

Wine by the Glass

Whites

Century Cellars Chardonnay	5.00
Edna Valley Paragan Chardonnay	6.50
Eberle Chardonnay	6.50
Firesteed Riesling	6.50
Fess Parker White Riesling	6.50
Steele "Shooting Star" Sauvignon Blanc	7.50
Hogue Fume Blanc	5.50
Simonsig Chenin Blanc	6.00
Mezza Corona Pinot Gris	5.00
Firesteed Pinot Gris	6.50
Bigi Est Est Est (Blend)	5.50
New Age (Argentina) 375ml	8.50

Reds

Santa Rita Merlot	5.00
Jade Mountain Merlot	6.50
Oak Grove Reserve Cabernet	5.00
Bin 36 Cabernet Sauvignon	7.50
Fat Bastard Cabernet Sauvignon	8.50
Rosenblum Cabernet Sauvignon	8.00
Firesteed Pinot Noir	7.50
Echelon Pinot Noir	6.50
King's Ridge Pinot Noir	8.00
Klinker Brick Old Vine Zinfandel	8.50
Deloach O F S Zinfandel	8.50
Mary Hill Syrah	8.00
Marquis Phillips Shiraz	8.50
Camp Malbec	6.00
Woodhouse Tempranillo	8.50

Blush

Beringer White Zinfandel	5.00
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Cheese Boards

Order the individual cheeses you want, and we will craft a cheese plate made just for you. Three (two ounce) portions of your favorite cheese served with fresh fruit, crostini and crackers. **\$16**
(Additional cheeses; \$4.00 per portion)

Royal Blue Stilton - Imported from England, this blue has a smooth honeyed flavor and plenty of blue veins.

Beemster Aged Gouda—One of Holland's famous exported cheeses. Aged 18 months, this Gouda has beautiful caramel coloring and a wide range of flavor while still being silky smooth. Particularly good with beer and red wine.

Gourmandise Walnut—Produced in France, this is a soft creamy cheese infused with walnut pieces. A perfect partner for fruit and crackers.

Elderberry Wine Derby - Imported from England, this is a mild, semi-firm cow's milk cheese infused with elderberry wine.

Sage Derby - Imported from England, this is a green veined, semi-hard vegetarian cheese with a delightful mild sage flavor.

Cahill's Porter - Imported from Ireland, this is a semi-soft, vintage Irish cheddar flavored with Irish porter ale.



Appetizers

French Onion Soup 6.00

Sweet caramelized onion soup served with croutons and swiss cheese. Served bubbling hot.

Steamed Blue Mussels 12.00

One pound

Crab Cakes 12.00

Three panko crusted crab cakes on a bed of garlic spinach. Served with house pickles, diced tomatoes, and tartar sauce.

Shrimp Cocktail 8.00

Six seasoned tiger shrimp served cold with cocktail sauce.

Beef Nachos 13.00

Homemade tortilla chips topped with seasoned ground beef, diced tomato, guacamole, green chiles green onions, and cheddar-jack cheese. These are served with a dollop of sour cream and a side of homemade salsa.

Rosemary Tortellini 10.00

Half pound of house made tortellini stuffed with cheese and rosemary. Served in a pancetta, roma tomato, white wine butter sauce.

GMCC's Famous BBQ Meatballs 10.00

Tender beef meatballs sautéed in our tangy-sweet house bbq sauce.



Appetizers

Birdies 11.00

Six "Magnum" breaded chicken wings tossed in our house sweet & spicy buffalo sauce. Served with Bleu cheese dressing, carrots and celery on the side.

Sautéed Button Mushrooms 8.00

These delicious crimini mushrooms are sautéed in burgundy wine, demi glace, garlic, and butter. Topped with gorgonzola cheese and baked.

Prime Rib Quesadillas

Seasoned shredded prime rib, scallions, green chiles, mushrooms, sun dried tomatoes, cheddar and jack cheese and our own special seasoning blend make up this wonderful quesadilla.

Fiesta Quesadillas

Seasoned chicken, bacon, pepper jack cheese, and green chilies. Served with diced tomatoes, sour cream and salsa.

Veggie Quesadillas

Spinach, sun dried tomato, mushrooms, green onions, peppers, avocado, smoked gouda, and cheddar jack cheese grilled in a flour tortilla shell.

All Quesadillas

Half order 7.00
Full order 12.00

