

# Wine List

## Cabernet Sauvignon

Sterling Vineyards "Vintner's Collection" California 2001 36.00  
 Liberty School California 2002 35.00  
 Château Ste. Michelle "Cold Creek Vineyard" Washington" 2001 69.00  
 William Hill Napa 2001 39.00  
 Alexander Valley Vineyards Alexander Valley 2002 46.00  
 Franciscan "Oakville Estate" Napa 2001 45.00  
 Gundlach-Bundschu Sonoma 2001 60.00  
 Beringer "Knights Valley" 1999 57.00  
 Silverado Napa 2000 90.00  
 Clos du Val Napa 2001 60.00  
 Penfolds "Bin 407" Australia 2000 50.00  
 Penfolds "Bin 707" Australia 2001 180.00  
 Robert Mondavi Napa 2000 54.00  
 Rodney Strong "Alexander's Crown" Sonoma 2000 72.00  
 Snowden "Lost Vineyard" Napa 2000 85.00  
 Freemark Abbey Napa 2001 75.00  
 Stag's Leap Wine Cellars "Faye Vineyard" Napa 2001 150.00  
 Stags' Leap Winery Napa 2001 95.00  
 Far Niente Napa 2001 240.00  
 Groth Napa 2000 110.00  
 Jordan Sonoma 2000 110.00  
 Chimney Rock Napa 2001 110.00  
 Chateau Montelena Napa 2000 210.00  
 Mt. Veeder Napa 2000 70.00  
 Caymus Napa 2002 150.00  
 Casa Lapostolle "Cuveé Alexandre" Chile 2000 48.00  
 Arrowood Sonoma 2000 82.00  
 Markham Napa 2001 60.00  
 Beaulieu Vineyards Napa 2001 60.00  
 Lancaster Reserve Alexander Valley 1999 165.00  
 Chalk Hill Napa 2000 90.00  
 Trefethen Estate Napa 2000 95.00  
 Geysers Peak "Reserve" Sonoma 2000 95.00  
 Terra Valentine "Spring Mountain" Napa 2001 67.00  
 Worthy Napa 2001 65.00  
 Hess Estate Napa 2001 45.00  
 D'arenberg Coopermine McLarenvale 2002 165.00

## Pinot Noir

Rodney Strong "Russian River" Sonoma 2002 36.00  
 Frei Brothers Reserve Sonoma 2002 42.00  
 Wild Horse Central Coast 2001 4500  
 Hartford Sonoma Coast 2001 60.00  
 King Estate "Reserve" Oregon 2002 75.00  
 MacMurray Sonoma Coast 2003 36.00  
 Golden Eye by Duckhorn Anderson Valley 2002 125.00  
 "J" Russian River 2002 60.00  
 Belle Glos Santa Maria 2002 60.00  
 Domaine Carneros Carneros 2002 60.00  
 Witness Tree Willamette 2001 54.00  
 Ramsay "Lot 16" North Coast 2001 44.00  
 Deloach Sonoma 2001 36.00  
 Gundlach Bundchu "Block 13" Sonoma 2002 32.00  
 Ponzi Willamette Valley 2001 70.00  
 Chandon Carneros 2001 62.00

## Merlot

Ferrari-Carano Sonoma 2001 56.00  
 Charles Krug Napa 2000 46.00  
 Clos du Bois Alexander Valley 2001 45.00  
 Gundlach-Bundschu Sonoma 2001 60.00  
 Kunde Estate Sonoma 2001 40.00  
 Coppola "Diamond Series" California 2002 38.00  
 Franciscan "Oakville Estate" Napa 2002 48.00  
 Duckhorn Napa 2002 105.00  
 Silverado Napa 2001 60.00  
 Nickel & Nickel "Sori Bricco" Napa 2001 100.00  
 Rutherford Hill Napa 2001 54.00  
 Frei Brothers Sonoma 2002 42.00  
 Cakebread Napa 2001 110.00  
 Madrigal Napa 2000 66.00  
 Arrowood Sonoma 1999 75.00

## Zinfandel

Kempton Clark "Mad Zin" Dunnigan Hills 2002 32.00  
 Alexander Valley "Sin Zin" Sonoma 2002 42.00  
 Sagesio Sonoma 2002 36.00  
 Jessup Cellars Napa 2000 66.00  
 Ballentine Napa 2000 42.00  
 Mariah Mendocino Ridge 2001 65.00  
 Pedroncelli "Mother Clone" Dry Creek 2001 32.00  
 Dry Creek "Old Vines" Dry Creek 2001 42.00  
 Rancho Zabaco "Heritage Vine" Sonoma 2002 32.00  
 Consentino "The Zin" Napa 2001 60.00

## Petite Sirah / Syrah / Shiraz

Petite Sirah Stags' Leap Winery 2001 72.00  
 Petite Sirah Madrigal Napa 2000 80.00  
 Shiraz Fairview Estate South Africa 2002 28.00  
 Shiraz Chateau Reynella McLarenvale 2001 60.00  
 Shiraz Jacobs Creek Reserve Australia 2001 33.00  
 Shiraz Reynolds Australia 2002 32.00  
 Syrah 3 Rivers Columbia Valley 2001 54.00

## Other Red Wines

Insignia "Joseph Phelps" Napa 2001 300.00  
 Cabernet Franc Biltmore Estate North Carolina 2001 35.00  
 Marlstone Clos du Bois (Meritage) Sonoma 1999 90.00  
 Dominus Estate Napa 2000 225.00  
 IGT Super Tuscan, Tassinaia Tuscany 2000 80.00  
 Opus One Napa 2001 265.00  
 Gattinara, Travaglini Italy 1999 69.00  
 Estancia Meritage Sonoma 2000 66.00  
 Cain Five Napa 2000 190.00  
 Chianti Classico Ruffino Riserva Ducale Tan Italy 2000 54.00  
 Grange Penfolds Australia 1999 500.00  
 Amarone Luigi Righetti Veneto Italy 1999 55.00  
 Barolo Pio Casare Italy 2000 135.00  
 Col Solare Reserve Washington 1998 150.00  
 Rosso di Montalcino Banfi Tuscany Italy 2001 50.00  
 Chianti Classico Fonterutali Tuscany 2001 54.00  
 Amarone Masi Costasera Veneto 2000 85.00  
 Chianti Classico Riserva Castello Banfi Tuscany Italy 2001 38.00

## Bordeaux

Château Grand Pui Lacost Pauillac 1998 120.00  
 Château Leoville Barton St. Julien 1997 120.00  
 Château Cos d'Estournel St. Estephe 1998 175.00  
 Château Margaux Margaux 1999/2001 450.00  
 Château Lafite-Rothschild Pauillac 1999 400.00  
 Château Latour Pauillac 1998 410.00  
 Château Lynch-Bages Pauillac 1999 135.00  
 Château Mouton-Rothschild Pauillac 2001 400.00  
 Château Beychevelle St. Julien 1999 80.00  
 Château Clerc Milon Pauillac 2001 100.00

## Red Burgundy

Morgon Chateau Bellevue Jadot 2002 55.00  
 Borgogne Francois Parent Burgundy 2000 54.00  
 Santenay Louis Latour Cote de Beaune 2000 39.00  
 Santenay 1er Cru Confrerie Girardin Cote de Beaune 2000 54.00  
 Nuits-St.-George Louis Latour Cote de Nuits 2000 95.00  
 Chambolle-Musigny Bouchard Cote de Nuits 2002 105.00  
 Aloxe-Corton Latour Cote de Beaune 1999 55.00  
 Pommard 1er Cru Louis Jadot 2000 75.00  
 Echezeaux Grand Cru Millot Cote du Nuits 1998 130.00

## White Burgundy

Pouilly-Fuisse Louis Latour France 2003 45.00  
 Corton-Charlemagne Grand Cru Louis Jadot France 2002 155.00  
 Puligny-Montrachet Louis Latour France 2002 90.00  
 William Fevre "Champs Royaux" 2003 50.00

## Chardonnay

Trincherro "Vista Montare" Napa 2002 58.00  
 Sterling "Winery Lake Vineyard" Carneros 2002 54.00  
 Dry Creek Reserve Dry Creek 2001 45.00  
 Raymond Estate Monterey 2002 28.00  
 Franciscan Oakville Estate Napa 2002 42.00  
 Robert Mondavi Napa 2001 36.00  
 The Joseph Phelps Carneros 2001 55.00  
 Sanford Santa Barbara 2002 50.00  
 Arrowood Sonoma 2002 50.00  
 Rodney Strong "Chalk Hill" Sonoma 2002 36.00  
 Coppola "Diamond Series" Napa 2002 36.00  
 Clos du Bois "Calcaire Vineyard" Sonoma 2002 40.00  
 Simi Sonoma 2002 36.00  
 Franciscan "Cuvée Sauvage" Napa 2001 75.00  
 Chandon Carneros 2001 48.00  
 Jordan Sonoma 2002 60.00  
 Château Ste. Michelle "Canoe Ridge Vineyard" Washington 2001 50.00  
 Landmark "Overlook" Sonoma-Monterey 2002 62.00  
 Cakebread Napa 2002 75.00  
 Ferrari-Carano Reserve Sonoma 2002 75.00  
 Mer Soleil Central Coast 2002 90.00  
 Steele "California Cuveé" 2002 55.00  
 Beringer Private Reserve Napa 2002 90.00  
 ZD California 2002 60.00  
 Far Niente Napa 2002 125.00  
 Sonoma-Cutrer "Les Pierres" Sonoma 2001 75.00  
 Château St. Jean "Belle Terre" Sonoma 2001 60.00  
 Clos du Val Napa 2002 42.00  
 Frei Brothers Reserve Sonoma 2003 40.00  
 Clos Pegase "Mitsuko's Vineyard" Carneros 2001 45.00  
 Marcelina Sonoma 2001 45.00  
 Hess Select California 2002 30.00

## Sauvignon Blanc / Fume Blanc

Fumé Blanc Ferrari-Carano Sonoma 2003 33.00  
 Brancott Reserve New Zealand 2003 33.00  
 Sauvignon Blanc Southern Right South Africa 2002 33.00  
 Sauvignon Blanc Rancho Zabaco Russian River Valley 2002 32.00  
 Sauvignon Blanc Rodney Strong "Charlotte's Home" Sonoma 2002 32.00  
 Sauvignon Blanc Murphy Goode "The Deuce" Sonoma 2002 45.00  
 Sauvignon Blanc Duckhorn Napa 2003 55.00  
 Sauvignon Blanc Matanzas Creek Sonoma 2003 46.00  
 Sauvignon Blanc Cakebread Napa 2003 52.00  
 Sauvignon Blanc Groth Napa 2003 36.00  
 Sauvignon Blanc Robert Mondavi Stags Leap District 2002 46.00  
 Sauvignon Blanc Kim Crawford New Zealand 2003 40.00  
 Pouilly-Fumé Hervé Seguin 2002 Loire Valley 48.00  
 "Ariadne" Sauvignon Blanc/Semillon Clos Du Val Napa 2001 45.00

## Unique and Interesting White Wine

Pinot Gris Sawtooth Idaho 2003 40.00  
 Pinot Gris Reserve Trimbach Alsace 2002 32.00  
 Pinot Gris Nobilo "Icon" New Zealand 2003 36.00  
 Pinot Grigio Ruffino "Lumina" Italy 2003 36.00  
 Pinot Grigio Maso Canali Italy 2003 36.00  
 Pinot Grigio Danzante Italy 2003 26.00  
 Pinot Grigio Formentini Colio Italy 2003 34.00  
 Riesling Hugel Alsace 2002 39.00  
 Riesling Jekel Monterey 2003 26.00  
 Gewurztraminer Hogue Washington 2003 28.00  
 Viognier Zaca Mesa California 2001 30.00  
 Conundrum by Caymus California 2003 56.00  
 Teruzzi and Puthod "Terre Di Tufi" Italy 2002 46.00

## Champagne / American Sparkling Wines

Etoile Rosé by Chandon NV 90.00  
 Perrier-Jouet "Grand Brut" Epernay NV 60.00  
 Perrier-Jouet "Fleur de Rose" Epernay 1999 300.00  
 Mœt et Chandon "White Star" Epernay NV 375 ml 54.00  
 Mœt et Chandon "White Star" Epernay NV 87.00  
 Mœt et Chandon "Brut Rose" Epernay NV 120.00  
 Dom Perignon Epernay 1996 300.00  
 Veuve Clicquot "La Grande Dame" 1995 300.00  
 Taittinger "Brut La Francaise" Reims France NV 95.00  
 "J" Sonoma NV 75.00  
 Pol Roger "Sir Winston Churchill" Brut Epernay 1995 400.00  
 Salon "Blanc de Blanc" Le Mesnil-Sur-Oger 1995 500.00  
 Veuve Clicquot "Yellow Label" Brut Reims NV 90.00  
 Domain Chandon "Brut" Napa NV 44.00  
 Iron Horse "Wedding Cuveé" Blanc de Noirs Sonoma 2000 60.00  
 Roederer Estate "Brut" Anderson Valley NV 45.00  
 Schramsberg "Brut Rose" Napa 1998 82.00  
 Argyle Brut Willamette Valley 1998 54.00

## Wines by the Glass

### WHITE

Pinot Grigio Danzante Italy 2002 7.00  
 Pinot Grigio Formentini Colio Italy 2001 9.00  
 Sauvignon Blanc Rodney Strong "Charlotte's Home" Sonoma 2002 8.50  
 Sauvignon Blanc Kim Crawford New Zealand 2003 10.50  
 Riesling Jekel Monterey 2002 7.00  
 Chardonnay Raymond Estate Monterey 2002 7.50  
 Chardonnay Franciscan Oakville Estate Napa 2002 11.00  
 Chardonnay Hess Select California 2002 8.00  
 Chardonnay Frei Brothers Reserve Sonoma 2002 10.50

### RED

Pinot Noir MacMurray Sonoma Coast 2003 9.50  
 Pinot Noir Ramsay "Lot 16" North Coast 2001 11.50  
 Merlot Coppola "Diamond Series" California 2002 10.00  
 Merlot Frei Brothers Reserve Sonoma 2002 11.00  
 Shiraz Reynolds Australia 2002 7.50  
 Chianti Classico Riserva Castello Banfi Italy 2001 10.00  
 Cabernet Sauvignon Sterling "Vintner's Collection" California 2001 9.00  
 Cabernet Sauvignon Penfolds "Bin 407" Australia 2001 14.00  
 Cabernet Sauvignon Alexander Valley Vineyards Alexander Valley 2000 12.00  
 Zinfandel Rancho Zabaco "Heritage Vine" Sonoma 2002 8.00

### CHAMPAGNES/SPARKLING

Domain Chandon "Brut" Napa NV 9.00  
 Taittinger "Brut La Francaise" Reims France NV 16.00  
 Schramsberg "Brut Rose" Napa 2000 15.00  
 Perrier Jouet "Grand Brut" Epernay NV 12.00  
 Moet et Chandon "White Star" Epernay NV 16.50  
 Argyle Brut Willamette Valley 1998 10.00

*Wine List(Vintages are subject to change based on availability)*

# Grill 225

## Appetizers

<i>Low country Blue Crab Chowder</i> <i>served with cornbread</i>	8.00
<i>Kobe Beef Tartare</i> <i>capers, Dijon mustard and herbs served with potato gaufrette</i>	14.00
<i>Foie Gras</i> <i>with fava bean Yukon gold potato compote and cauliflower purée served with crostini</i>	16.00
<i>Tuna Tower</i> <i>tuna tartare, lump crab and avocado with lemon chile oil</i>	15.00
<i>Prosciutto Shrimp Sauté</i> <i>with boursin cheese served over white truffled creamy risotto</i>	15.00
<i>Escargot</i> <i>French snails, cremini mushroom caps and garlic butter with toasted kaseri cheese</i>	11.00
<i>Saffron Steamed Mussels</i> <i>saffron broth steamed mussels with leeks, tomatoes, garlic with fresh herbs and natural jus</i>	12.00
<i>Oysters Rockefeller</i> <i>broiled Gulf oysters topped with local seasoned spinach and hollandaise sauce</i>	12.00
<i>Fried Lobster Tail</i> <i>with dijon tarragon aioli</i>	16.00
<i>Tomato Napoleon</i> <i>fried green tomatoes with shiitake mushrooms, goat cheese and roasted tri-color pepper coulis</i>	10.00
<i>Shrimp Cocktail</i> <i>chilled jumbo shrimp served with cocktail sauce and traditional garnishes</i>	16.00
<i>Crab Cocktail</i> <i>fresh jumbo lump crabmeat served with cocktail sauce and traditional garnishes</i>	16.00
<i>Oysters on the Half Shell</i>	
<i>Malpeque Oysters 1/2 doz. / 1 doz.</i>	9.00 / 17.00
<i>Gulf Oysters 1/2 doz. / 1 doz.</i>	7.00 / 13.00
<i>Blue Point 1/2 doz. / 1 doz.</i>	11.00 / 20.00
<i>Kumamoto 1/2 doz. / 1 doz.</i>	17.00 / 33.00

## Salads

<i>Yonges Island Green Salad</i> <i>with chipped pecans, tomatoes and ginger soy vinaigrette</i>	6.00
<i>Bibb Lettuce</i> <i>with roquefort, walnuts and mandarin orange vinaigrette</i>	7.00
<i>Beefsteak Tomatoes</i> <i>with fresh basil and buffalo mozzarella</i>	10.00
<i>Chilled Wedge of Iceberg</i> <i>with roquefort dressing and apple-smoked bacon</i>	7.00
<i>Chiffonade Spinach Salad</i> <i>with goat cheese, chopped pecans, red pepper and raspberry vinaigrette</i>	9.00
<i>Chopped Caesar</i> <i>chopped romaine lettuce, tomatoes and herbed croutons with shaved parmesan cheese</i>	8.00
<i>Sliced Tomato and Onion</i> <i>layered beefsteak tomatoes and Vidalia onions with roquefort dressing</i>	9.00
<i>Arugula and Goat Cheese Salad</i> <i>with roasted pistachios, shaved fennel, grape tomatoes and lemon-mint dressing</i>	10.00

## Seafood Entrées

<i>Chilean Sea Bass</i> <i>pan-seared with smoked oysters and creamed tasso ham demi glace</i>	29.00
<i>Filet of Halibut</i> <i>baked with shrimp and Grand Marinier burre blanc</i>	29.00
<i>Broiled Salmon</i> <i>with truffled roasted red pepper bernaise</i>	26.00
<i>Tuna au Poivre</i> <i>peppered crusted with classic au poivre sauce</i>	27.00
<i>Sea Scallops</i> <i>seared with leeks and shallots served with frangelico cream sauce</i>	27.00
<i>Broiled Jumbo Lump Crab Cakes</i> <i>roasted red pepper remoulade</i>	29.00
<i>Crab Stuffed Blue Prawn</i> <i>lump crab baked with tomato butter</i>	30.00
<i>Jumbo Fried Shrimp</i> <i>with Carolina pineapple slaw and Grill 225 tartar sauce</i>	26.00
<i>Jumbo Shrimp Scampi</i> <i>with garlic, white wine and lemon basil butter sauce</i>	29.00
<i>Broiled Maine Lobster 3, 4, 5 lb.</i> <i>served with lemon and butter</i>	Mkt. price

## Beef Entrées

<i>USDA Prime Petit Filet Mignon — 10 oz.</i>	32.00
<i>USDA Prime Filet Mignon — 14 oz.</i>	39.00
<i>USDA Prime New York Strip — 18 oz.</i>	34.00
<i>USDA Prime Ribeye — 18 oz.</i>	32.00
<i>USDA Prime Veal Rib Chop — 18 oz.</i>	35.00
<i>USDA Bone-in Prime Rib of Beef — 30 oz.</i>	36.00

## Specialties

<i>Veal Rib Chop</i> <i>stuffed with prosciutto and provolone in a shallot shiitake mushroom reduction</i>	29.00
<i>Bone-in Prime Veal Parmesan</i> <i>with beefsteak tomato reduction and Reggiano parmesan cheese</i>	27.00
<i>Double Cut Pork Chop — 18 oz.</i>	24.00
<i>USDA Prime Double Cut Lamb Chops (2 chops)</i>	35.00
<i>Steak Foie Gras</i> <i>USDA prime filet mignon, sliced foie gras with truffled bernaise, parmesan cheese and fig demi glace</i>	39.00
<i>Steak Fromage</i> <i>USDA prime filet mignon stuffed with roquefort cheese wrapped in applewood smoked bacon with port wine reduction</i>	35.00
<i>USDA Prime Porter House — 40 oz.</i> <i>with garlic roasted peppers and onions (serves 2 persons)</i>	74.00

## Pasta

<i>Angel Hair, Linguine or Fussili</i> <i>with prosciutto, sun dried tomatoes, artichokes and white wine</i>	23.00
<i>with shrimp, feta, olives, tomato and fresh oregano</i>	26.00
<i>with lobster, scallions and tomatoes in Drambuie gorgonzola cream sauce</i>	29.00

## Family Style Vegetables & Potatoes

<i>Asparagus 8.00 — Brocolini 7.00 — Sautéed Spinach 7.00 — Sautéed Haricot Verts 10.00</i>
<i>Creamed Spinach 9.00 — Sautéed Mushrooms 7.00 — Sautéed Vidalia Onions 6.00 — Grill 225 French Fries 6.00</i>
<i>Hashbrowns 6.00 — Baked Potato 5.00 — Onion Rings 8.00 — Fried Green Tomatoes with Creole Crawfish Remoulade 8.00</i>

For reservations visit us on-line at: [www.grill225.com](http://www.grill225.com)

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