

## WINE by the GLASS

### ◇ sparkling ◇

<b>Domaine Carneros</b> , Taittinger, Brut, Napa • California, 2004	11 / 55
<b>Domaine Chandon</b> , Blanc de Noirs, California, NV	9 / 45
<b>Schramsberg</b> , Brut Rosé, Napa Valley, '05	15 / 75

### ◇ white ◇

<b>Kapcsándy Family Winery</b> , Rosé, Napa Valley, '06	11 / 44
<b>Vezér Family Vineyard</b> , Verdelho, Lodi, '05	13 / 52
<b>Groth</b> , Sauvignon Blanc, Napa Valley, '06	10 / 40
<b>Hurley's</b> , Chardonnay, California, '06	7 / 28
<b>Hill Family Estate</b> , Chardonnay, Carley's Cuvée, Napa Valley, '06	9 / 36
<b>Frank Family Vineyards</b> , Chardonnay, Napa Valley, '06	12 / 48

### ◇ Red ◇

<b>Belle Glos</b> , Pinot Noir, Meiomi, Sonoma Coast, '06	13 / 52
<b>Marshall Cellars</b> , Blend Juliet Peery, Beckstoffer Reserve, Napa Valley, 2002	14 / 56
<b>Rosenblum Cellars</b> , Zinfandel, North Coast, '05	9 / 36
<b>Cosentino</b> , Sangiovese, Il Chiaretto, California, '05	10 / 40
<b>Trincherero</b> , Petit Verdot, Napa Valley, '05	14 / 56
<b>Jessup</b> , Merlot, Napa Valley, '02	13 / 52
<b>Hurley's</b> , Cabernet, California, '05	7 / 28
<b>Provocative</b> , Cabernet, Napa Valley, '05	10 / 40
<b>Robert Pecota</b> , Cabernet, Kara's Vineyard, Napa Valley, '03	14 / 56

Evian Natural Spring Water  
4.25 750 ml

Pellegrino Sparkling Water  
5.50 liter

# Hurley's

restaurant & bar

### *Squash Blossom Fritters*

*stuffed with goat cheese, summer bean salad,  
grilled tomato & red pepper coulis 10*

### *Belle River Crab Cakes*

*sweet corn & mango relish,  
roasted pasilla & tomatillo sauce 12*

### *Crispy Mix of Calamari*

*artichokes, red onions, fennel,  
rock shrimp, caper rémoulade 13*

### *Oakwood Grilled Mussels*

*caggiano chorizo, leeks, garlic, tomato, red wine,  
grilled bread 14*

### *Grilled Moroccan Beef Skewers*

*arugula, diced Mediterranean salad, grilled  
flatbread, hummus 10*

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### *Today's Soup*

*at the whim of the chef 8*

### *Watermelon & Red Onion Salad*

*arugula, prosciutto, Feta cheese, raspberry & walnut  
vinaigrette, fresh snipped chives 9*

### *Wilted Savoy Spinach Salad*

*wild mushrooms, crisp pork belly, poached egg,  
sherry vinaigrette 11*

### *Mixed Baby Greens*

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

### *Heirloom Tomato Salad*

*grilled focaccia, fresh mozzarella, basil,  
balsamic vinaigrette 10*

### *Selection of Three Artisan Cheeses*

*truffle honey, fresh fruit, oat crackers 12*

### *Summer Vegetable Risotto*

*fava beans, asparagus, sweet corn, English peas, sweet 100 tomatoes,  
shaved fennel & herb salad 18*

### *Roasted Butternut Squash Ravioli*

*prosciutto, sage, shaved Manchego cheese 20*

### *Grilled Sea Scallops & House Made Gnocchi*

*tomatoes, capers, cured olives, brown butter sauce 26*

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### *Horseradish Crusted Atlantic Salmon*

*potato basil puree, asparagus, red wine butter sauce 24*

### *Rosemary & Maple Roasted Chicken*

*lemon preserve, caramelized pearl onions, English peas,  
"macaroni & cheese" with applewood smoked bacon 22*

### *"Grilled" Slow Braised Pork Medallions*

*stewed French lentils, spiced peach compote, whole grain mustard sauce 23*

### *Spicy Vegetarian Moroccan Tagine*

*eggplant, roasted peppers, tomatoes, couscous 18*

### *Braised Wild Boar*

*truffle scented soft polenta, roasted seasonal vegetables, crispy onion rings 25*

### *Oakwood Grilled Aged Mid ~ Western Rib Eye*

*blue cheese potato gratin, baby summer squash, green peppercorn sauce 31*

### *Grilled New Zealand Cervena Venison*

*sweet potato flan, baby corn & snap peas, huckleberry sauce 31*

### *Fresh Fish of the Day*

*at the whim of the Chef A.Q.*

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### *Side Dishes*

*4.00*

*bowl of french fries ~ "macaroni & cheese" with applewood smoked bacon  
steamed asparagus ~ buttermilk herb potato puree ~ buttered green beans  
sautéed spinach with shallots ~ blue cheese potato gratin*

*18% Gratuity on parties of 6 or more -- \$15 corkage waived for every bottle purchased  
Two 750 ml bottles maximum per four people*