

WINE by the GLASS

Hurley's

restaurant & bar

◇ Sparkling ◇

Mumm Napa , Brut Prestige, Napa Valley, NV	8 / 40
Domaine Chandon , Blanc de Noirs, California, NV	9 / 45
Schramsberg , Brut Rosé, Napa Valley, '03	14 / 70

◇ White ◇

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

◇ Red ◇

Belle Glos , Pinot Noir, Clark Telephone, Sonoma Coast, '04	13 / 52
Jade Mountain , La Provencale, California, 2004	9 / 36
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

Fiji Natural Artesian Water
5.50

Pellegrino Sparkling Water
5.25

Belle River Crab Cakes

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

Crispy Mix of Calamari

*artichoke hearts, red onions, fennel,
rock shrimp, caper remoulade 11*

Oakwood Grilled Mussels

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

Grilled Moroccan Beef Skewers

Mediterranean salad, hummus, grilled flat bread 9

Squash Blossom Fritters

*stuffed with herbed goat cheese, green bean & frisée
salad, roasted red pepper & tomato coulis 10*

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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*

Heirloom Tomato Salad

*grilled focaccia, mozzarella cheese
fresh basil, balsamic vinaigrette 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

Wild Mushroom Risotto

Kabocha squash, sautéed Savoy spinach 18

Fava Bean Ravioli

spring vegetable ragout, Morel mushrooms, pea sprout salad 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 22

Grilled Marinated Pork Chop

sweet potato puree, apple & onion compote, whole grain mustard sauce 21

Roasted Chicken

*lemon preserve, caramelized pearl onions, fresh English peas,
"macaroni & cheese" 20*

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

wild mushroom spaetzle, sauteed Savoy spinach, huckleberry compote 28

Fresh Fish of the Day

seasonal accompaniments A&

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Side Dishes

3.50

bowl of french fries ~ "macaroni & cheese" ~ buttered asparagus

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*