



Piney-Creek

Sparkling

	Glass	bottle
Gruet Brut Rose New Mexico		33
LaMarca Prosecco Italy	8	32
LaMarca Prosecco, Rose Italy		36
Moet Imperial 375ML Champagne, France		65
Veuve Clicquot Yellow Label Champagne, France		135

White & Rose

	Glass	bottle
Fleur de Mers, Rose California	8	32
J Lohr "Riverbank" Riesling California	8	32
Mezza corona, Pinot Grigio Italy	8	32
J, Pinot Gris California	11	44
Charles Krug, Sauv Blanc Napa Valley, California	12	48
Nimbus, Sauvignon Blanc Chile	8	32
Rodney Strong Chardonnay Sonoma County	11	44
J Lohr Arroyo Seco Chardonnay Monterrey, California	13	52

Red

	Glass	bottle
Hob Nob, Pinot Noir France	9	36
Josh, Merlot, California	9	36
Big Smooth, Zinfandel Napa Valley, California	10	40
Banshee Mordecai, Proprietary California	13	52
Josh Legacy, Blend California	9	36
Ruta 22, Malbec Argentina	8	32
Lodi, Cabernet Sauvignon California	13	52
Juggernaut, Hillside Cabernet California	14	56
Unshackled, Cabernet California	15	60

Reserve list

Gust, Pinot Noir Petaluma Gap, Sonoma County		84
Saldo, Zinfandel California		60
Eight Years In The Desert, Red Blend California		120
Louis M Martini, Cabernet Sauvignon Alexander Valley		69
Charles Krug Generations Alexander Valley		124
Rodney Strong Symmetry Alexander Valley		132
Louie M Martini, Cabernet Napa Valley		99
Double Diamond, Cabernet Napa Valley		180
Rowen, Red Blend California		105

Signature Martinis

\$10

Cosmopolitan

Tito's Handmade Vodka, Triple Sec, lime and cranberry juice

Lemon Drop

Tito's Handmade Vodka, Triple Sec and a splash of lemon juice

Washington Apple

Crown Royal, Apple Pucker and cranberry juice

Key Lime

Smirnoff Vanilla Vodka, lime juice and a splash of pineapple juice

Raspberry

Tito's Handmade Vodka, Chambord, Triple Sec and sweet & sour

Apple

Tito's Handmade Vodka, Apple Pucker and a splash of Sprite

Pomegranate

Tito's Handmade Vodka, pomegranate juice and a splash of Cointreau

Piney Creek

007
Gin, Vodka and Lillet

Chocolate

Godiva Vodka, Godiva Chocolate Liqueur and a dash of orange

Ask for other Specialty Martinis

Happy Hour

5:00 pm - 7:00 pm Monday - Thursday \$5

Martinis • Discounted Appetizers

Appetizers

BRUSCHETTA 15

ROASTED BAGUETTE, FRESH TOMATO, BASIL, BALSAMIC VINEGAR, OLIVE OIL, GARLIC AIOLI
ADD SHRIMP OR CRAB 5

SHRIMP COCKTAIL 15

JUMBO SHRIMP, COCKTAIL SAUCE

JUMBO CRAB CAKES MKT

JUMBO LUMP CRAB, MEDITERRANEAN SAUCE

CRAB STUFFED MUSHROOMS 16

MUSHROOM CAPS, JUMBO LUMP CRAB, MORNAY SAUCE

BACON WRAPPED SCALLOPS MKT

SCALLOPS (4), SMOKED BACON, GARLIC BUTTER SAUCE

Soup & Salads

LOBSTER BISQUE 12

HOUSE SALAD 10

SPRING MIX, CUCUMBER, TOMATO, CARROT, RED CABBAGE, BACON, CROUTONS, AVOCADO RANCH DRESSING

CAESAR SALAD 10

ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN CHEESE, CROUTONS

LETTUCE WEDGE 10

ICEBERG LETTUCE, TOMATO, RED ONION, BLEU CHEESE CRUMBLES, BLEU CHEESE DRESSING

STRAWBERRY SPINACH SALAD 10

BABY SPINACH, FETA CHEESE, TOASTED ALMOND, SLICED STRAWBERRIES, RASPBERRY VINAIGRETTE

CAPRESE SALAD 10

BEEFSTEAK TOMATO, MOZZARELLA, BASIL, OLIVE OIL, BALSAMIC VINEGAR

Steaks

FINELY SEASONED WITH KOSHER SALT, BLACK PEPPER, AND BUTTER
SERVED WITH HARICOT VERTS AND MASHED POTATOES

FILET MIGNON	7oz. 10oz.	40 46
BACON WRAPPED FILET	7oz. 10oz.	42 48
NEW YORK STRIP	12oz. 16oz.	40 46
RIBEYE	12oz. 16oz.	40 46
BONE-IN RIBEYE		42
PORTERHOUSE	24oz.	48

We proudly serve only the finest Certified Angus Beef.

Sauces & Toppings

OSCAR 6 | BLEU CHEESE CRUMBLES 3 | SAUTÉED MUSHROOMS 3

Entrées

SERVED WITH HARICOT VERTS AND MASHED POTATOES

NEW ZEALAND DOUBLE LAMB CHOPS	42
WITH MINT JELLY	
BROILED SALMON	34
JUMBO LUMB CRAB, SHRIMP, CAPERS, TOMATO, WHITE WINE SAUCE	
CENTER CUT BONE-IN NIMAN RANCH PORK CHOPS	26
WITH RED WINE REDUCTION	
SHRIMP SCAMPI	34
WITH GARLIC BUTTER SAUCE	
BREAST OF CHICKEN MARSALA	24

Sides

FRESH ASPARAGUS	10	CRAB MACARONI & CHEESE	12
AU GRATIN POTATOES	10	HARICOT VERTS	8
MASHED POTATOES	7	BRUSSELS SPROUTS	10

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS