

HOUSE RED WINES

	<i>Half Carafe</i>	<i>Bottle</i>	<i>Glass</i>
<i>Leaping Horse Cabernet</i>	9.50	14.95	4.00
<i>Leaping Horse Merlot</i>	9.50	14.95	4.00

RED WINES

CABERNETS

<i>Valley of the Moon Cabernet, Sonoma County</i>		44.95	
<i>Sterling Cabernet, Central Coast California</i> <i>Rich and full-bodied with berry and plum flowers</i>		24.95	6.00
<i>Robert Mondovi Cabernet, California Central Coastal</i> <i>Velvety fruit expressions of blackberries, currant and spices</i>		24.95	6.00
<i>Black Opal Cabernet, Southeastern Australia</i> <i>Ripe black cherry characters and a smooth soft taste</i>		18.95	5.00

MERLOTS

<i>Wild Horse Merlot, Paso Robles, California</i> <i>Ripe, smooth, plush texture with raspberry and chocolate aromas</i>		34.95	7.75
<i>Robert Mondovi Merlot, California Central Coast</i> <i>Captures the lush berry, plum and spice flavors of the region</i>		24.95	6.00
<i>Rosemound Estates Diamond Merlot, Southeastern Australia</i> <i>Elegant and full-bodied with hints of cedar, spice, blackberry and plum</i>		21.95	5.50
<i>Yellowtail Reserve Merlot, South Australia</i> <i>Smooth and easy on the palate with ripe fruit flavors and aromas of dark plums</i>		26.95	6.25

PINOT NOIRS

<i>Wild Horse Pinot Noir, San Luis Obispo, California</i> <i>A dark ruby color with aromas and flavors of clove, kola nut, plum, raspberry, and cherry</i>		37.95	
<i>Robert Mondavi Pinot Noir, California Central Coast</i> <i>fruit forward style unfolds in elegant silky layers of wild cherries, berries and aromatic spices</i>		27.95	6.75

OTHERS

<i>Bogle Old Vine Zinfandel, Clarksburg, California</i> <i>Displays intense blackberry, black cherry and raspberry flavors, wrapped in a smooth blanket of vanilla and oak</i>		25.95	
<i>Zaca Mesa Cuvee</i> <i>Blend of five grapes with hints of strawberry, blueberry, raspberry and black pepper</i>		29.95	
<i>Reynolds Shiraz, New South Wales</i> <i>Alluring scents of blackberries and plums with savory black fruit and spice flavors</i>		24.95	6.00



Wine List

HOUSE WHITE WINES

	<i>Half Carafe</i>	<i>Bottle</i>	<i>Glass</i>
<i>Leaping Horse Chardonnay</i>	9.50	14.95	4.00
<i>Beringer White Zinfandel</i>	9.50	19.95	5.00

WHITE WINES

CHARDONNAY

<i>Wild Horse Chardonnay, San Luis Obispo, California</i> <i>Toasty vanilla aroma with a spicy nose and crisp finish</i>		34.95	7.75
<i>Robert Mondavi Private Reserve Chardonnay, California</i> <i>Captures rich apple, tropical fruits and fresh melon flavors</i>		24.95	6.00
<i>Lindeman's Bin 65 Chardonnay, Southeastern Australia</i> <i>Ripe melon and tropical fruit flavors balanced by soft vanilla oak</i>		21.95	5.50
<i>Four Emus Chardonnay, Western Australia</i> <i>Lite, crisp, with a hint of pear and apple</i>		24.95	6.00
<i>Vouvray Chardonnay, Vouvray, France</i> <i>Crisp acidity and rich concentration, pure and intense flavor</i>		24.95	6.00
<i>Kendall-Jackson Vinters Reserve Chardonnay, Santa Rosa</i> <i>California-Buttery with apple aromas, full flavor with vanilla and pear</i>		29.95	7.00

REISLING

<i>Columbia Winery Cellarmasters Riesling, Columbia Valley</i> <i>Fragrant honey, pear and apricot aromas, detectible sweet Fruit flavors, crisp and refreshing</i>		21.95	5.50
<i>Banrock Station, Southeastern Australia</i> <i>Ripe lemon and lime flavors, elegance and persistence are Combined in this fine, fresh wine</i>		15.95	4.50

OTHER

<i>Geyser Peak Sauvignon Blanc, California</i> <i>Gooseberry and grapefruit flavors, beautifully balanced by clean crisp acidity</i>		21.95	5.50
<i>Beringer Pinot Grigio</i> <i>Refreshing and crisp, a fine light-bodied wine</i>		19.95	5.00
<i>Fetzer Gewurztraminer, California</i> <i>Honeyed apricot and peach flavors, aromas of rose petals and honeysuckle</i>		19.95	5.00

SPARKLING WINE

For that special occasion, offered by the bottle

	<u>Bottle</u>
<i>Dom Perignon, France</i> <i>Our finest champagne, lemon-lime and apple character</i>	149.95
<i>Martini & Rossi Asti, Italy</i> <i>Crisp apple characteristics with large bubbles and a delicious fruity taste</i>	26.95
<i>Korbel Brut, Sonoma, California</i> <i>Medium dry champagne with rich toasty aroma and apple-like crispness</i>	27.95
<i>Korbel Extra Dry, Sonoma, California</i> <i>Extra dry, nice bubbles with a crisp finish</i>	27.95
<i>Ballatore Fran Spumante, Modesto, California</i> <i>An aromatic character with a delightful flavor</i>	16.95
<i>J. Roget Brut</i> <i>Our house sparkling wine with light bubbles and a zesty finish</i>	14.95
<i>Martinelli's</i> <i>Non-alcoholic sparkling cider, excellent flavor for all occasions</i>	8.95

PORTS AND SHERRIES

	<u>Glass</u>
<i>Cockburn Special Reserve Porto</i>	4.00
<i>Hedges Red Mountain Limited Port</i>	8.00
<i>Sandeman Armada Rich Cream Obroso Sherry</i>	5.00
<i>Sandeman Don Fino Superior Fino Sherry</i>	5.00
<i>Sandeman Character Medium Dry Amontillado Sherry</i>	5.00

BOTTLED BEER

<i>MGD</i>	<i>Heineken</i>	<i>Alaskan Amber</i>
<i>MGD Light</i>	<i>Michelob</i>	<i>St. Pauli Girl</i>
<i>Miller Light</i>	<i>Michelob Ultra</i>	<i>St. Pauli Girl NA</i>
<i>Coors</i>	<i>Moosehead</i>	<i>O' Doul's</i>
<i>Coors Light</i>	<i>Molson Ice</i>	<i>Smirnoff Ice</i>
<i>Budweiser</i>	<i>Corona</i>	<i>Bartles and James Berry</i>
<i>Bud Light</i>	<i>Guinness</i>	

*We offer six specially selected beers on draft.
Ask your server for current selections.*





Shoreline Restaurant

APPETIZERS

ESCARGOT—\$7.95

Large helix snails baked in garlic herb butter. Served with garlic toast.

SEAFOOD SAUTE—\$12.95

Shrimp, scallops and halibut sautéed in a light garlic cream sauce.

STEAMER CLAMS—\$12.95

Clams sautéed in white wine and garlic herb butter served with garlic toast. (Seasonal)

SHRIMP COCKTAIL—\$7.95

Chilled tiger prawns served with cocktail sauce.

BACON-WRAPPED SCALLOPS—\$10.95

Served with pineapple cilantro sauce.

TERIYAKI BEEF OR CHICKEN KABOB

Choice of chicken or beef marinated in our own special sauce, skewered and grilled. Chicken—\$7.95 Beef—\$9.95

STUFFED MUSHROOMS—\$9.95

Crab and shrimp stuffed caps topped with melted provolone cheese and lobster sauce.

CAJUN CALAMARI—\$7.95

Lightly breaded squid rings served with marinara sauce or spicy soy sauce.

TEMPURA ZUCCHINI—\$5.95

Fresh zucchini spears dipped in tempura batter, deep-fried, served with ranch dipping sauce.

May we suggest a glass of our house wine or a bottle of your favorite.

SOUPS AND SALADS

GOURMET SOUP & SALAD BAR—\$12.95

All you can eat at the Best Salad Bar in the Valley—a variety of salads, garden vegetables, our famous bacon spread and the soup of the day.

FRENCH ONION SOUP—\$4.95

Caramelized onions in a rich broth served with smoked provolone and Parmesan cheeses.

CHILDREN'S MENU

For Children 10 and Younger

CHICKEN FINGERS—\$5.95

Chicken breast strips, deep-fried and served with French fries.

GRILLED CHEESE—\$4.50

Melted cheddar cheese on grilled white bread. Served with French fries.

FISH AND CHIPS—\$7.95

Deep-fried halibut with French fries.

MISTY ISLE NEW YORK STEAK—\$13.95

8 oz. steak grilled to order and served with French fries.

KID'S SALAD BAR—\$7.95

All you can eat salads, garden vegetables, soup with our famous bacon spread.

KID'S BURGER—\$6.95

Topped with cheddar cheese and served with French fries.

ADD KID'S SALAD BAR WITH AN ENTRÉE FOR \$3.50

HEALTHY CHOICES

Includes the Best of the Valley Gourmet Soup and Salad Bar

HALIBUT LITE—\$21.95

Steamed or broiled with our special seasonings.

CHICKEN LITE—\$17.95

Breast of chicken broiled and served with raspberry sauce.

All entrees are served with our Best of the Valley Gourmet Soup and Salad Bar, warm sourdough bread and choice of rice pilaf, baked potato or French fries. All items are cooked to order.

BEEF

PRIME RIB—8 oz. \$18.95, 12 oz. \$22.95

Slow roasted and seasoned with garlic and herbs served with horseradish and au jus.

FILET MIGNON—\$29.95

10 oz. of the most tender cut of beef wrapped in bacon, seasoned and cooked to order.

RIBEYE—\$24.95

14 hearty ounces cooked to order

PEPPER STEAK—\$25.95

12 oz. Misty Isle New York steak, prepared New Orleans style.



MISTY ISLE BLACK ANGUS NEW YORK STEAK—\$24.95

12 oz. cut cooked to order with our special steak seasonings.

Add Bleu Cheese or Caramelized Onions and Mushrooms for \$2.95

SUGGESTED WINES:

Black Opal Cabernet

Reynolds Shiraz

Zaca Mesa ZCovee

SURF AND TURF

8 OZ. PRIME RIB WITH TEMPURA PRAWNS OR STUFFED PRAWNS—\$31.95

**8 OZ. MISTY ISLE NEW YORK STEAK WITH TEMPURA PRAWNS
OR STUFFED PRAWNS—\$33.95**

10 OZ. FILET MIGNON WITH TEMPURA PRAWNS OR STUFFED PRAWNS—\$37.95

½ LB. KING CRAB LEGS WITH 10 OZ. FILET MIGNON, 8 OZ. PRIME RIB, OR 8 OZ. MISTY ISLE NEW YORK STEAK—MARKET PRICE. PLEASE ASK YOUR SERVER.

LOBSTER TAIL WITH 10 OZ. FILET MIGNON, 8 OZ. PRIME RIB, OR 8 OZ. MISTY ISLE NEW YORK STEAK—MARKET PRICE. PLEASE ASK YOUR SERVER.

PORK

BABY BACK RIBS—\$24.95

Tender pork ribs, broiled and basted in house BBQ sauce. ½ rack-\$17.95

BONELESS PORK CHOPS—\$18.95

Grilled pork chops with bleu cheese apple-brandy sauce.

Suggested Wine: Beringer White Zinfandel

POULTRY

TERIYAKI CHICKEN—\$18.95

Tender chicken breast, sautéed with onion, green peppers and pineapple.

CHICKEN OSCAR—\$20.95

Chicken breast grilled and topped with snow crab, asparagus and hollandaise sauce.

CHICKEN FETTUCINE—\$18.95

Tender pieces of chicken breast, onions, mushrooms and garlic in a cream sauce Served with fettuccine pasta and Parmesan cheese.

CHICKEN CORDON BLEU—\$20.95

Lightly breaded chicken breast stuffed with ham and Swiss cheese, topped with hollandaise sauce.

SAUSAGE CREOLE

Spicy sausage, sautéed with green peppers, mushrooms, onions with spicy Creole sauce, served with rice pilaf.

With chicken \$19.95 With shrimp \$21.95

SUGGESTED WINES:

Four Emus Chardonnay

Fetzer Gewurztraminer

Columbia Winery Riesling

SEAFOOD

TEMPURA PRAWNS & SCALLOPS—\$23.95

Large gulf prawns and tender scallops, deep fried and served with spicy soy sauce.

SEAFOOD ALFREDO—\$20.95

Shrimp, scallops, halibut, calamari, mushrooms, onions and parmesan cheese in our Shoreline Alfredo sauce with fettuccine pasta.

ALASKA HALIBUT FILET—\$22.95

Have it your way—grilled and topped with lobster sauce, blackened or deep fried.

STUFFED PRAWNS—\$23.95

Filled with crab stuffing, baked and topped with lobster sauce.

CAJUN OR GRILLED SALMON—\$23.95

Lightly seasoned and pan seared.

SHRIMP SCAMPI—\$22.95

Sautéed with fresh garlic, white wine and herb butter, served over rice or fettuccine pasta.

CAPTAIN'S PLATE—\$37.95

Steamed king crab and tempura battered shrimp, scallops and halibut.

ALASKA KING CRAB—MARKET PRICE

A full pound of crab legs served with drawn butter.

LOBSTER TAIL—MARKET PRICE

A 10 oz. lobster tail served with drawn butter.

Suggested Wines:

Beringer Pinot Grigio Vourray Chardonnay Banrock Station Riesling

VEGETARIAN

PASTA PRIMAVERA—\$15.95

Variety of fresh vegetables and fettuccine pasta, sautéed with olive oil and your choice of marinara or Shoreline Alfredo sauce.

VEGETABLE STIR FRY—\$15.95

Medley of vegetables sautéed with fresh ginger root and cilantro in spicy chili oil. Served with rice.

TEMPURA EGGPLANT PARMESANA—\$17.95

Sliced eggplant, dipped in tempura batter and deep-fried, topped with marinara, provolone and parmesan cheeses. Served with fettuccine noodles.

Suggested Wines:

Geyser Peak Sauvignon Blanc Beringer White Zinfandel

BEVERAGES

GOURMET BLEND COFFEE OR ASSORTED ENGLISH TEAS—\$1.75

CHOICE OF JUICES—\$1.75

Orange, tomato, grapefruit or cranberry juice

MILK—\$2.00

SOFT DRINKS—\$1.75

Iced tea, lemonade, Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew—\$1.75

HOT CHOCOLATE—\$2.00

Topped with whipped cream.

