

WINE by the GLASS

◇ sparkling ◇

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| Mumm Napa , Brut Prestige, Napa Valley, NV | 8 / 40 |
| Domaine Chandon , Blanc de Noirs, California, NV | 9 / 45 |
| Schramsberg , Brut Rosé, Napa Valley, '04 | 14 / 70 |

◇ white ◇

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| Miner , Rosato, Mendocino, '06 | 7 / 28 |
| Pavi , Pinot Grigio, Napa Valley, '06 | 8 / 32 |
| Hall , Sauvignon Blanc, Napa Valley, '06 | 9 / 36 |
| Hurley's , Chardonnay, California, '06 | 7 / 28 |
| Hill Family , Chardonnay, Carly's Cuvée, Napa Valley, '05 | 9 / 36 |
| White Oak , Chardonnay, Russian River, '05 | 11 / 44 |

◇ Red ◇

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| Clos Du Val , Pinot Noir, Carneros, '05 | 12 / 48 |
| Marshall Cellars , Blend Juliet Peery, Beckstoffer Reserve, Napa Valley, 2002 | 14 / 56 |
| Borra Vineyards , Zinfandel, Old Vine, Lodi, '04 | 10 / 40 |
| Falcor , Sangiovese, Napa Valley, '04 | 12 / 48 |
| Jessup Cellars , Merlot, Napa Valley, '02 | 13 / 52 |
| Hurley's , Cabernet, California, '05 | 7 / 28 |
| Robert Mondavi , Cabernet, Napa Valley, '04 | 9 / 36 |
| Michael-Scott , Bella Oaks Vineyard, Cabernet, Napa Valley, '02 | 14 / 56 |

Evian Natural Spring Water
4.25 750 ml

Pellegrino Sparkling Water
5.50 liter

Hurley's

restaurant & bar

Belle River Crab Cakes

*cucumber, tomato & red onion salad,
wild watercress, smoked paprika aioli 12*

Crispy Mix of Calamari

*cauliflower florets, red onions, fennel,
rock shrimp, caper remoulade 11*

Oakwood Grilled Mussels

*cagionato chorizo, leeks, garlic, tomato, red wine,
grilled bread 12*

Grilled Moroccan Beef Skewers

Mediterranean salad, hummus, grilled flat bread 9

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Today's Soup

at the whim of the chef 8

Roasted Baby Beet Salad

*frisée, green beans, spiced pecans, orange segments,
citrus vinaigrette, goat cheese fritter 10*

Winter Chicory Salad

*pears, persimmons, blue cheese crumbles,
candied walnuts, polenta croutons 9*

Caesar Salad

*hearts of romaine, shaved parmesan,
focaccia croutons 8*

Mixed Baby Greens

*endive, candied walnuts, goat cheese toast,
walnut vinaigrette 7*

Butter Leaf Lettuce

*shafts blue cheese, shaved red onions,
candied pistachios 9*

Selection of Three Artisan Cheeses

truffle honey, fresh fruit, oat crackers 12

Sugar Pie Pumpkin & Chanterelle Mushroom Risotto

Laura Chenel Chèvre, sautéed Savoy spinach 18

Roasted Butternut Squash Ravioli

prosciutto, sage, shaved Manchego cheese 19

Grilled Sea Scallops & House Made Gnocchi

tomatoes, capers, cured olives, brown butter sauce 23

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Horseradish Crusted Atlantic Salmon

potato basil puree, asparagus, red wine butter sauce 23

Roasted Chicken

lemon preserve, caramelized pearl onions, broccolì raab, "macaroni & cheese" 20

Grilled Marinated Pork Chop

buttermilk potato puree, green beans, apple glaze 21

Spicy Vegetarian Moroccan Tagine

eggplant, roasted peppers, tomatoes, couscous 18

Braised Wild Boar

truffle scented soft polenta, roasted seasonal vegetables, crispy onion rings 23

Oakwood Grilled ~ Aged Center Cut Rib Eye

three potato puree, baby garden squash, red wine shallot sauce 29

Grilled Medallions of Cervena Venison

sweet potato hash, wilted brussel sprout leaves, huckleberry compote 28

Fresh Fish of the Day

at the whim of the Chef A.Q.

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Side Dishes

3.50

bowl of french fries ~ "macaroni & cheese" ~ wilted brussels sprouts with bacon & onion

buttermilk herb potato puree ~ buttered green beans ~ sautéed spinach with shallots

*18% Gratuity on parties of 8 or more -- \$15 corkage waived for every bottle purchased
Two 750 ml bottles maximum per four people*