

# STARTERS & SHARABLES

<b>SESAME SEARED AHI TUNA</b> [GF]	19	<b>HONEY-BAKED FETA CHEESE</b>	16
Rare-seared, sliced tuna & sliced cucumbers. Served with pickled ginger, teriyaki & wasabi		Topped with cranberry & thyme honey. Toasted pistachios. Served with grilled pita [gluten free crackers available]	
<b>GLAZED PORK BELLY BITES</b>	16	<b>BUTTERMILK CHICKEN TENDERS</b>	14
Maker's Mark and soy glaze. Garnished with green onions, cilantro, and toasted sesame seeds		Buttermilk tenders, lightly floured & fried. Finished with a side of dill relish aioli	
<b>CALAMARI FRITTE</b>	18	<b>CHEESE PLATE</b> [GF]	15
Panko-breaded & fried calamari. Finished with a roasted garlic & sicilian amogio tomato sauce		Assorted cheese, horseradish cheese spread, grapes & crackers. [gluten free crackers available]	
<b>SHRIMP COCKTAIL</b>	18	<b>FLATBREADS</b>	17
Six shrimp. Served with cocktail sauce & lemon		<b>MEATLOVERS:</b> Marinara, sausage, pepperoni, bacon, mozzarella	
<b>BLISTERED SHISHITO PEPPERS</b> [GF]	14	<b>BRUSCHETTA:</b> Pesto, fresh tomatoes in a roasted garlic oil, mozzarella	
Himalayan salt. Finished with a side of cajun aioli			
<b>GUACAMOLE &amp; SALSA</b>	12		
Guacamole & salsa. Served with fried tortilla chips			

## SMALL PLATES

<b>FRESNO CHILI PRAWNS</b>	21
Six lightly floured and deep-fried prawns and fresno chili peppers. Finished in a spicy thai chili and ginger sauce	
<b>SALMON ALLA GRIGLIA</b> [GF]	23
Grape tomatoes, avocado, blueberries & basil. Drizzled with a balsamic glaze	
<b>CHICKEN &amp; WAFFLES</b>	19
Lightly floured and fried tenders. Drizzled with tobasco honey topped with arugula & berries	
<b>GRILLED STEAK BITES</b> [GF]	24
12-oz Bistro steak bites, served with zip sauce & truffle fries	

## DINNER ENTREES

start your dinner with a caesar, harvest, or garden salad [5]

<b>GRILLED FILET MIGNON</b> [GF]	44	<b>PARMESAN CRUSTED WALLEYE</b> [GF]	32
Certified angus, red wine demi-glaze, roasted fingerling potatoes & asparagus		Walleye topped with a parmigiano reggiano aioli. Oven baked. Served with fingerling potatoes & asparagus	
<b>CHICKEN PICCATA</b>	28	<b>SPAGHETTI BOLOGNESE</b>	24
Lightly floured and sauteed. Topped with a lemon artichoke sauce. Finished with capers, roasted garlic and fresh basil. Served atop spinach fettuccini.		Spaghetti noodles tossed in our bolognese sauce. Topped with shaved parmesan	
<b>CEDAR PLANK SALMON</b> [GF]	36	<b>FETTUCCHINI ALFREDO</b>	23
Scottish king salmon. Roasted with a serrano chili salsa. Served with roasted fingerling potatoes & asparagus		Fettuccini noodles tossed in a creamy garlic & parmesan sauce	

PASTA ADDITIONS: add chicken [9] or tiger shrimp [12] ; gluten free pasta available [2]

# SALADS

all salads may be gluten free upon request

SALAD TOPPINGS: Avocado [5] / Chicken [9] / Taco beef [8] / Salmon [12] / Six shrimp [12]

<b>CHOPPED ASIAN SALAD</b>	18/13	<b>CHOPPED WEDGE</b>	17/12
Red cabbage, romaine, pineapple, heirloom carrots, edamame, red peppers, green onions & cashews. Finished in an asian sesame ginger vinaigrette		Iceberg, tomatoes, bacon, eggs, & crumbled blue cheese. Finished in blue cheese dressing	
<b>ROASTED BEET &amp; QUINOA</b>	18/13	<b>HARVEST</b>	17/12
Quinoa, spinach, hard-boiled eggs, goat cheese, roasted beets, avocado, grape tomatoes, cucumbers & red onions. Served with a basil lime vinaigrette		Oranges, berries, grapes, dried cherries, crumbled blue cheese & walnuts. Served with a raspberry vinaigrette	
<b>MEDITERRANEAN GREEK SALAD</b>	18/13	<b>CAESAR</b>	17/12
Chopped romaine, beets, cucumbers, tomatoes, garbanzo beans, red onions, banana pepper rings, feta cheese, kalamata olives. Served with grilled pita & greek dressing		Chopped romaine, parmesan cheese & croutons. Finished in a creamy caesar dressing	
<b>ECC HOUSE</b>	14/9	<b>TACO</b>	18/13
Artisan greens, tomatoes, cucumbers, shredded carrots, red onions & croutons		Tomatoes, olives, green onions, avocado & cheddar cheese. With sour cream, picante & roasted jalapeno ranch. Served in a tortilla shell	

## SOUPS

French onion / Tomato bisque [GF] / Soup du jour  
cup [6] / bowl [9]

# HOT SANDWICHES

Choice of chips, cottage cheese, or cole slaw. Add fries [3], Fresh fruit [5], Seasonal berries [9]  
We offer gluten free bread - Ask your server [2]

<b>ECC SIGNATURE 1/2 LB BURGER</b>	15
Lettuce, tomato & onion. Served on a toasted brioche bun <u>TOPPINGS:</u> Choice of cheese, sauteed onions, mushrooms, avocado, or bacon [2]	
<b>BLACKENED CHICKEN</b>	18
Pepper jack cheese, tomatoes, red onions & spinach. Drizzled with pineapple jalapeno honey	
<b>PRESIDENTIAL GRILLED CHEESE</b>	17
Four cheese grilled sandwich, bacon, tomatoes & avocado	
<b>NASHVILLE HOT CHICKEN</b>	18
Buttermilk battered & lightly floured chicken tenderloin. Tossed in a nashville hot sauce. Served on brioche with dill pickle slices & a relish aioli	
<b>SMASHBURGER</b>	16
Two 4-oz patties. Grilled onions & american cheese. Served on a brioche bun with relish aioli	

## ALA CARTE

Seasonal vegetables / Potatoes / Fries [6]  
Loaded baked potato / Truffle parmesan fries [9]  
Roasted mushrooms [7] / Extra sauce [2] / Split charge [2]

# STARTERS & SHARABLES

<b>SESAME SEARED AHI TUNA</b> <sup>[GF]</sup> Rare-seared, sliced tuna & sliced cucumbers. Served with pickled ginger, teriyaki & wasabi	19	<b>HONEY-BAKED FETA CHEESE</b> Topped with cranberry & thyme honey. Toasted pistachios. Served with grilled pita [gluten free crackers available]	16
<b>GLAZED PORK BELLY BITES</b> Maker's Mark and soy glaze. Garnished with green onions, cilantro, and toasted sesame seeds	16	<b>BUTTERMILK CHICKEN TENDERS</b> Buttermilk tenders, lightly floured & fried. Finished with a side of dill relish aioli	14
<b>CALAMARI FRITTE</b> Panko-breaded & fried calamari. Finished with a roasted garlic & sicilian amogio tomato sauce	18	<b>CHEESE PLATE</b> <sup>[GF]</sup> Assorted cheese, horseradish cheese spread, grapes & crackers. [gluten free crackers available]	15
<b>SHRIMP COCKTAIL</b> Six shrimp. Served with cocktail sauce & lemon	18	<b>FLATBREADS</b> MEATLOVERS: Marinara, sausage, pepperoni, bacon, mozzarella BRUSCHETTA: Pesto, fresh tomatoes in a roasted garlic oil, mozzarella	17
<b>BLISTERED SHISHITO PEPPERS</b> <sup>[GF]</sup> Himalayan salt. Finished with a side of cajun aioli	14		
<b>GUACAMOLE &amp; SALSA</b> Guacamole & salsa. Served with fried tortilla chips	12		

## SALADS

All salads may be gluten free upon request

SALAD TOPPINGS: Avocado [5] / Chicken [9] / Taco beef [8] / Salmon [12] / Six shrimp [12]

<b>CHOPPED ASIAN SALAD</b> Red cabbage, romaine, pineapple, heirloom carrots, edamame, red peppers, green onions & cashews. Finished in an asian sesame ginger vinaigrette	18/13
<b>ROASTED BEET &amp; QUINOA</b> Quinoa, spinach, hard-boiled eggs, goat cheese, roasted beets, avocado, grape tomatoes, cucumbers & red onions. Served with a basil lime vinaigrette	18/13
<b>MEDITERRANEAN GREEK SALAD</b> Chopped romaine, beets, cucumbers, tomatoes, garbanzo beans, red onions, banana pepper rings, feta cheese & kalamata olives. Served with grilled pita & greek dressing	18/13
<b>TACO</b> Tomatoes, olives, green onions, avocado & cheddar cheese. With sour cream, picante & roasted jalapeno ranch. Served in a tortilla shell	18/13
<b>CHOPPED WEDGE</b> Iceberg, tomatoes, bacon, eggs & crumbled blue cheese. Finished in blue cheese dressing	17/12
<b>HARVEST</b> Oranges, berries, grapes, dried cherries, crumbled blue cheese & walnuts. Served with a raspberry vinaigrette	17/12
<b>CAESAR</b> Chopped romaine, parmesan cheese & croutons. Finished in a creamy caesar dressing	17/12
<b>ECC HOUSE</b> Artisan greens, tomatoes, cucumbers, shredded carrots, red onions & croutons	14/9

## SOUPS

French onion / Tomato bisque [GF] / Soup du jour  
cup [6] / bowl [9]

we are dedicated to meeting our member's expectations when it comes to allergy or dietary restrictions. we do offer gluten free pasta upon request. along with many other options that we can prepare when requested. ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# SMALL PLATES

FRESNO CHILI PRAWNS	21
Lightly floured and deep-fried six prawns and fresno chili peppers. Finished in a spicy thai chili and ginger sauce.	
	[GF]
SALMON ALLA GRIGLIA	23
Grape tomatoes, avocado, blueberries & basil. Drizzled with a balsamic glaze	
CHICKEN & WAFFLES	19
Lightly floured & fried tenders. Drizzled with tobasco honey. Served atop fresh arugula and berries	
GRILLED STEAK BITES [GF]	24
12- oz bistro steak bites. Served with zip sauce & truffle fries	

# HOT SANDWICHES

Choice of: chips, cottage cheese, or cole slaw. add Fries [3], Fresh fruit [5], Seasonal berries [9]  
We offer gluten free bread - Ask your server [2]

ECC SIGNATURE 1/2LB BURGER	15	PRESIDENTIAL GRILLED CHEESE	17
Lettuce, tomato & onion. Served on a toasted brioche bun		Four cheese grilled sandwich, bacon, tomatoes & avocado	
TOPPINGS: Choice of cheese, sauteed onions, mushrooms, avocado, or bacon [2]		SMASHBURGER	16
		Two 4- oz patties. Grilled onions & american cheese.	
BLACKENED CHICKEN	18	Served on a brioche bun with relish aioli	
Pepper jack cheese, tomatoes, red onions & spinach. Drizzled with pineapple jalapeno honey		SHRIMP BURGER	17
		Fresh spinach, Tomatoes, red onions & avacados. Served on a brioche bun with cajun aoli	
NASHVILLE HOT CHICKEN	18	[Black bean or turkey patty available]	
Buttermilk battered & lightly floured chicken tenderloin. Tossed in a nashville hot sauce. Served on a brioche bun with dill pickle slices & a relish aioli		ROASTED TURKEY RUEBEN	17
		Grilled sliced turkey, cole slaw, swiss cheese & thousand island dressing on grilled rye bread	
PHILLY CHEESE STEAK	17	HALF POUND BLT	17
Sauteed onions & peppers, provolone cheese. Served on a hoagie bun. Served with a side of au jus		Smoked, thick cut bacon, mayo, tomatoes & lettuce. Served on your choice of toasted bread	

# COLD SANDWICHES

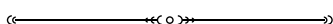
Choice of: chips, cottage cheese, or cole slaw. add fries [3], fresh fruit [5], seasonal berries [9]  
we offer gluten free bread - ask your server [2]

SOUTHWEST CHICKEN WRAP	16
Spring mix, roasted corn salsa, avocado & cajun aioli	
CHICKEN CAESAR WRAP	15
Grilled chicken, parmesan cheese, lettuce & croutons. Tossed in creamy caesar dressing	
CASHEW CHICKEN SALAD WRAP	16
Chicken salad, shredded carrots, dried cherries, toasted cashews, grapes & petite greens	
MEAT LOVERS CLUB	18
Bacon, turkey, ham, mayo, swiss cheese, lettuce & tomatoes. Served on your choice of toast	
E.C.C. SANDWICH BOARD	15
Mayo, lettuce, tomato & pickle.	
PROTEIN OPTIONS: Turkey breast, ham, tuna salad, chicken salad or egg salad	
CHEESE OPTIONS: Swiss, american, provolone, pepper jack or cheddar [2]	
1/2 SANDWICH BOARD & CUP OF SOUP	14

# ALA CARTE

Seasonal vegetables / Potatoes / Fries [6]  
Loaded baked potato / Truffle parmesan fries [9]  
Roasted mushrooms [7] / Extra sauce [2] / Split charge [2]

# DESSERTS



## MOLTEN LAVA CAKE

chocolate sauce & cocoa powder

[GF]

## NEW YORK CHEESECAKE

whipped cream, raspberry sauce, fresh berries

## WARM HARVEST CARROT CAKE

cinnamon sugar and caramel sauce

## FLOURLESS CHOCOLATE TORTE

raspberry sauce, berries, whipped cream

[GF]

## SANDER'S HOT FUDGE CREAM PUFF

vanilla ice cream, whipped cream, sander's hot fudge

## THREE FRESHLY BAKED

## CHOCOLATE CHUNK COOKIES

[please allow 15-20 minutes]

\$9



# BREAKFAST SANDWICHES

## FRIED EGG SANDWICH | 9

FRIED EGG, CHOICE OF HAM, BACON OR SAUSAGE AND AMERICAN CHEESE ON YOUR CHOICE OF TOAST, BAGEL OR ENGLISH MUFFIN. | WITH TWO EGGS | 12

## BREAKFAST BURRITO | 15

SAUTÉED PEPPERS, ONIONS, HASH BROWNS, SAUSAGE, BACON, SCRAMBLED EGGS AND CHEDDAR CHEESE. SERVED WITH SOUR CREAM AND SALSA.

# BREAKFAST ENTRÉE

## TWO EGGS YOUR WAY | 9

WITH CHOICE OF TOAST | WITH CHOICE OF TOAST AND MEAT | 12

## AVOCADO TOAST PLATE | 15

SERVED ON TOASTED WHOLE WHEAT BREAD, WITH TWO HARD-BOILED EGGS AND A SIDE OF FRUIT.

## THREE EGG & CHEESE OMELET | 14

SERVED WITH YOUR CHOICE OF TOAST

ADD ONIONS, PEPPERS, MUSHROOMS, SPINACH OR TOMATOES \$.50 EA.

ADD BACON, HAM OR SAUSAGE \$3.00 EA.

## THE BIG BREAKFAST | 16

TWO EGGS PREPARED YOUR WAY, TWO STRIPS OF BACON, TWO SAUSAGE, HASH BROWNS AND YOUR CHOICE OF TOAST.

## BUTTERMILK PANCAKES

| FULL STACK 13 | HALF STACK | 9

SERVED WITH FRESH, BERRIES, WHIPPED CREAM AND WARM SYRUP.

## CINNAMON FRENCH TOAST

| FULL STACK 13 | HALF STACK | 9

SERVED WITH FRESH, BERRIES, WHIPPED CREAM AND WARM SYRUP.

## THE CANADIAN SCRAMBLE | 13

TWO SCRAMBLED EGGS WITH CANADIAN BACON, CHEDDAR CHEESE, AND CHOICE OF TOAST.

## EGGS BENEDICTS

TWO POACHED EGGS SERVED ON TOASTED ENGLISH MUFFINS WITH CANADIAN BACON AND HOLLANDAISE SAUCE. 17

# ALA CARTE

POTATOES	HASH BROWNS	5
MEATS	APPLE WOOD SMOKED BACON, SAUSAGE, HAM OR CANADIAN BACON.	5
TOASTED	YOUR CHOICE OF DELI BREADS, BAGEL OR ENGLISH MUFFINS.	3
OATMEAL	MADE TO ORDER AND SERVED WITH BROWN SUGAR.	6
FRUIT	SEASONAL FRESH FRUIT.	5
BERRIES	SEASONAL FRESH BERRIES.	9
JUICE	ORANGE, GRAPEFRUIT, CRANBERRY, APPLE OR TOMATO JUICE.	4

WE ARE DEDICATED TO MEETING OUR MEMBER'S EXPECTATIONS WHEN IT COMES TO ALLERGY OR DIETARY RESTRICTIONS. WE DO OFFER GLUTEN FREE PASTA UPON REQUEST ALONG WITH MANY OTHER OPTIONS THAT WE CAN PREPARE WHEN REQUESTED. ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



- BALL
- BIRDIE
- BUNKER
- CADDIE
- CART
- CHIP
- CLUB
- COURSE
- FLAG
- FRIENDS
- GLOVE
- GRASS
- GRIP
- HAZARD
- HOLE
- IRON
- PUTT
- SAND
- SHOE
- SHOT
- SINK
- SLICE
- SPORT
- STANCE
- STROKE
- SWING
- WEDGE



# GOLF

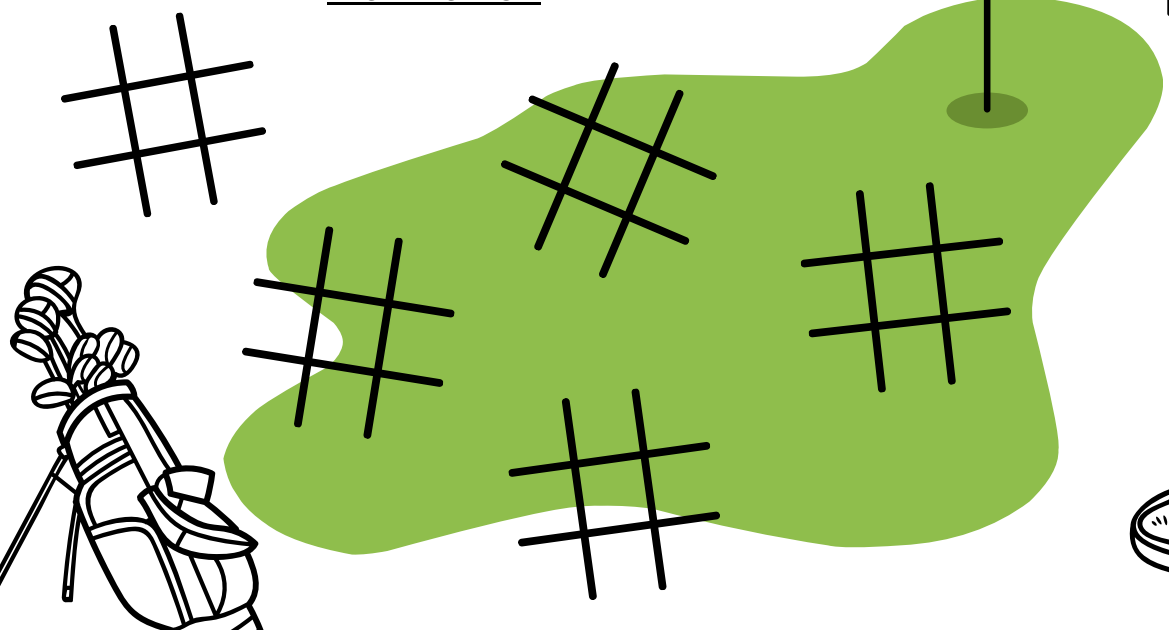
## WORD SEARCH PUZZLE

G O S D N E I R F E  
L P A G A L F E C K  
S I N K L H G I S O  
F H D A A D L S G R  
E C B Z E S A R S T  
E S A W S R I H R S  
I R R H G P O O T W  
D H O U L E P A G I  
R T O C O S N A M N  
I T L L V C A R T G  
B U N K E R N O R I  
B P E S E I D D A C

The words appear UP, DOWN, BACKWARDS, and DIAGONALLY.  
Find and circle each word.



## TIC TAC TOE

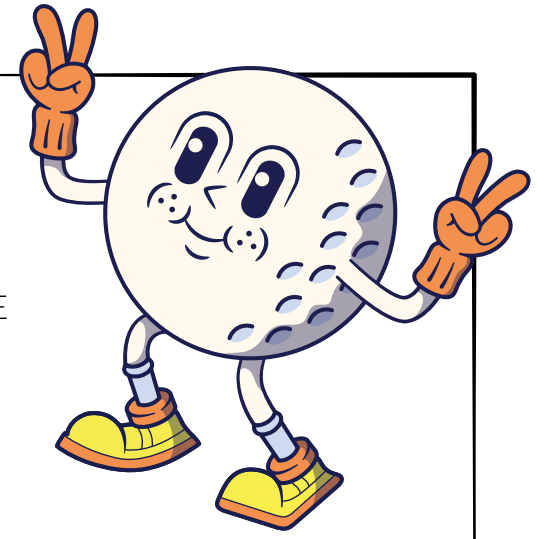


# EDGEWOOD COUNTRY CLUB KID'S MENU

### SIDE CHOICES

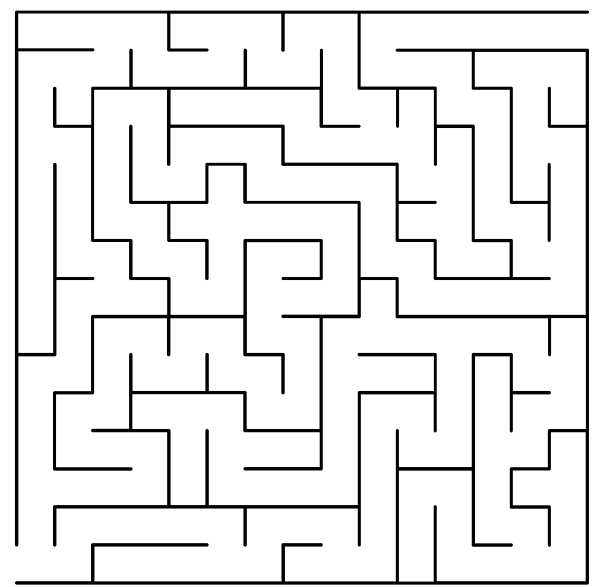
FRUIT, FRIES, CHIPS, OR COTTAGE CHEESE

PIZZA [CHEESE OR PEPPERONI]	\$ 8.00
HAMBURGER & CHOICE OF SIDE	\$9.00
CHEESEBURGER & CHOICE OF SIDE	\$10.00
GRILLED CHEESE & CHOICE OF SIDE	\$8.00
SPAGHETTI & GARLIC TOAST	\$8.00
CHICKEN STRIPS & CHOICE OF SIDE	\$10.00
HOT DOG & CHOICE OF SIDE	\$8.00
GRILLED CHICKEN BREAST & CHOICE OF SIDE	\$9.00
MACARONI & CHEESE	\$8.00
STEAK BITES & CHOICE OF SIDE	\$19.00



### BEVERAGES

MILKSHAKE	\$8.00
MILK [WHITE OR CHOCOLATE]	\$3.00
FOUNTAIN POP	\$3.00
JUNIOR GOLF COCKTAIL	\$4.00



HELP THE KIDS FIND THEIR  
WAY TO THE HOLE!



# WINE LIST

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## BUBBLY:

LES ALLIES SPARKLING BRUT, FRANCE  
RUGGERI PROSECCO, ITALY  
CHANDON ROSE, CALIFORNIA  
LOUIS ROEDERER, CALIFORNIA  
VEUVE CLICQUOT, YELLOW LABEL, FRANCE

## SPLIT:

\$9  
\$14  
\$15

## BOTTLE:

\$36  
  
\$65  
\$120

## PINOT GRIGIO:

BANFI "LE RIME", TUSCANY  
JOSH CELLARS, CALIFORNIA  
SANTA MARGHERITA, ALTO ADIGE, ITALY

## GLASS:

6OZ / 9OZ

\$8 / \$11  
\$10 / \$14  
\$14 / \$19

\$40  
\$56

## SAUVIGNON BLANC:

13 CELSIUS MARLBOROUGH, NEW ZEALAND  
RANGA RANGA, MARLBOROUGH, NEW ZEALAND  
DECOY, SONOMA COUNTY, CALIFORNIA

\$8 / \$11  
\$9 / \$13  
\$10 / \$14

\$36  
\$40

## CHARDONNAY:

WILLIAM HILL, NORTH COAST  
JOSH CELLARS, CENTRAL COAST, CALIFORNIA  
RAMEY, RUSSIAN RIVER VALLEY, CALIFORNIA

\$8 / \$11  
\$11 / \$15  
\$16 / \$22

\$44  
\$64

## OTHER WHITE WINES:

BERINGER MOSCATO, CALIFORNIA  
CHATEAU GRAND TRAVERSE, TRAVERSE CITY  
SUMMERSAULT ROSE, TUKITUKI VALLEY, NEW ZEALAND

\$8 / \$11  
\$8 / \$11  
\$12 / \$17

\$48

## PINOT NOIR

CARMEL ROAD, MONTEREY COUNTY  
THE WINES OF FRANCIS COPPOLA, MONTEREY COUNTY  
ELK COVE, WILLAMETTE VALLEY, OREGON  
EMERITUS, RUSSIAN RIVER VALLEY, CALIFORNIA

\$8 / \$11  
\$9 / \$13  
\$13 / \$18  
\$22 / \$32

\$36  
\$52  
\$88

## MERLOT

THE VELVET DEVIL, WASHINGTON STATE  
EMMOLO, NAPA VALLEY, CALIFORNIA

\$9 / \$13

\$60



# WINE LIST

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	<u>GLASS:</u> 6OZ / 9OZ	<u>BOTTLE:</u>
<u>CABERNET SAUVIGNON</u>		
PARIS VALLEY ROAD, CENTRAL COAST, CALIFORNIA	\$8 / \$11	
DECOY, ALEXANDER VALLEY, CALIFORNIA	\$12 / \$16	\$48
SMITH & HOOK RESERVE, PASO ROBLES	\$13 / \$18	\$52
CA'MOMI, NAPA VALLEY, CALIFORNIA	\$14 / \$19	\$56
MADDALENA, PASO ROBLES, MONTEREY, CALIFORNIA	\$14 / \$19	\$56
QUILT, NAPA VALLEY, CALIFORNIA	\$15 / \$21	\$60
ROBERT MONDAVI, NAPA VALLEY, CALIFORNIA	\$17 / \$25	\$68
DOUBLE EAGLE, NAPA VALLEY, CALIFORNIA	\$21 / \$29	\$85
ARCHIMEDES, ALEXANDER VALLEY, CALIFORNIA		\$90
FRANK FAMILY, NAPA VALLEY, CALIFORNIA	\$23 / \$33	\$92
CAYMUS VINEYARDS, NAPA VALLEY, CALIFORNIA [1 LITRE]	\$23 / \$33	\$90
DAVIES VINEYARDS, NAPA VALLEY, CALIFORNIA		\$105
STAGS LEAP "ARTEMIS", NAPA VALLEY, CALIFORNIA	\$35 / \$50	\$140
<u>RED BLENDS</u>		
COPPOLA DIAMOND COLLECTION, CALIFORNIA	\$10 / \$14	\$40
THE WALKING FOOL, SUISAN VALLEY	\$13 / \$18	\$52
CELANI FAMILY, 'TENACIOUS', NAPA VALLEY		\$95
TENUTA SAN GUIDO SASSICAIA, TUSCANY, ITALY		\$95
CAMERON FISHER, NAPA VALLEY, CALIFORNIA		\$125
JOSEPH PHELPS, 'INSIGNIA', NAPA VALLEY, CALIFORNIA		\$300
OPUS ONE, NAPA VALLEY, CALIFORNIA		\$375
<u>ITALIAN REDS</u>		
QUERCIABELLA CHIANTI CLASSICO, TUSCANY, ITALY	\$12 / \$16	\$48
LUIGI RIGHETTI AMARONE, VALPOLICELLA CLASSICO, ITALY		\$50
PAOLO SCAVINO BAROLO RISERVA, PIEDMONT, ITALY		\$175
<u>OTHER RED WINES:</u>		
THE IMMORTAL ZIN, ZINFANDEL, LODI, CALIFORNIA	\$9 / \$13	
DOW'S VINTAGE PORTO, PORTUGAL	\$9	
ANDREW MURRAY, SYRAH, SANTA YNEZ, CALIFORNIA	\$12 / \$16	\$48
ROMBAUER ZINFANDEL, CALIFORNIA		\$75
CHATEAU LYNCH BAGES PAULLIAC, BORDEAUX, FRANCE		\$195

