCIO <i>✓</i>	8
<i>Endive salad, white truffle oil, shaved parmesan, toast points</i>	
CRISPY CALAMARI <i>✓</i>	8
<i>Spicy marinara sauce, garlic aioli, caramelized lemons & peppers</i>	
MARYLAND CRABCAKE <i>✓</i>	10
<i>Saffron aioli, endive salad</i>	

SALADS

BABY MIXED GREEN SALAD	5
<i>Baby lettuces, cucumber, tomato, carrots & sweet basil balsamic vinaigrette</i>	
CLASSIC CAESAR SALAD, <i>Classic caesar dressing</i>	7
<i>Choice of Atlantic salmon, or chicken</i> <i>✓</i>	additional 4
<i>Choice of jumbo gulf shrimp, or NY steak</i> <i>✓</i>	additional 5
SPINACH SALAD	8
<i>Tomatoes, mushrooms, goat cheese & warm bacon dressing</i>	
BEEFSTEAK TOMATOES & FRESH MOZZARELLA	6
<i>Sweet basil balsamic vinaigrette</i>	
DANISH BLT SALAD	6
<i>Iceberg lettuce wedge, bleu cheese vinaigrette, tomato & bacon</i>	
PORTER'S NEW YORK STEAK SALAD <i>✓</i>	12
<i>Over warm red skin potatoes with peppercorn bacon vinaigrette</i>	
ROASTED CHICKEN COBB SALAD	10
<i>Topped with tomatoes, bacon, avocado, eggs, bleu cheese vinaigrette</i>	

SANDWICHES

PORTER'S NEW YORK STEAK <i>✓</i>	12
<i>Caramelized onions, aged cheddar, finn fries</i>	
FINN'S MARYLAND CRABCAKE <i>✓</i>	13
<i>Tartar sauce, lettuce, tomato & onion, , finn fries</i>	
SEARED AHI TUNA SANDWICH <i>✓</i>	9
<i>Garlic aioli, sweet relish, finn fries</i>	
GRILLED CHICKEN & SMOKED BACON	9
<i>Smoked tomato mayo, swiss cheese, finn fries</i>	
ROSEMARY CHICKEN SALAD SANDWICH	8
<i>Gouda cheese, bermuda onion, house made potato salad</i>	
BLACK ANGUS BURGER <i>✓</i>	8
<i>Swiss & cheddar cheese topped with lettuce, tomato & onion, finn fries</i>	
CORNED BEEF SANDWICH <i>✓</i>	9
<i>Hand carved corned beef, swiss cheese, savoy cabbage kraut on freshly baked rye bread, green peppercorn dijon mustard</i>	
"NEW YORK" DELI <i>✓</i>	8
<i>Prosciutto, salami & shaved ham with gruyere cheese, house made potato salad</i>	

EXECUTIVE CHEF ANDREAS GEORGAKOPOULOS' FEATURED ENTREE

GRILLED CAROLINA MAHI MAHI	10
WASABI MASHED POTATOES, SAKE-PONZU SAUCE	
FEATURED WINE	
GALLO OF SONOMA, LAGUNA VINEYARD, CHARDONNAY, GLASS	9.75
<i>BOTTLE</i>	39

TODAY'S FRESH CATCH

Prepared grilled & served with seasonal vegetables and jasmine rice

CHILEAN SEA BASS <i>✓</i>	15
JUMBO GULF SHRIMP <i>✓</i>	15
ATLANTIC SALMON <i>✓</i>	13
HAWAIIAN AHI TUNA <i>✓</i>	15
CAROLINA MAHI - MAHI <i>✓</i>	14
MAINE SEA SCALLOPS <i>✓</i>	13
<i>Catch items can be prepared "Hong Kong Style" marinated in sherry, soy, & ginger then gently steamed to perfection.</i>	

FINN'S SPECIALTIES

LOBSTER AND CHIPS <i>✓</i>	13
<i>A 4oz. Lobster tail tempura with finn fries, tartar sauce & butter</i>	
ALDER PLANK ROASTED ATLANTIC SALMON <i>✓</i>	15
<i>Béarnaise sauce, roasted red skin potatoes, sautéed spinach</i>	
MARYLAND CRAB CAKES <i>✓</i>	21
<i>Saffron aioli, pinenut basmati rice & seasonal vegetables</i>	
ROASTED HALF CHICKEN	12
<i>Sautéed spinach, pan jus, garlic mashed potatoes</i>	
VEGETABLE PRIMAVERA	10
<i>Linguini, fresh vegetables in a spicy marinara sauce</i>	
FINN'S FISH AND CHIPS <i>✓</i>	10
<i>Tempura mahi-mahi with steak fries, tartar sauce</i>	
FRESH SEAFOOD & GRILLED PRAWNS PASTA <i>✓</i>	15
<i>Linguini tossed with house made basil pesto, asparagus & grape tomatoes</i>	

PORTER'S PRIME GRADE STEAKS

FILET MIGNON 8 OUNCES <i>✓</i>	21
<i>Garlic mashed potatoes & seasonal vegetables</i>	
FILET OF RIBEYE STEAK 8 OUNCES <i>✓</i>	15
<i>Roasted new potatoes & seasonal vegetables</i>	
NEW YORK STEAK 6 OUNCES <i>✓</i>	16
<i>Garlic mashed potatoes & seasonal vegetables</i>	

DESSERTS

CHOCOLATE NAUGHTY CAKE	6
STRAWBERRY SHORTCAKE	6
FRESH FRUIT TUILE CUP WITH FRUIT SORBET	6
HOUSE MADE APPLE PIE	6
FIVE FLAVORS CREME BRULEE "SPOONS"	6
A SELECTION OF ICE CREAM AND FRESH FRUIT SORBET	4

Executive Sous Chef: Phillip Hayes



"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness."

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CRUSTACEAN BAR

PEEL "N" EAT SHRIMP, PER POUND <i>↷</i>	16
AMERIPURE, LA. <i>↷</i>	2
BEAUSOLEIL, NEW BRUNSWICK <i>↷</i>	2
MALPEQUE, DE <i>↷</i>	2
BLUE POINT, NY <i>↷</i>	2
HURRICANE HARBOR, P.E.I. <i>↷</i>	2
LITTLE NECK CLAMS, FL <i>↷</i>	1
SUSHI SAMPLER PLATE, 15 PIECES <i>↷</i>	19
SASHIMI SAMPLER PLATE, 15 PIECES <i>↷</i>	24
OYSTER SAMPLER, 1/2 dozen assorted oysters <i>↷</i>	11

STARTERS

FRENCH ONION SOUP	6
<i>Parmesan, gruyere & mozzarella cheeses</i>	
SHE CRAB SOUP <i>↷</i>	6
<i>Crab meat, spinach chiffonade</i>	
FILET MIGNON CARPACCIO <i>↷</i>	8
<i>Endive salad, shaved parmesan, toast points</i>	
CRISPY CALAMARI <i>↷</i>	8
<i>Spicy marinara sauce, caramelized lemons & peppers, garlic aioli</i>	
MARYLAND CRABCAKE <i>↷</i>	10
<i>Saffron aioli, with an endive salad</i>	
TEMPURA BATTERED SOFT SHELL CRAB <i>↷</i>	9
<i>Smoked tomato mayonaise, basil oil</i>	

FINN STEAMERS

LITTLENECK CLAMS WITH LINGUINI <i>↷</i>	8
<i>Steamed with white wine, garlic, lemon, fennel, & butter</i>	
P.E.I. MUSSELS <i>↷</i>	8
<i>Steamed with white wine, garlic, lemon, fennel, & butter</i>	

SALADS

BABY MIXED GREEN SALAD	5
<i>Baby lettuces, cucumber, tomato, carrots & sweet basil balsamic vinaigrette</i>	
CLASSIC CAESAR SALAD	7
<i>Classic caesar dressing & parmesean cheese</i>	
SPINACH SALAD	8
<i>Tomatoes, mushrooms, goat cheese, warm bacon dressing</i>	
BEEFSTEAK TOMATOES & FRESH MOZZARELLA	6
<i>Sweet basil & balsamic vinaigrette</i>	
DANISH BLT SALAD	6
<i>Iceberg lettuce wedge, bleu cheese vinaigrette, tomato, bacon</i>	

PORTER'S PRIME STEAKS & CHOPS

FILET MIGNON 8 OUNCES <i>↷</i>	28
<i>Danish bleu cheese mashed potatoes & seasonal vegetables</i>	
PORTERHOUSE STEAK 20 OUNCES <i>↷</i>	34
<i>Parmesan mashed potatoes & seasonal vegetables</i>	
RIB EYE STEAK 14 OUNCES <i>↷</i>	30
<i>Garlic mashed potatoes & seasonal vegetables</i>	
NEW YORK STEAK 14 OUNCES <i>↷</i>	28
<i>Garlic mashed potatoes & seasonal vegetables</i>	
ROASTED HALF CHICKEN	17
<i>Sautéed spinach, pan jus & roasted garlic mashed potatoes</i>	
HONEY & WHOLE GRAIN MUSTARD GLAZED PORK CHOPS <i>↷</i>	19
<i>Garlic mashed potatoes & seasonal vegetables</i>	
GRILLED COLORADO RACK OF LAMB <i>↷</i>	24
<i>Wild mushroom risotto & seasonal vegetable</i>	

EXECUTIVE CHEF ANDREAS GEORGAKOPOULOS' FEATURED ENTREE	
SEARED CHESAPEAKE STRIPED BASS & GRILLED RIB EYE STEAK	22
<i>GOLDEN YUKON SMASHED POTATOES & CELERIAC-LEEK DEMI GLAZE</i>	
FEATURED WINE	
FREI BROTHERS, "RESERVE," PINOT NOIR, RUSSIAN RIVER GLASS	10.50
<i>BOTTLE</i>	42

LOBSTERS

Served with garlic mashed potatoes & seasonal vegetables

FRESH MAINE LOBSTERS <i>PRICED PER POUND</i> <i>↷</i>	
<i>Steamed, with lemon & clarified butter</i>	19
<i>Stuffed & baked with Maryland crab cake</i>	25
FINN & PORTER'S SURF & TURF <i>↷</i> <i>↷</i>	
<i>Grilled prime filet of rib eye & tempura lobster tail, parmesan roasted tomato</i>	30
LOBSTER & CHIPS <i>↷</i>	
<i>Two 4oz. Lobster tails tempura, finn fries, tartar sauce & clarified butter</i>	27

TODAY'S FRESH CATCH *↷*

Prepared grilled or broiled & served with seasonal vegetables and jasmine rice

JUMBO GULF SHRIMP	19
MAINE SEA SCALLOPS	19
HAWAIIAN AHI TUNA	21
ATLANTIC SALMON	19
CHILEAN SEABASS	21

*All Fresh Catch items can be prepared "Hong Kong Style"
marinated in sherry, soy, & ginger then gently steamed to perfection*

FINN'S SPECIALTIES

ALDER PLANK ROASTED ATLANTIC SALMON <i>↷</i>	19
<i>Béarnaise sauce, roasted red skin potatoes, sautéed spinach</i>	
SEARED AUSTRALIAN BLUENOSE <i>↷</i>	18
<i>Wasabi mashed potatoes, ponzu-sake sauce & broccolini</i>	
SEARED HAWAIIAN AHI TUNA <i>↷</i>	21
<i>Sweet corn ratatouille, redskin potatoes & bacon vinaigrette</i>	
PESTO SEARED CHILEAN SEABASS <i>↷</i>	21
<i>Asparagus, roasted tomato risotto & goat cheese cream</i>	
FRESH SEAFOOD & GRILLED PRAWNS PASTA <i>↷</i>	18
<i>Linguini with fresh basil pesto, asparagus & grape tomatoes</i>	
MARYLAND CRAB CAKES <i>↷</i>	21
<i>Saffron aioli & pinenut basmati rice</i>	
TEMPURA MARYLAND SOFT SHELL CRABS <i>↷</i>	21
<i>Jasmine rice, lemon caper cream</i>	
RISOTTO PRIMAVERA	13
<i>Creamy arborio rice tossed with wild mushrooms, spinach & parmesan, seasonal vegetables</i>	

DESSERTS

CHOCOLATE NAUGHTY CAKE	6
STRAWBERRY SHORTCAKE	6
FRESH FRUIT TUILE CUP WITH FRUIT SORBET	6
HOUSE MADE APPLE PIE	6
FIVE FLAVORS CREME BRULEE "SPOONS"	6
A SELECTION OF ICE CREAM AND FRESH FRUIT SORBET	4

↷ & *↷*
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"SPRITZ & SPARKLE"			BOTTLE	GLASS	PINOT NOIR	BOTTLE	GLASS		
401	NV	Taittinger, Cuvee Prestige Rose, France	71		701	1999	Archer Summit, "Estate," Oregon	82	
402	1993	Charles Heidsieck, Brut Reserve, France	105		702	2001	Adelsheim, Oregon	42	
403	1988	Krug, Brut, Reims, France	349		703	2000	Robert Sinskey, Carneros	55	
405	NV	Veuve Cliquot, "Ponsardin," Yellow Label, Reims, France	80		704	2002	Rex Hill Vineyards, "Kings Ridge," Oregon	34	
406	2001	Castello Banfi, "Rosa Regale", Brachetto di Acqui DOCG, Italy	43		705	2000	Frei Brothers, "Reserve," Russian River Valley	42	10.50
407	NV	Roderer, Brut, Anderson Valley	36		706	2000	Hacienda, Sonoma Valley	27	
409	1992	Iron Horse, Brut Late Disgorged, Sonoma County	99		707	1999	Gevrey Chambertin, Luis Jadot, Burgandy, France	69	
410	1999	Schramsberg, "Cremant," California	60		708	2000	Anapamu, Central Coast, California	28	
411	1999	Domaine Carneros, Brut, Carneros	47		709	2000	David Bruce, Russian River Valley	70	
413	2000	Korbel, Natural, Russian River Valley	30		710	2000	Artesa, Carneros	42	
414	1995	Dom Perignon, Epernay, France	205		711	2002	Schug Winery, Sonoma Valley	37	
415	NV	Freixenet, Brut, Blanc de Blancs, Spain	27	6.75	712	1999	Buena Vista, Carneros	38	
417	NV	Mumm, Cordon Rouge, France	69		713	2000	Gallo of Sonoma, Sonoma County	28	
418	NV	Domaine Chandon, Brut, Napa Valley	38		714	2001	Byron, Santa Maria Valley	39	
314	NV	Mumm, "Cuvee" Napa, "Brut Prestige", Napa Valley <i>Split</i>	--	13.00	715	2001	Lindeman, "Bin 99", South Eastern Australia	28	7.00
313	NV	Moet & Chandon, "White Star", Epernay, France <i>Split</i>	--	24.00	716	2000	Napa Ridge, North Coast	31	
					717	2000	Robert Mondavi, Napa Valley	42	
					718	2001	Camelot Vineyards, California	26	
					719	2001	Indigo Hills, North Coast	27	
					720	2000	Sanford, Santa Barbara County	51	

ECLECTIC WHITES			BOTTLE	GLASS	MERLOT	BOTTLE	GLASS		
202	2002	Pinot Grigio, Santa Margherita, Alto Adige DOC	39		601	2001	Markham Vineyards, Napa Valley	39	9.75
203	2002	Pinot Grigio, Placido, Venevie IGT	30		602	2000	Echelon, Central Coast	32	
204	2002	Pinot Grigio, Bollini, Trentino DOC	28	7.00	603	2001	Sterling Vineyards, "Vitners Collection," Central Coast	32	8.00
206	2000	Pinot Gris, Trimbach, Alsace, France	37		604	1998	Rodney Strong, Alexander Valley	47	
207	2001	Pinot Gris, King Estate, Reserve, Oregon	40		605	2000	Rombauer Vineyards, Napa Valley	49	
208	2000	Gewurztraminer, Trimbach, Alsace, France	37		606	2000	Duckhorn, Napa Valley	62	
209	2001	Reisling, Trimbach, Alsace, France	37		607	2000	Shafer, Napa Valley	81	
210	2002	Reisling, Wente Vineyards, Monterey	26		608	2000	St. Supery, Napa Valley	37	
211	2001	Reisling, Penfolds, "Reserve," Eden Valley	32		609	2000	Arrowood, "Grand Archer," Sonoma County	36	
212	2001	Reisling, Jekel, Monterey	28		610	2000	St. Francis Vineyards, Sonoma County	44	
213	NV	Evolution, Sokol Blosser, America	32	8.00	611	1999	Gundlach Bundschu, "Rhinefarm Vineyards," Sonoma Valley	50	
214	2001	Vihna Verde, Quinta do Minho, Portugal	30	7.50	612	1999	M. Trincherro, "Chicken Ranch," Napa Valley	42	
215	2001	Conundrum, Caymus Vineyards, California	44		613	1999	Robert Mondavi, Napa Valley	56	
217	2002	Johannisberg Reisling, Chateau St. Michelle, Columbia Valley	26		614	2000	Rutherford Hill, Napa Valley	40	
218	2000	Serego Alghieri, Masi, Veneto IGT	30		615	2000	Gallo of Sonoma, Sonoma County	32	
219	2002	Viognier, Bonterra Vineyards, Mendocino County	42		616	2000	Carmenet, "Dynamite," North Coast, California	36	
221	2001	White Meritage, St. Supery, Napa Valley	43		617	2000	Chateau St. Jean, Sonoma Valley	48	
					618	2000	Beringer, "Founders Estate," California	27	
					620	1999	Burgess Cellars, Napa Valley	34	
					621	2000	Merryvale Vineyards, "Starmont," Napa Valley	42	10.50

SAUVIGNON BLANC			BOTTLE	GLASS	CABERNET SAUVIGNON	BOTTLE	GLASS		
101	2002	Brancott Vineyards, "Reserve," Marlborough, New Zealand	35		501	2000	Frei Brothers, "Reserve," Alexander Valley	37	
102	2002	Brancott Vineyards, Marlborough, New Zealand	32	8.00	502	1999	Elizabeth Spencer, "Special Cuvee," Napa Valley	50	
104	2001	Murphy-Goode, "Fume Blanc," Sonoma County	30		504	1999	Markham Vineyards, Napa Valley	49	
105	2001	St. Supery, Napa Valley	38	9.50	505	1999	Pederoncelli, "Three Vineyards," Dry Creek Valley	33	
106	2002	Goldwater, "Dog Point," Marlborough, New Zealand	43		506	2000	Geyser Peak, Sonoma County	38	
107	2002	Ca' Montini, L'Aristocratico, Trentino DOC, Italy	30		507	2000	Chimney Rock, "Stag's Leap District," Napa Valley	90	
108	2001	Sancerre, Michelle Redde, Loire Valley, France	38		508	2001	Liberty School, California	34	8.50
110	2002	Frog's Leap, Napa Valley	39		509	2000	Merryvale Vineyards, "Starmont," Napa Valley	46	
111	2002	Porcupine Rldge, Coastal Region, South Africa	30		511	1998	M. Trincherro, "Family Select," California	28	
112	2001	Ironhorse Vineyards, "Cuvee R," Alexander Valley	38		512	1999	Duckhorn, "Estate," Napa Valley	99	
113	2001	Kunde, "Magnolia Lane," Sonoma Valley	33		513	1999	J. Lohr, "Hilltop Vineyards," Paso Robles	53	13.25
114	2002	Cloudy Bay, Marlborough, New Zealand	43		514	1999	J. Lohr, "Seven Oaks," Paso Robles	34	
116	2001	Rochioli Vineyards, Russian River Valley	55		515	1999	Robert Mondavi, Napa Valley	46	
117	2001	Duckhorn Vineyards, Napa Valley	37		516	1998	Von Strasser, Diamond Mountain, Napa Valley	54	
119	2001	Chateau St. Michelle, "Horse Heaven," Columbia Valley	29		518	1997	Leasingham "Classic Care," Clare Valley, Australia	50	
120	2000	Robert Mondavi, "Stags Leap District", Napa Valley	36		520	1999	Gallo of Sonoma, "Barrelli Creek Vineyard," Alexander Valley	42	
121	1999	R.H. Phillips, Dunnigan Hills	24		521	1999	Gallo of Sonoma, Sonoma County	30	7.50
124	2000	Mayacamas, Napa Valley	55		524	2000	Pine Ridge, Rutherford, Napa Valley	70	
125	2000	Robert Mondavi Winery "Fume Blanc", Napa Valley	36	9.00	525	2000	Stags Leap Wine Cellars, Napa Valley	82	
126	1999	Robert Mondavi Winery, "Rerserve Fume Blanc", Napa Valley	57		526	1998	Jordan, Sonoma County	83	
					528	1999	Beaulieu Vineyards, "Coastal," California	32	
					529	1999	Villa Mt. Eden, "Coastal," California	27	
					530	2000	Wynns, "Coonawarra Estate," Australia	28	
					531	1999	Wente Vineyards, Livermore Valley	42	
					532	2001	Beringer, "Founders Estate," California	27	
					533	1999	Beringer, Knights Valley	52	
					534	2000	Sterling Vineyards, Napa Valley	49	
					535	2000	Navarro Correas, Mendoza, Argentina	32	
					536	2000	Bogle, California	26	
					537	2000	Chateau Souverain, Sonoma Valley	34	
					538	1999	Hess Collection, Napa Valley	75	
					539	2000	Justin, Paso Robles	45	
					540	2000	Turnbull Cellars, Oakville, Napa Valley	65	
					541	1998	Robert Mondavi, "To-Kalon Vineyard," Napa Valley	243	
					542	1999	Merryvale Vineyards, "Vineyard X," Oakville Napa Valley	95	
					543	1998	Reverie, "Diamond Mountain Vineyards," Napa Valley	75	
					544	1999	Caymus Vineyards, "Special Select," Napa Valley	215	
					545	1999	St. Supery, "Dollarhide Ranch," Napa Valley	114	

CHARDONNAY			BOTTLE	GLASS	ADDITIONAL REDS	BOTTLE	GLASS		
001	2000	Patz & Hall, Napa Valley	62		801	1999	Sangiovese, Rabbit Ridge, "Barrell Cuvee," California	31	
002	2000	Matanzas Creek, Sonoma Valley	50		802	2001	Sangiovese, Danzante, Robert Mondavi / Frescobaldi, Tuscany, Italy	29	
003	2001	Merryvale Vineyards, "Starmont," Napa Valley	36		803	2000	Sangiovese, Atlas Peak	32	
004	2002	Saintsbury, Carneros	35		805	2000	Chianti Classico Riserva, Villa Antinori, Tuscany, DOCG, Italy	38	
005	1999	Dariouh, "Signature," Napa Valley	67		806	1999	"Campofiorin," Masi, Rosso del Veronese IGT, Italy	35	
007	2001	McWilliams Hanwood Estate, South Eastern Australia	28		807	1999	"Costaserra," Amarone Classico, Masi, Valpolicella DOC	77	
008	2001	Hogue Cellars, "Fruit Forward," Columbia Valley	30		808	2001	Zinfandel, Chateau Souverain, Dry Creek Valley	32	
010	2001	Cakebread Cellars, Napa Valley	69		809	1997	Zinfandel, Amador Foothill, Clocksprings Vineyard, Mendocino County	28	
011	2000	William Hill Winery, "Reserve", Napa Valley	38		810	1999	Zinfandel, Mariah Vineyards, Amador County	44	
012	2001	Rochioli Vineyards, Russian River Valley	75		811	2000	Zinfandel, Peachy Canyon, "East Side," Napa Valley	29	
013	2000	Gallo of Sonoma, Laguna Vineyard, Russian River Valley	39	9.75	812	1998	Zinfandel, Gallo of Sonoma, "Frei Ranch," Dry Creek Valley	34	
014	2000	Gallo of Sonoma, Sonoma County	26	6.50	813	2001	Zinfandel, Rancho Zabaco "Heritage Vines," Sonoma County	30	7.50
015	2000	Robert Mondavi, Napa Valley	45		814	1996	"Le Cigare Volant", Bonny Doon, Santa Cruz	53	
016	1999	Chateau Potelle, "VGS," Mount Veeder, Napa Valley	69		815	1997	Syrah, Spring Mountain, Napa Valley	99	
017	2001	Chateau St. Michelle, "Canoe Ridge Estate Vineyards," Columbia Valley	41		816	2000	Syrah, Justin, Napa Valley	45	
018	2000	Grgich Hills, Napa Valley	72		818	2000	Syrah, Arboleda, Chile	32	8.00
020	2001	Newton, "Special Cuvee," Napa Valley	32		819	1999	Syrah, Russian Hill, Russian River Valley	44	
022	2002	Penfolds, "Koonunga Hills," South Eastern Australia	30		820	2001	Syrah, Wente Vineyards, California	36	
023	2000	Miner Family Vineyards, Napa Valley	58		821	2001	Cotes-Du-Rhone, M. Chapoutier, "Belleruche," France	32	8.00
024	2000	Paul Hobbs Winery, "Richard Dinner Vineyard," Sonoma Mountain	87		822	2000	Petite Syrah, Markham Vineyards, Napa Valley	47	
026	2000	Sonoma Cutrer, "Les Pierres," Sonoma Valley	69		823	2000	Petite Syrah, Bogle, California	27	
027	1999	Puligny Montrachet, Louis Jadot, Burgundy, France	95		824	2000	Shiraz, Chateau Reynella, McLaren Valley, Australia	53	
028	2002	Pouilly Fuisse, Louis Jadot, Burgundy, France	48		828	2000	Shiraz, "Angles Share," Rafferty Rules, McLaren Vale, Australia	37	
030	2000	Chalk Hill, Sonoma County	75		829	1999	Shiraz, "Bin 389," Penfolds, South Eastern Australia	42	
031	1999	St. Supery, "Dollarhide Ranch," Napa Valley	57		831	1998	Chateau Greysac, "Cru Borgeois," Medoc, Bordeaux, France	67	
032	1999	Brancott Vineyards, "Gisborne Reserve," Marlborough, New Zealand	28		832	1999	"Sena," R. Mondavi/E. Chadwick, Aconcagua Valley, Chile	55	12.00
033	2000	Chateau St. Jean, Sonoma Valley	35		833	2000	"Fat Chance," Rafferty Rules, McLaren Vale	37	
034	2001	Markham Vineyards, Napa Valley	32	8.00	834	2002	Malbec, Norton Bodega, "Reserve," Mendoza, Argentina	33	
035	2001	Concha Y Toro, Casillero Del Diablo, Casablanca Valley, Chile	29		835	2000	Pinotage, "Old Bush Vines," Warwick Estates, Stellenboch S.A.	32	
037	2001	Far Niente, Napa Valley	89		836	2000	Rioja, Marques de Caceres, Spain	35	
041	2001	Cuvaison, Carneros, Napa Valley	46		837	2000	Sangiovese, La Famiglia di Robert Mondavi, California	36	

HALFS & SPLITS			BOTTLE	GLASS
301	2000	Chardonnay, Dry Creek Vineyards, Sonoma County	34	
304	2001	Sauvignon Blanc, St. Supery, Napa Valley	22	
306	2001	Sauvignon Blanc, Merryvale Vineyards, Napa Valley	20	
307	2000	Merlot, Murphy Goode, Sonoma County	24	
308	2001	Merlot, Shafer, Napa Valley	43	
309	1997	Opus One, Mondavi/Rothschild, Napa Valley	133	
310	2000	Red Meritage, Estancia, California	35	
311	2001	Cabernet Sauvignon, J. Lohr, "Seven Oaks Vineyard," Paso Robles	18	
312	2000	Pinot Noir, King Estate, Oregon	24	