

Rustier's Restaurant

141 NORTH MAIN
TROPIC, UT
(435) 679-8383



Breakfast Menu

Breakfast served until 11:00 am

OMELETS

Our omelets are served with your choice of: Toast, English Muffin or Biscuit and a side of hash browns.

EGG WHITE OMELET

Four egg whites whipped into a light and fluffy omelet. Filled with fresh basil, tomato, spinach, onions and bell peppers. \$13

VEGGIE LOVERS OMELET

A three egg omelet filled with sautéed fresh mushrooms, tomatoes, onions, red and green bell peppers. \$13
**Cheese upon request*

HAM & CHEESE OMELET

A three egg omelet filled with ham and Cheddar-Jack cheese. \$14

BACON, HAM & SAUSAGE OMELET

Created especially for meat lovers. A three egg omelet filled with bacon, ham and sausage. Topped with Cheddar-Jack cheese. \$15

OATMEAL

OLD FASHIONED OATMEAL

A healthy start to your morning. Served with milk and brown sugar. \$8

APPLE CINNAMON OATMEAL

Freshly cooked oatmeal topped with fresh apple slices and sprinkled with cinnamon. Served with milk and brown sugar. \$10

BREAKFAST SIDES

- 1 EGG ... \$4
- BACON ... \$6
- SAUSAGE ... \$6
- SLICE OF HAM ... \$6
- HASH BROWNS ... \$5
- YOGURT (Flavors may vary) ... \$5
- ENGLISH MUFFIN ... \$5
- BUTTERMILK BISCUIT ... \$5
- BAGEL (Served with Cream Cheese) ... \$5
- TOAST (Wheat, White, Sour Dough or Rye) ... \$5

KIDS MENU

Includes choice of drink.

JR AMERICAN BREAKFAST \$7

BISCUITS & GRAVY \$7

FRENCH TOAST STICKS \$7

M&M CHOCOLATE PANCAKES \$7

Choose a Drink

Orange Juice, Apple Juice, Milk, 1% Chocolate Milk

BEVERAGES

- Coffee
- Decaffeinated Coffee
- Hot Tea
- \$3
- Hot Chocolate
- \$4
- MILK
- Small - \$3
- Large - \$4

- JUICE
- Orange, Apple,
- Grapefruit, Grape,
- Pineapple and Cranberry
- Small - \$3
- Large - \$4

TRADITIONAL FAVORITES

You can never go wrong with a traditional favorite.

AMERICAN BREAKFAST

Two eggs, a side of hash browns, served with your choice of bacon, sausage or slice of ham and your choice of toast. \$15

BISCUITS & GRAVY

Two buttermilk biscuits topped with our creamy country sausage gravy. Served with a side of hash browns. \$12

STEAK & EGGS

6 oz. Flat Iron steak, served with 2 eggs, hash browns and your choice of toast. \$18

COUNTRY FRIED STEAK & EGGS

Lightly breaded beef steak, deep fried and covered in our creamy country gravy. Served with 2 eggs, a side of hash browns and your choice of toast or 1 biscuit covered in gravy. \$16

STUFFED CROISSANT BREAKFAST SANDWICH

A flaky, buttery croissant piled with warm ham, 2 eggs, tomato, mayonnaise and melted Cheddar cheese. Served with a side of hash browns. \$13

PANCAKES

Two pancakes serve alone or combine with the Combo or Deluxe Breakfast.

BUTTERMILK PANCAKES

Two of our fluffy buttermilk pancakes. \$12

STRAWBERRY PANCAKES

Our original pancakes topped with diced strawberries. \$13

BLUEBERRY PANCAKE

Our original pancakes topped with delicious blueberries. \$13

FRENCH TOAST

Three slices of French Toast served alone or with the Combo or Deluxe Breakfast.

CLASSIC FRENCH TOAST

An Old Fashioned Rustler's Favorite! Three slices lightly dusted with powdered sugar. \$13

STUFFED STRAWBERRY CHEESECAKE FRENCH TOAST

A delightful strawberry cheesecake filling stuffed between two layers of French bread and topped with strawberries. \$14

WAFFLES

Served alone or combine with the Combo or Deluxe Breakfast.

BELGIAN WAFFLE

A thick delicious buttermilk waffle. \$12

BLUEBERRY WAFFLE

Our original thick waffle topped with blueberries and whipped cream. \$13

STRAWBERRY & BANANA WAFFLE

Strawberries and banana slices piled on a warm thick waffle and topped with whipped cream. \$13

ADD TO OUR GRIDDLES

COMBO

Add to any Griddle

One Griddle favorite, plus 2 eggs and your choice of bacon, sausage OR slice of ham. \$7

DELUXE

Add to any Griddle

One Griddle favorite, plus 2 eggs, bacon, sausage AND a slice of ham. \$8

Lunch Menu

Lunch served until 4:30 pm

APPETIZERS

CHIPS & SALSA

Tortilla chips served with an amazing side of homemade salsa. \$9
Add Guacamole \$3

ONION BLOSSOM PETALS

Golden fried petals cut from the blossom and served with a house sauce for your dipping pleasure. \$13

PORTABELLA MUSHROOMS

Slices of Portabella Mushrooms with Gorgonzola cheese crumbled on top. Served with a slice of garlic toast. \$13

FRIED GREEN BEANS

Breaded green beans, fried to perfection. Served with a side of creamy Ranch. \$13

MOZZARELLA STICKS

Zesty, breaded mozzarella sticks served with a tasty marinara sauce. \$13

BUFFALO WINGS

Breaded wings coated in your choice of Hot Wing Sauce or BBQ sauce. Served with Bleu Cheese or Ranch dressing. (8) \$16

SAMPLER PLATTER

A variety of our appetizers are included on our Sampler Platter. Fried Green Beans, Mozzarella Sticks, Buffalo Wings and Jalepeño Poppers. Served with our delicious dipping sauces. \$19

SALADS

RASPBERRY VINAIGRETTE

Romaine lettuce, sliced almonds, dried cranberries and Parmesan cheese tossed in raspberry vinaigrette dressing. \$11

CAESAR SALAD

Romaine lettuce, Parmesan cheese and cherry tomatoes, tossed in our creamy Caesar dressing. \$11

CHEF SALAD

Fresh greens, topped with fresh vegetables, diced ham, turkey, hard-boiled egg, Monterey Jack and Cheddar cheese. \$15

DINNER SALAD

Fresh greens, topped with fresh vegetables, Monterey Jack and Cheddar cheese and croutons. \$6

Add Grilled Chicken to any Salad \$6

Add Grilled Shrimp to any Salad \$8

DRESSINGS

House Ranch, Thousand Island, Italian, Bleu Cheese, Honey Mustard, Raspberry Vinaigrette, Oil & Vinegar

BURGERS

All burgers are 1/3 lb and are served with your choice of French Fries, Seasoned Fries, or a small Side Salad. Burgers come with lettuce, tomato, onion and pickles on the side.

Sweet Potato Fries Add \$2

Onion Rings Add \$2

HAMBURGER

Flame broiled to perfection. \$13

CHEESEBURGER \$14

--OR--

DOUBLE CHEESEBURGER

Flame broiled and topped with American cheese. \$16

BACON CHEESEBURGER \$16

--OR--

DOUBLE BACON CHEESEBURGER

Flame broiled and topped with bacon and American cheese. \$18

MUSHROOM BURGER

Flame broiled and topped with sautéed mushrooms, onions and melted Swiss cheese. \$16

RANCH BURGER

Flame broiled burger that is topped with tender steak and Pepper Jack cheese. \$18

RUSTLER BURGER

Flame broiled burger that is topped with BBQ sauce, Cheddar cheese and deep fried onion rings. \$16
A Rustler's favorite!

MUNCH BURGER

Flame broiled and topped with ham, bacon, and American cheese. \$16

SOUTHWEST BURGER

Flame broiled and topped with grilled, mild green chilies and Pepper Jack cheese. \$16

LUNCH SPECIALS

Served with your choice of French Fries or Seasoned Fries.

Sweet Potato Fries Add \$2

Onion Rings Add \$2

CHICKEN STRIP BASKET

Four pieces of deep fried chicken strips. Served with a corn coblett and your choice of fries. \$15

SHRIMP BASKET

Louisiana Style, breaded and tailless shrimp. Deep fried and served with cocktail sauce, corn coblett and your choice of fries. \$16

FISH-N-CHIPS BASKET

Four flavorful Halibut fish fillets. Deep fried and served with a corn coblett and your choice of fries, \$17

CHICKEN CAESAR WRAP

Deep fried, breaded chicken breast, tossed with salad greens, Caesar dressing and Parmesan cheese. Wrapped in a flour tortilla. \$15

BEEF FAJITA WRAP

Fajita beef, salad greens, Monterey Jack cheese and Pico de Gallo rolled in a flour tortilla. \$16

Lunch Menu

Lunch served until 4:30 pm

SANDWICHES

All sandwiches are served with your choice of French Fries, Seasoned Fries or a small Side Salad.

Sweet Potato Fries Add \$2
Onion Rings Add \$2

B.L.T.

Crispy bacon, lettuce, tomato and mayonnaise on your choice of Wheat, White or Sour Dough bread. \$12

PATTY MELT

Flame broiled hamburger patty, topped with grilled onions and melted Swiss cheese on Rye bread. \$15

CLUB SANDWICH

Crispy Bacon, ham, turkey, lettuce, tomato, mayonnaise, Swiss and American cheese. Your choice of Wheat, White or Sour Dough. \$14

PULLED PORK SANDWICH

Pulled Pork seasoned to perfection and topped with our delicious coleslaw. \$15

PORTABELLA MUSHROOM SANDWICH

Strips of portabella mushrooms served on a flaky, buttery croissant. Topped with a slice of Swiss cheese and a side of lettuce and tomato. \$15

PHILLY CHEESE STEAK SANDWICH

Grilled steak, onions and peppers. Topped with melted Provolone cheese and served on a French hoagie roll. \$15

CHICKEN, HAM & SWISS

Your choice of deep fried breaded chicken breast or a grilled chicken breast, topped with ham and Swiss cheese. \$16

GARLIC HERB CHICKEN SANDWICH

A juicy chicken breast, seasoned with garlic herbs and grilled to perfection. Layered with crispy bacon, Swiss cheese, lettuce and tomato. \$15

MEXICAN DISHES

Your choice of Beef, Chicken or Pork.

TACO PLATE

Two delicious tacos served in a corn tortilla with a side of refried beans and rice. \$14

SMOTHERED BURRITO

Your choice of meat, wrapped in a flour tortilla and smothered with a mild green sauce. Served with melted cheese over the top and a side of lettuce, tomato and sour cream. \$17

CHICKEN QUESADILLA

Chicken, shredded Cheddar and Monterey Jack cheese, fresh Pico de Gallo and bacon crumbles stacked between 2 flour tortillas. Served with sour cream and salsa. \$18

TACO SALAD

Your choice of meat, mixed with refried beans and topped with lettuce, tomatoes, Cheddar cheese, sour cream and Pico de Gallo. Served in a deep fried flour tortilla. \$16

KIDS MENU

LUNCH & DINNER.

Includes choice of drink & fries.

CHICKEN FINGERS \$7

FISH-N-CHIPS \$8

GRILLED CHEESE SANDWICH \$6

MINI HAMBURGER \$6

MINI CHEESEBURGER \$7

QUESADILLA \$6

**Fries not included*

BEVERAGES

FROM THE FOUNTAIN \$4

Coke, Diet Coke, Coke Zero, Sprite, Vitamin Water, Lemonade, Fanta Orange, Ginger Ale, Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Kick Start Black Cherry, Mug Rootbeer, Dr. Pepper, Diet Dr. Pepper, Ice Tea.

FREE REFILLS

18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE.

CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEATS, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BECAUSE OUR MEALS ARE MADE FROM THE FRESHEST INGREDIENTS, IT REQUIRES TIME TO PERFECT THEM FOR YOUR ENJOYMENT.

THANK YOU FOR YOUR PATIENCE!

Dinner Menu

Dinner starts at 4:30 pm

APPETIZERS

CHIPS & SALSA

Tortilla chips served with an amazing side of homemade salsa. \$9
Add Guacamole \$3

ONION BLOSSOM PETALS

Golden fried petals cut from the blossom and served with a house sauce for your dipping pleasure. \$13

PORTABELLA MUSHROOMS

Slices of Portabella Mushrooms with Gorgonzola cheese crumbled on top. Served with a slice of garlic toast. \$13

FRIED GREEN BEANS

Breaded green beans, fried to perfection.
Served with a side of creamy Ranch. \$13

MOZZARELLA STICKS

Zesty, breaded mozzarella sticks served with a tasty marinara sauce. \$13

BUFFALO WINGS

Breaded wings coated in your choice of Hot Wing Sauce or BBQ sauce.
Served with Ranch dressing. (8) \$16

SAMPLER PLATTER

A variety of our appetizers are included on our Sampler platter. Fried Green Beans, Mozzarella Sticks, Buffalo Wings and Jalapeño Poppers.
Served with our delicious dipping sauces. \$19

BURGERS

All burgers are 1/2 lb and are served with your choice of French Fries, Seasoned Fries, or a small Side Salad.
Burgers come with lettuce, tomato, onion and pickles on the side.

Sweet Potato Fries Add \$2

Onion Rings Add \$2

HAMBURGER

Flame broiled. \$13

RANCH BURGER

Flame broiled burger that is topped with tender steak and Pepper Jack cheese. \$18

RUSTLER BURGER

Flame broiled burger that is topped with BBQ sauce, Cheddar cheese and deep fried onion rings. \$16
A Rustler's favorite!

MEXICAN DISHES

Your choice of Beef, Chicken or Pork

TACO PLATE

Two delicious tacos served in a corn tortilla with a side of refried beans and rice. \$14

SMOTHERED BURRITO

Your choice of meat, wrapped in a flour tortilla and smothered with a mild green sauce.
Served with melted cheese over the top and a side of lettuce, tomato and sour cream. \$17

CHICKEN QUESADILLA

Chicken, shredded Cheddar and Monterey Jack cheese, fresh Pico de Gallo and bacon crumbles stacked between 2 flour tortillas.
Served with sour cream and salsa. \$18

TACO SALAD

Your choice of meat, mixed with refried beans and topped with lettuce, tomatoes, Cheddar cheese, sour cream and Pico de Gallo. Served in a deep fried flour tortilla. \$16

PASTA

All pastas are served with a slice of garlic toast.

PASTA PRIMAVERA

Sautéed onions, broccoli, carrots and garlic added to a zesty marinara sauce and poured over Penne pasta.
Topped with shredded Parmesan cheese. \$18

ALFREDO PASTA

Penne pasta, sautéed garlic, onions, broccoli and carrots tossed in our homemade Alfredo sauce and topped with Parmesan cheese. \$20

WILD MUSHROOM PESTO

Penne pasta tossed with fresh basil, mushrooms, fresh tomatoes, sun dried tomatoes and Basil Pesto sauce.
Topped with Parmesan cheese. \$20

CHIPOTLE PASTA

Penne pasta tossed with sautéed green and red peppers, onions, garlic and our house chipotle sauce, to give you a little heat with every bite. Topped with shredded Parmesan cheese. \$19

Add Grilled Chicken to any Pasta \$6

Add Grilled Shrimp to any Pasta \$8

Dinner Menu

Dinner starts at 4:30 pm

SALADS

All Salads served with 1 slice of garlic toast.

RASPBERRY VINAIGRETTE

Romaine lettuce, sliced almonds, dried cranberries and Parmesan cheese tossed in raspberry vinaigrette dressing. \$11

CAESAR SALAD

Romaine lettuce, Parmesan cheese and cherry tomatoes, tossed in our creamy Caesar dressing. \$11

CHEF SALAD

Fresh greens, topped with fresh vegetables, diced ham, turkey, hard-boiled egg, Monterey Jack and Cheddar cheese. \$15

DINNER SALAD

Fresh greens, topped with fresh vegetables, Monterey Jack and Cheddar cheese and croutons. \$6

Add Grilled Chicken to any Salad \$6

Add Grilled Shrimp to any Salad \$8

DRESSINGS

House Ranch, Thousand Island, Italian, Bleu Cheese, Honey Mustard, Raspberry Vinaigrette, Oil & Vinegar

BBQ

All of our BBQ is slow cooked and lightly covered in barbecue sauce.

Served with your choice of two side dishes.

RUSTLER'S COWBOY DINNER

Dutch oven BBQ chicken tenders, Dutch oven potatoes, baked beans, and a corn bread muffin.

A genuine cowboy meal!

**Does NOT include 2 extra sides. \$25

CHICKEN

Quarter Chicken \$21

(Light or Dark Meat)

Half Chicken \$25

PORK RIBS

Half Rack \$23

Full Rack \$30

A Rustler's Favorite!

COMBINATION PLATE

Ribs and Chicken

Includes a quarter chicken with your choice of light or dark meat and a half rack of ribs. \$31

SEAFOOD & FISH

RAINBOW TROUT

Ruby Red trout lightly seasoned and served with lemon. \$24

A Rustler's favorite!

MANGO GLAZED SALMON

Our Salmon is grilled and topped with mango salsa and our homemade sugar glaze. \$30

DEEP FRIED SHRIMP

A generous serving of battered, golden fried shrimp. Served with a side of cocktail sauce. \$20

FISH-N-CHIPS

Flavorful Halibut, deep fried and served with a corn coblett and your choice of French Fries or Seasoned Fries. \$21

CHICKEN

SOUTHWEST GRILLED CHICKEN

Grilled chicken breast topped with grilled mild green chilies and Cheddar cheese.

Served with sour cream. \$19

FAIRYLAND CHICKEN

Grilled chicken breast topped with ham, melted Swiss cheese and our sweet honey mustard sauce. \$20

GARLIC HERB CHICKEN

Two juicy, grilled chicken breasts, seasoned with garlic herbs. \$21

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CONSUMING RAW OR UNDERCOOKED SEAFOOD, SHELLFISH, MEATS, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. BECAUSE OUR MEALS ARE MADE FROM THE FRESHEST INGREDIENTS, IT REQUIRES TIME TO PERFECT THEM FOR YOUR ENJOYMENT.

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Dinner Menu

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STEAKS

Our steaks are aged to perfection and flame broiled.

Portabella Mushrooms Add \$5

Sautéed Onions Add \$3

FILET MIGNON

A succulent 8 oz. cut of beef tenderloin cooked to perfection that melts in your mouth. \$38

***Medium Well or Well Done steaks will be butterflied*

RIB EYE STEAK

A 12 oz. steak perfectly seasoned for your enjoyment. \$36

NEW YORK STEAK

A 10 oz. steak flame broiled in a light garlic butter. \$35

FLAT IRON STEAK

An 8 oz tender steak that is lightly seasoned and flame broiled to perfection. \$26

COUNTRY FRIED STEAK

A beef steak lightly breaded and deep fried. Covered in our creamy country gravy. \$23

R

VERY RED
AND JUICY

MR

MEDIUM RED
AND JUICY

M

PINK INSIDE
AND JUICY

MW

LIGHT BROWN
THROUGHOUT
AND DRY

W

SHOE
LEATHER

SIDE DISHES

Each entree is served with your choice of 2 sides.

- Small Side Salad

- Mixed Vegetables

- Corn Coblett

- Rice Pilaf

- Baked Beans

- Baked Potato

- Mashed Potato with Country Gravy

- French Fries

- Seasoned Fries

- Dutch Oven Potatoes

- Sweet Potato Fries Add \$2

- Onion Rings Add \$2

Loaded Baked Potato Add \$3

Includes: Cheddar Cheese and Bacon Bits

BEVERAGES

FROM THE FOUNTAIN \$4

Coke, Diet Coke, Coke Zero, Sprite, Vitamin Water, Lemonade, Fanta Orange, Ginger Ale, Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Kick Start Black Cherry, Mug Rootbeer, Dr. Pepper, Diet Dr. Pepper, Ice Tea.

FREE REFILLS

DESSERTS

5th Avenue New York Style Cheesecake

An ultra-smooth cheesecake with elegant edges and a sleek graham cracker crust. \$8

White Chocolate Raspberry Cheesecake

A divine, rich and creamy cheesecake with sweet swirls of raspberries. Topped with white chocolate and a graham cracker crust. \$8

Grandma's Blueberry Pie

Flavorful northern blueberries, subtly balanced for a harmony of sweet and fresh. Tender, flaky top crust. Served warm! \$6 *Ala-Mode* \$7

Grandma's Caramel Apple Nut Pie

A tender double crust encloses an abundance of crunchy apples, walnuts and brown sugar. Drizzled with caramel icing. Served warm! \$6 *Ala-Mode* \$7

Grandma's 5 Fruit Pie

A tasty mix of sweet strawberries, apples, raspberries, rhubarb and ripe blackberries enclosed in a flaky double crust that melts in your mouth. Served warm! \$6 *Ala-Mode* \$7

Momma's Old Fashioned Carrot Cake

Three delicious layers combined with fresh-grated carrots, crushed pineapple, crunchy walnuts and traditional spices. Topped with a rich cream cheese frosting. \$8

Rustler's Bodacious Brownie

Our signature brownie will not disappoint! Layered with brownie, vanilla ice cream, brownie and whipped topping. Drizzled with chocolate sauce and sprinkled with Oreo topping and a cherry on top. \$9

Drink Menu

BEER

DRAFT BEER

Short - 10 oz \$6
Tall - 20 oz \$8
Pitcher \$19

DOMESTIC

Budweiser

UTAH UINTA BREWERS

HooDoo

A blonde beer; Light in color

Cutthroat

A rich beer; Medium in color

Golden Spike

A wheat beer; Medium in color

SQUATTERS CRAFT BEERS

Juicy IPA

A fresh squeezed glass of hazy deliciousness. Packed with bright, citrus aromas and notes of ripe stone fruit, this unfiltered Northeast IPA finishes smooth, creamy and pulp-free.

WASATCH BREWERY

Polygamy Porter

Why just have one? A smooth, chocolatey, easy-drinkin' brown porter that's more than a little naughty. Take some home to the wives!

BOTTLED BEER

Imported - \$6

Heineken
Beck's
Corona

Domestic - \$6

Bud Light
Michelob ULTRA
Fat Tire

NON-ALCOHOLIC - \$5

O'Douls

WINE

BY THE GLASS

WHITE WINES

Chardonnay

Yellow Tale (Australia) House \$7
Robert Mondavi \$10

Pinot Grigio

Ecco Domani (Italy) \$10

Sauvignon Blanc

Kendall Jackson \$7

BLUSH WINES

White Zinfandel

Beringer (California) \$7
Woodbridge (California) \$10

RED WINES

Cabernet and Merlot

Woodbridge (California) House \$7
Robert Mondavi \$10

Red Zinfandel

Predator (California) \$9

Petite Sirah

Bogle (California) \$10

Pinot Noir

Parducci (California) \$10

**UTAH STATE LAW REQUIRES A DINNER
ORDER TO BE PLACED BEFORE
SERVING ALCOHOL.**

WINE

BY THE BOTTLE

RED WINES

CABERNET

Robert Mondavi (California)

From the cool climate central coast, this Cabernet has sweet black cherry and dark berry fruit, 750 ml. \$38

MERLOT

Kendal Jackson (California)

Wonderful plum, spice, currant and wild berry flavors. The soft tannin of this Bordeaux varietal carry aromas and flavors to a long, lingering finish, 750 ml. \$46

Robert Mondavi (California)

Deep rich flavor, colorful aroma. From California's Central Valley, 750 ml. \$38

RED ZINFANDEL

Predator (California)

Deep ruby-cherry color. Some tobacco, spice and oak and vanilla on the nose. Black cherry, slightly jammy on the palate with hints of spicy notes. A drinkable, everyday glass of Zin. \$36

PETITE SIRAH

Bogle (California)

Full-bodied on the entry, aromas of black plum and toasted oak. Vibrant boysenberries and luscious fruit are framed by tannin, with wisps of leather and vanilla, 750 ml. \$40

PINOT NOIR

Parducci (California)

Offers scents of juicy ripe raspberries, strawberries with a hint of sun-warmed cedar, 750 ml. \$40

BLUSH WINES

Beringer (California)

Fresh and delicious with berry-like fruit flavors and aromas of citrus and honeydew. Enjoyable with a wide variety of foods, it pairs especially well with today's spicy cuisine, 750 ml. \$36

WHITE WINES

CHARDONNAY

Yellow Tail (Australia)

A classically ripe, full-bodied Australian Chardonnay with green apple and roasted nut aromas, luscious pear, citrus and tropical fruit flavors - refreshing 750 ml. \$34

Robert Mondavi (California)

Central coast Chardonnay grapes enjoyed an extended period maturing on the vine, resulting in fruit with impressively concentrated flavors and richness, 750 ml. \$38

Kendall Jackson (California)

Bursts with tropical flavors such as; mango, papaya and pineapple, with citrus notes that explore in your mouth and delicately intertwine with aromas of green apple and pear to create depth and balance throughout. A hint of toasted oak rounds out the long lingering finish, 750 ml. \$42

SAUVIGNON BLANC

Kendall Jackson (California)

Succulent melon, ripe pear and fresh lemon grass mingle together in this medium-bodied Sauvignon Blanc. Fresh lime compliments the subtle mineral quality with added layers of fig and honeysuckle, 750 ml. \$34

PINOT GRIGIO

Ecco Domani (Italy)

A clear, straw yellow color, with light golden reflections. A low concentration of surmaturo grapes gives the wine tropical fruit notes that make this unique vintage truly exotic. Apple and pineapple aromas and flavor. This wine is full-bodied, with pleasantly soft palate and long finish, 750 ml. \$40