



**Appetizers & Soups**

- Country Crock Onion Soup      7  
Sweet Onions, Fontina, Provolone, Marjoram
- Smoked Tomato Soup      7  
Mini Grilled Brie Cheese Sandwiches
- Baby Spinach and Barbequed Duck Salad      8  
Red Onion, Crumbled Maytag Blue Cheese, Port Wine Reduction
- Pan Seared Scallops      10  
Parsnip Puree, Green Onion and Herbs, Sweet Butter Sauce
- The Chef's "Wedge"      7  
Iceberg, Fresh Herbs, Tomato, Smoked Bacon, Homemade Buttermilk Ranch Dressing
- Hearts of Romaine Style Caesar Salad      9  
Parmesan Black Pepper Cookie

Executive Chef Tim Jones' cooking philosophy is elegant simplicity - fresh, organic ingredients, rich natural flavors, and ingredients of the highest quality. The Oz's menu items are inspired by nature's bounty perfectly reflected in its healthy entrées, salads, and desserts. Each is whimsically presented in unique vessels, with harmony in balanced flavors, letting the sum of his ingredients under his creative touch speak for him.

Our goal is to provide you with a dining experience like no other. Savor our internationally inspired menu, fine-tuned with American ingenuity and flair - surrounded by the vibrant, hip atmosphere and uniqueness of 'The Great Room',

We have selected our favorite wines and paired them up with our entrees, in both 3oz tastes and 6oz glass for you this evening.

**Brick Oven Flat Breads**

- Tomato, Mozzarella, Fresh Basil      4
- Prosciutto, Roast Peppers, Fontina, Arugula Pesto      4
- Wild Mushroom, Taleggio, Aged Pecorino      4
- Feta Cheese, Oven Dried Tomatoes, Kalamata olives      4

**Entrees**

		3 oz / 6 oz
Country Fried Yard Bird, Truffle Mac-n-Cheese      16 <i>Pair with Clean Slate Riesling or Whitehaven Sauvignon Blanc</i>		4/ 9 5/12
Pan Roasted Local Rock Fish      19 Crabmeat-Cheddar Cheese Grits and Seared Greens <i>Pair with Barton &amp; Gustier Vouvray or Voga Pinot Grigio</i>		3/ 8 4/10
Potato Crusted Crab Cake      24 Stone Ground Mustard Vinaigrette, Caramelized Fennel, Arugula <i>Pair with Frei Brother Reserve Chardonnay or Murphy Goode Sauvignon Blanc</i>		4/10 3/8
Lightly Smoked Lamb T-Bone Steaks      25 Rosemary-Mascarpone Risotto <i>Pair with Penfolds "Thomas Highland" Shiraz or J. Lohr Cabernet Sauvignon</i>		4/9 4/10
Crispy Skin Atlantic Salmon      17 Braised Savoy Cabbage & Bacon, Roasted Potatoes, Pommery Mustard <i>Pair with Chateau St. Jean Chardonnay Or Whitehaven Pinot Noir</i>		5/11 5/12
Grilled Filet of Beef      28 Bleu Cheese Creamed Spinach, Country Mashed, and Angry Onions <i>Pair with Trapiche Broquel Malbec or Sterling Vintners Merlot</i>		4/9 4/10
Simple Grilled Fish      AQ Braised Vegetables, Herbs and Lemon <i>Pair with Chateau St. Michelle Chardonnay or Clean Slate Riesling</i>		4/9 4/9
Wild-Mushroom Tagliatelle      16 Roasted Garlic, Wild Mushrooms, Spinach, Oven Roasted Tomato Sauce <i>Pair with Santa Christina Sangiovese or Red Guitar Tempranillo</i>		4/9 3/8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
\*\*Consuming raw or undercooked meat increases your risk of food borne illness\*\**

# the Winebar

## Dessert Menu

### Tableside S'mores

Our signature dessert and enough to share, so toast your marshmallows and create your own campfire favorite

### Grand Marnier Soufflé

Melba Sauce, Fresh Berries

### Double Dutch Torte

Layers of chocolate sponge cake, chocolate ganache, with shaved dark chocolate, chocolate-vanilla bean anglaise

### Cheesecake 'in a Jar'

Fresh Cherries, Almond Cookie

### Sorbet and Gelato

Ask your server for our selections

### Country Bread Pudding

Our famous bread pudding topped with DT chocolate chip cookie crumbs, Grand Marnier sauce

## Espresso and Café

We feature Lavazza Italian Café

Espresso	3
Cappuccino	4
Café Latte	5

## Port and Dessert Wines

Taylor Fladgate 10 Year	10
Cockburns	8
Warres Otima 20 Year Tawny	12
Kluge Estates Crü	14

## Cognac

Courvoisier VS	8
Courvoisier VSOP	11
Hennessey VS	10
Hennessey VSOP	13
Martel Cordon Bleu	14
Remy Martin VS	10
Remy Martin VSOP	13

## Single Batch Bourbon

Dalwhinnie, 15 Year	14
Glenfiddich, 12 year	13
Glenfiddich, 15 year	15
The Glenlivet, 12 year	13
The Glenlivet, 15 year	15
MacCallan, 18 year	22
Jonnie Walker "Blue Label"	23
Oban	14

## Beer

### Domestic

Bud Light  
Budweiser  
Coors Light  
Michelob Ultra  
Miller Lite  
Yuengling Lager

### Imports

Amstel Light  
Becks  
Corona  
Guinness Stout  
Heineken  
Sapporo

### Microbrews

Blue Moon  
Sam Adams  
Old Dominion  
Eerwaarde Pater

### Draft

Stella Artois  
Bud Light  
Michelob Amberbock

To experience wine, one first needs to understand it, to learn about its origins, the different growing regions, learn about the wine maker, and most importantly, how to enjoy it. We have created this list based on wines we feel best represent this. Often these are not the most popular, nor are they a big name producer, rather, people who craft amazing flavors captured from tedious months of pampering, trimming, mending and caring for the vines and their precious fruit.

When talking with the winemakers themselves, you hear them speaking about this as if you would talk about your children, the pride of watching them grow up and become mature and reach their maximum potential. You will hear the satisfaction of the years-long process, from a dormant vine in the winter, to heavy clusters in the late summer, and eventually- the harvest, with each cluster (often hand cut), carefully crushed, the fermentation, and the long wait for all of this to mature from the barrels to the bottle... and finally into an elegant wine glass.

We want you to 'feel' this in every glass, and in every sip of this most amazing gift from nature, and to discover new flavors and exciting new finds that you can share with others. Enjoy the journey with us, as we will continue to evolve our wine selections and expand our unique selections.

## Wines by the Glass

Vineyard - Varietal - Region	Glass / Bottle
Cupcake - Chardonnay - Central Coast, California	8/31
Chateau St. Michelle - Chardonnay - Columbia Valley, Washington	9/35
Chateau Ste. Jean - Chardonnay - Sonoma, California	10/39
Frei Brothers "Russian River Valley" - Chardonnay - Sonoma, CA	11/43
Murphy Goode - Fume Blanc - Sonoma, California	8/31
Robert Mondavi - Fume Blanc - Napa Valley, California	9/35
Whitehaven - Sauvignon Blanc - Marlborough, New Zealand	11/43
Ecco Domani - Pinot Grigio - Tre Venezie, Italy	8/31
Voga - Pinot Grigio - Trentino Veneto, Italy	8/31
Clean Slate - Riesling - Mosel River Valley, Italy	10/39
Barton & Gustier - Vouvray - Loire Valley, France	9/35
Michele Chiarlo - Moscato - Piemonte, Italy	15/29
Penfolds "Thomas Highland" - Shiraz - Adelaide Hills, Australia	10/39
Barossa Valley E Minor - Shiraz - Barossa Valley, Australia	10/39
Hardys Nottage Hill - Shiraz - South East Australia	8/31
Beringer - Cabernet Sauvignon - Napa Valley, California	9/35
Chateau St. Michelle - Cabernet Sauvignon - Columbia Valley, WA	11/43
J. Lohr "Seven Oaks" - Cabernet Sauvignon - Paso Robles, California	10/39
Smoking Loon - Merlot - Napa Valley, California	8/31
Sterling Vintners "Reserve" - Merlot - Central Coast California	10/39
Pepperwood - Merlot - Napa Valley, California	8/31
Trapiche Broqueul - Malbec - Mendoza, Argentina	12/46
Bodega Tamari - Malbec - La Rioja, Argentina	10/39
Cardinal Zin - Zinfandel - Central Coast, California	13/51
Banfi Chianti Classico - Chianti - Tuscany, Italy	10/39
Antinori Santa Christina - Sangiovese - Tuscany Italy	9/35
Menage A Trios - Red Blend - Napa Valley, California	9/35