

SATURDAY BRUNCH

Isabella's

BRUNCH

• EGGS & OMELETTES •

FARMERS MARKET EGG WHITE OMELETTE	13
<i>Turkey Bacon, Market Vegetables, Tomato Salsa</i>	
GOAT CHEESE OMELETTE	12
<i>Egg Whites, Mushrooms, Tomatoes</i>	
SPINACH OMELETTE	14
<i>Roasted Roma Tomatoes, Gruyere Cheese</i>	
MUSHROOM OMELETTE	13
<i>New York Cheddar Cheese, Fresh Herbs</i>	
SMOKED SALMON SCRAMBLED EGGS	15
<i>Cream Cheese, Chives</i>	
CLASSIC BREAKFAST SANDWICH	14
<i>Scrambled Egg, American Cheese, Crispy Bacon</i>	
ISABELLA'S HUEVOS RANCHEROS	13
<i>Crispy Corn Tortillas, Queso Fresco, Avocado, Tomato Sauce</i>	
BREAKFAST BURRITO	13
<i>Scrambled Egg, Cheddar Cheese, Chorizo, Black Beans, Pico de Gallo</i>	

• BENEDICTS •

EGGS BENEDICT	13
<i>Traditional with Canadian Bacon</i>	
WILD MUSHROOM BENEDICT	14
<i>Truffled Hollandaise</i>	
SMOKED SALMON BENEDICT	15
<i>Buttermilk Biscuit, Dill Hollandaise</i>	
CRAB BENEDICT	15
<i>Mini Crab Cakes, Spinach</i>	
FILET MIGNON BENEDICT	15
<i>Onion Rings, Au Poivre Hollandaise</i>	

ISABELLA'S COCKTAILS

PERFECT HARVEST	12
<i>Maker's Mark, Amaretto, Honey, Apple Cider</i>	
ICE QUEEN	13
<i>Pearl Plum Vodka, Jasmine Liqueur, Fresh Lemon, Bitter Truth Violet</i>	
MARY & SAGE	11
<i>Plymouth Gin, Rosemary, Fresh Lime, Sage</i>	
HUMMING BIRD	11
<i>Montecristo Rum, Fresh Lime, Lavender Soda</i>	
PASSION COSMO	11
<i>Suedka Citrus Vodka, Triple Sec, Cranberry, Passion Fruit Purée</i>	
BOTTLED BEER	
AMSTEL LIGHT	6
BUD LIGHT	6
CORONA	7
HEINEKEN	6
BUDWEISER	6
STELLA ARTOIS	7
HOEGAARDEN	7
CHIMAY ROUGE	10
FIRE ISLAND LIGHTHOUSE ALE	7
SAM ADAMS SEASONAL	7
SIERRA NEVADA SEASONAL	7
CLAUSTHALER (N.A.)	6
REFRESHERS	
BELLAVISTA	4
<i>(sparkling basil-lavender lemonade)</i>	
ABITA ROOT BEER	4
POMEGRANATE GINGER ALE	5
DRY VANILLA SODA	5
HOT CRANBERRY APPLE CIDER	4

• COUNTRY MORNING •

HOUSEMADE CASHEW GRANOLA	12
<i>Greek Yogurt, Fresh Berries</i>	
BELGIAN WAFFLE	12
<i>Fresh Fruit or Mixed Berries</i>	
WHITE CHOCOLATE COCONUT WAFFLE	14
<i>Toasted Almonds, Whipped Cream</i>	
SLICED NOVA SCOTIA SMOKED SALMON	16
<i>Tomatoes, Red Onions, Capers, Toasted Bagel</i>	
CHOICE OF: Poppy Seed, Sesame, Everything or Plain Bagel	
CARAMELIZED BANANA-STUFFED FRENCH TOAST	13
<i>Grand Marnier Strawberries</i>	

• LUNCH FARE •

ISABELLA'S CHOPPED SALAD	11
<i>Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Chickpeas, Roasted Peppers, Onions, Fresh Basil, White Balsamic</i>	
CLASSIC CAESAR SALAD	9
<i>Ficelle Croutons</i>	
ADDITIONS: Chicken \$4, Skirt Steak \$8, Jumbo Shrimp (4) \$8	
GRILLED CHICKEN SALAD	13
<i>Artichoke Hearts, Goat Cheese, Pine Nut Dressing</i>	
GRILLED SKEWERED CHICKEN	14
<i>Greek Salad, Lemon-Scented Fries, Tzatziki Dipping Sauce</i>	
SEAFOOD COBB SALAD	18
<i>Shrimp, Maryland Crabmeat, Sea Scallops, Avocado, Roma Tomatoes, Tarragon Mustard Vinaigrette</i>	
THE BURGER	14
<i>Choice of Cheese, Lettuce & Tomato, French Fries</i>	

SIDES

SEASONAL FRUIT	8	APPLEWOOD BACON	5
BREAKFAST SAUSAGE	5	CANADIAN BACON	4
BAGEL WITH CREAM CHEESE	4	TURKEY BACON	5

SUNDAY BRUNCH

Isabella's BRUNCH

• EGGS & OMELETTES •

FARMERS MARKET EGG WHITE OMELETTE <i>Turkey Bacon, Market Vegetables, Tomato Salsa</i>	15
GOAT CHEESE OMELETTE <i>Egg Whites, Mushrooms, Tomatoes</i>	14
SPINACH OMELETTE <i>Roasted Roma Tomatoes, Gruyere Cheese</i>	14
MUSHROOM OMELETTE <i>New York Cheddar Cheese, Fresh Herbs</i>	14
SMOKED SALMON SCRAMBLED EGGS <i>Cream Cheese, Chives</i>	16
CLASSIC BREAKFAST SANDWICH <i>Scrambled Egg, American Cheese, Crispy Bacon</i>	15
ISABELLA'S HUEVOS RANCHEROS <i>Crispy Corn Tortillas, Queso Fresco, Avocado, Tomato Sauce</i>	15
BREAKFAST BURRITO <i>Scrambled Egg, Cheddar Cheese, Chorizo, Black Beans, Pico de Gallo</i>	15

• BENEDICTS •

EGGS BENEDICT <i>Traditional with Canadian Bacon</i>	15
WILD MUSHROOM BENEDICT <i>Truffled Hollandaise</i>	16
SMOKED SALMON BENEDICT <i>Buttermilk Biscuit, Dill Hollandaise</i>	17
CRAB BENEDICT <i>Mini Crab Cakes, Spinach</i>	18
FILET MIGNON BENEDICT <i>Onion Rings, Au Poivre Hollandaise</i>	17

YOUR CHOICE OF ONE OF THE FOLLOWING, COMPLIMENTS OF ISABELLA'S:

Bloody Mary, Screwdriver, Bellini, Mimosa, Campari, Champagne, Orange Juice or Grapefruit Juice & Coffee or Tea.

ISABELLA'S COCKTAILS

PERFECT HARVEST 12 <i>Maker's Mark, Amaretto, Honey, Apple Cider</i>
ICE QUEEN 13 <i>Pearl Plum Vodka, Jasmine Liqueur, Fresh Lemon, Bitter Truth Violet</i>
MARY & SAGE 11 <i>Plymouth Gin, Rosemary, Fresh Lime, Sage</i>
HUMMING BIRD 11 <i>Montecristo Rum, Fresh Lime, Lavender Soda</i>
PASSION COSMO 11 <i>Svedka Citrus Vodka, Triple Sec, Cranberry, Passion Fruit Purée</i>

BOTTLED BEER

DOMESTIC 6 <i>Bud Light, Budweiser</i>
IMPORTED/CRAFT 7 <i>Sam Adams Seasonal, Fire Island Lighthouse Ale, Heineken, Hoegaarden, Sierra Nevada Seasonal, Stella Artois</i>

• COUNTRY MORNING •

HOUSEMADE CASHEW GRANOLA <i>Greek Yogurt, Fresh Berries</i>	13
BELGIAN WAFFLE <i>Fresh Fruit or Mixed Berries</i>	14
WHITE CHOCOLATE COCONUT WAFFLE <i>Toasted Almonds, Whipped Cream</i>	14
SLICED NOVA SCOTIA SMOKED SALMON <i>Tomatoes, Red Onions, Capers, Toasted Bagel</i> CHOICE OF: Poppy Seed, Sesame, Everything or Plain Bagel	17
CARAMELIZED BANANA-STUFFED FRENCH TOAST <i>Grand Marnier Strawberries</i>	15

• LUNCH FARE •

ISABELLA'S CHOPPED SALAD <i>Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Chickpeas, Roasted Peppers, Onions, Fresh Basil, White Balsamic</i>	12
CLASSIC CAESAR SALAD <i>Ficelle Croutons</i> ADDITIONS: Chicken \$4, Skirt Steak \$8, Jumbo Shrimp (4) \$8	9
GRILLED CHICKEN SALAD <i>Artichoke Hearts, Goat Cheese, Pine Nut Dressing</i>	15
GRILLED SKEWERED CHICKEN <i>Greek Salad, Lemon-Scented Fries, Tzatziki Dipping Sauce</i>	16
SEAFOOD COBB SALAD <i>Shrimp, Maryland Crabmeat, Sea Scallops, Avocado, Roma Tomatoes, Tarragon Mustard Vinaigrette</i>	19
THE BURGER <i>Choice of Cheese, Lettuce & Tomato, French Fries</i>	16

SIDES

SEASONAL FRUIT 8	APPLEWOOD BACON 5
BREAKFAST SAUSAGE 5	CANADIAN BACON 4
BAGEL WITH CREAM CHEESE 4	TURKEY BACON 5

Isabella's

LUNCH

• APPETIZERS •

BUTTERNUT SQUASH BISQUE <i>Truffled Brussels Sprouts</i>	8
MIXED GREEN SALAD <i>Butter Lettuce, Cucumber, Endive, Ficelle Croutons, White Balsamic Vinaigrette</i>	8
GRILLED ARTICHOKE HEARTS <i>Shaved Parmesan Cheese, Lemon Thyme Vinaigrette</i>	9
MEATBALL SPRING ROLL <i>Tomato, Pesto, Ricotta Cheese</i>	11
CRISPY POINT JUDITH CALAMARI <i>Spicy Tomato & Tzatziki Sauce</i>	10

• ENTRÉE SALADS •

ISABELLA'S CHOPPED SALAD <i>Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Chickpeas, Roasted Peppers, Onions, Fresh Basil, White Balsamic</i>	11
GRILLED CHICKEN SALAD <i>Artichoke Hearts, Goat Cheese, Toasted Pine Nut Dressing</i>	14
CLASSIC CAESAR SALAD <i>Ficelle Croutons</i> ADDITIONS: Chicken \$4, Skirt Steak \$8, Jumbo Shrimp (4) \$8	9
SEAFOOD COBB <i>Shrimp, Maryland Crabmeat, Sea Scallops, Avocado, Roma Tomatoes, Tarragon Mustard Vinaigrette</i>	18
CHICKEN COBB <i>Grilled Chicken, Maytag Blue Cheese, Applewood Bacon, Hard-Boiled Egg</i>	15

ISABELLA'S COCKTAILS

PERFECT HARVEST 12 <i>Maker's Mark, Amaretto, Honey, Apple Cider</i>
ICE QUEEN 13 <i>Pearl Plum Vodka, Jasmine Liqueur, Fresh Lemon, Bitter Truth Violet</i>
MARY & SAGE 11 <i>Plymouth Gin, Rosemary, Fresh Lime, Sage</i>
HUMMING BIRD 11 <i>Montecristo Rum, Fresh Lime, Lavender Soda</i>
PASSION COSMO 11 <i>Svedka Citrus Vodka, Triple Sec, Cranberry, Passion Fruit Purée</i>

BOTTLED BEER

AMSTEL LIGHT 6
BUD LIGHT 6
CORONA 7
HEINEKEN 6
BUDWEISER 6
STELLA ARTOIS 7
HOEGAARDEN 7
CHIMAY ROUGE 10
FIRE ISLAND LIGHTHOUSE ALE 7
SAM ADAMS SEASONAL 7
SIERRA NEVADA SEASONAL 7
CLAUSTHALER (N.A.) 6

REFRESHERS

BELLAVISTA 4 <i>(sparkling basil-lavender lemonade)</i>
ABITA ROOT BEER 4
POMEGRANATE GINGER ALE 5
DRY VANILLA SODA 5
HOT CRANBERRY APPLE CIDER 4

• OMELETTES •

FARMERS MARKET EGG WHITE OMELETTE 11 <i>Turkey Bacon, Market Vegetables, Tomato Salsa</i>
SPINACH OMELETTE 11 <i>Roasted Roma Tomatoes, Gruyere Cheese</i>
MUSHROOM OMELETTE 11 <i>New York Cheddar Cheese, Fresh Herbs</i>

• ENTRÉES •

GRILLED SKEWERED CHICKEN 14 <i>Greek Salad, Lemon-Scented Fries, Tzatziki Dipping Sauce</i>
HOUSEMADE POTATO GNOCCHI 14 <i>Tomato, Spinach, Shaved Parmesan</i>
MARYLAND CRAB CAKE SANDWICH 16 <i>Avocado, Tomato, Spicy Aioli, Gala Apple Salad</i>
SKIRT STEAK SANDWICH 17 <i>Horseradish Aioli, Mozzarella, Onion Rings</i>
HAY & STRAW LINGUINE 15 <i>Chicken, Mushrooms, Sun-Dried Tomatoes, Fresh Herbs</i>
PAN-ROASTED SCOTTISH SALMON 21 <i>Butternut Squash Risotto, Toasted Pumpkin Seed Oil</i>
TUSCAN TURKEY BURGER 12 <i>Mixed with Aged Provolone, Lettuce & Tomato, Cranberry Ketchup, Whole Wheat Bun, Sweet Potato Fries</i>
THE BURGER 14 <i>Choice of Cheese, Lettuce & Tomato, French Fries</i>

SIDES

PARMESAN FRENCH FRIES 4	SWEET POTATO FRIES 5
BEER-BATTERED ONION RINGS 5	SAUTÉED SPINACH 5

Isabella's

SUNSET

Served from Monday - Saturday 4:00 pm - 5:00 pm
 Sunday 4:30 pm - 5:00 pm

Butternut Squash Bisque 8
Truffled Brussels Sprouts

Mixed Greens Salad 9
*Butter Lettuce, Cucumber, Endive, Ficelle Croutons,
 White Balsamic Vinaigrette*

Crispy Point Judith Calamari 10
Spicy Tomato & Tzatziki Sauce

Isabella's Chopped Salad 11
*Cucumber, Feta Cheese, Tomatoes, Kalamata Olives,
 Chick Peas, Roasted Peppers, Onions & Fresh Basil*

Classic Caesar Salad 9
Ficelle Croutons
 Additions: Chicken \$4, Skirt Steak \$8, Jumbo Shrimp (4) \$8

Seafood Cobb Salad 18
*Shrimp, Maryland Crab Meat, Scallops, Avocado,
 Roma Tomatoes & Tarragon Mustard Vinaigrette*

Skewered Chicken 14
Greek Salad, Lemon Scented Fries, Tzatziki Dipping Sauce

Black Angus Bacon Cheeseburger 15
Lettuce, Tomato, Onions & French Fries

Pan Roasted Scottish Salmon 26
Butternut Squash Risotto

Filet Mignon 29
Parmesan Yukon Potatoes, Sautéed Spinach

BEVERAGES

CHAMPAGNE & SPARKLING

Zardetto Prosecco, Veneto, Italy NV 10
 Yves Lambert Cremant Rose, Loire NV 13
 Taittinger "Prestige Cuvee," Champagne NV 16

WHITE

Pinot Grigio Ca'Donini, Venezia 2009 9
 Gruner Veltliner Berger, Austria 2009 11
 Chardonnay Esser, Monterey 2009 10
 Riesling Leitz "Dragonstone," Rheingau 2007 11
 Sauvignon Blanc Hess Select, Lake County 2009 11
 Sauvignon Blanc Laloue, Sancerre 2009 14

RED

Malbec Urban Uco, Mendoza 2008 9
 Merlot Vinmark, California 2008 10
 Sangiovese Trappolini "Cenereto," Italy 2009 10
 Syrah Les Trios Courrones, Cotes du Rhone, France 2008 10
 Cabernet Sauvignon Los Cardos, Argentina 2008 12
 Pinot Noir Cono Sur "Vision," Chile 2009 11
 Pinot Noir Dobbles Family Estate, Willamette 2009 16
 Zinfandel Ridge "East Bench," Dry Creek Valley 2008 18

SPECIALTY COCKTAILS

Perfect Harvest 12
*Maker's Mark, Amaretto,
 Honey, Apple Cider*

Ice Queen 13
*Pearl Plum Vodka,
 Jasmine Liqueur, Fresh
 Lemon, Bitter Truth Violet*

Mary & Sage 11
*Plymouth Gin,
 Rosemary, Fresh lime,
 Sage*

Humming Bird 11
*Montecristo Rum,
 Lavender Soda,
 Fresh Lime*

Passion Cosmo 11
*Svedka Citrus,
 Triple Sec, Cranberry,
 Passion Fruit Purée*

BOTTLED BEER

Heineken 6
 Budweiser 6
 Bud Light 6
 Corona 7
 Fire Island Ale 7
 Clausthaler N/A 6
 Stella Artois 7
 Amstel Light 6
 Chimay Rouge 10
 Hoegaarden 7
 Sierra Nevada Seasonal 7
 Sam Adams Seasonal 7

Isabella's

DINNER

• APPETIZERS •

BUTTERNUT SQUASH BISQUE <i>Truffled Brussels Sprouts</i>	8
MEATBALL SPRING ROLL <i>Tomato, Pesto, Ricotta Cheese</i>	11
ARTICHOKES ALLA ROMANA <i>Arugula, Parmesan Cheese, Truffle Brown Butter Vinaigrette</i>	9
CRISPY POINT JUDITH CALAMARI <i>Spicy Tomato & Tzatziki Sauce</i>	10
MARYLAND CRAB CAKE <i>Pink Grapefruit and Pomegranate Salad, Avocado Aioli</i>	11

PROSCIUTTO AND DATE FLATBREAD <i>Gorgonzola, Baby Arugula</i>	11
SMOKED MOZZARELLA FLATBREAD <i>Marinated Artichokes, Fresh Herbs</i>	11
WILD MUSHROOM FLATBREAD <i>Goat Cheese, White Truffle Oil</i>	11

• SALADS •

MIXED GREEN SALAD <i>Butter Lettuce, Cucumber, Endive, Ficelle Croutons, White Balsamic Vinaigrette</i>	9
ISABELLA'S CHOPPED SALAD <i>Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Chickpeas, Roasted Peppers, Onions, Fresh Basil, White Balsamic</i>	10
PORT POACHED PEAR SALAD <i>Frisée and Endive, Hudson Valley Camembert</i>	10
ROASTED BEET SALAD <i>Pistachio-Crusted Goat Cheese, Baby Greens, Sherry Vinaigrette</i>	10
CLASSIC CAESAR SALAD <i>Ficelle Croutons</i>	9

ISABELLA'S COCKTAILS

PERFECT HARVEST 12 <i>Maker's Mark, Amaretto, Honey, Apple Cider</i>
ICE QUEEN 13 <i>Pearl Plum Vodka, Jasmine Liqueur, Fresh Lemon, Bitter Truth Violet</i>
MARY & SAGE 11 <i>Plymouth Gin, Rosemary, Fresh Lime, Sage</i>
HUMMING BIRD 11 <i>Montecristo Rum, Fresh Lime, Lavender Soda</i>
PASSION COSMO 11 <i>Svedka Citrus Vodka, Triple Sec, Cranberry, Passion Fruit Purée</i>

BOTTLED BEER

AMSTEL LIGHT 6
BUD LIGHT 6
CORONA 7
HEINEKEN 6
BUDWEISER 6
STELLA ARTOIS 7
HOEGAARDEN 7
CHIMAY ROUGE 10
FIRE ISLAND LIGHTHOUSE ALE 7
SAM ADAMS SEASONAL 7
SIERRA NEVADA SEASONAL 7
CLAUSTHALER (N.A.) 6

REFRESHERS

BELLAVISTA 4 <i>(sparkling basil-lavender lemonade)</i>
ABITA ROOT BEER 4
POMEGRANATE GINGER ALE 5
DRY VANILLA SODA 5
HOT CRANBERRY APPLE CIDER 4

• PASTA •

HOUSEMADE POTATO GNOCCHI <i>Wild Mushrooms, Shaved Pecorino</i>	17
SPAGHETTI & MEATBALLS <i>San Marzano Tomato Sauce, Ricotta Salata</i>	14
HOUSEMADE FUSILLI <i>Prosciutto di Parma, Brussels Sprouts, Parmesan Crema</i>	17
HAY & STRAW LINGUINE <i>Chicken, Mushrooms, Sun-Dried Tomatoes, Fresh Herbs</i>	16
CAPELLINI <i>Lobster, Jumbo Shrimp, Sea Scallops, Lobster Broth</i>	25

• FISH •

HAZELNUT BAKED CHATHAM COD <i>Brussels Sprouts, Celery Root, Preserved Lemon Vinaigrette</i>	24
SEARED LONG ISLAND FLUKE <i>Corona Beans, Escarole, Artichokes, Pine Nut Vinaigrette</i>	25
GRILLED MAHI-MAHI <i>Crabmeat & Sweet Potato Hash</i>	25
PAN-ROASTED SCOTTISH SALMON <i>Butternut Squash Risotto, Toasted Pumpkin Seed Oil</i>	24

• MEAT •

HERB ROASTED CHICKEN <i>Buttermilk Mashed Potatoes, Broccoli Rabe, Caramelized Onions</i>	19
STEAK FRITES <i>Housemade Steak Sauce</i>	21
FILET MIGNON <i>Parmesan Yukon Potatoes, Sautéed Spinach</i>	29
BACON CHEESEBURGER <i>Lettuce & Tomato, French Fries</i>	15

SIDES

MARYLAND CRAB MEAT HASH 8	BUTTERNUT SQUASH RISOTTO 7
SAUTÉED SPINACH 6	BUTTERMILK MASHED POTATOES 6

WINE

SPARKLING & CHAMPAGNE

Juve y Camps, Reserva de la Familia, Cava 2007	45
Georges Gardet, Cuvée Saint Flavy, Champagne NV	69
Billecart-Salmon, "Brut Reserve," Champagne NV	105
Perrier-Jouët, Fleur de Champagne, Champagne 1999	230
Dom Perignon, Champagne 1999	275

WHITE

Muscadet Sèvre et Maine, Ragotière, Loire, France 2008	32
Romorantin, Cazin, Cour-Cheverny, Loire, France 2009	45
Arneis, Giacosa, Piedmont, Italy 2010	68
Gavi, Battistina, Roero, Italy 2010	42
Sauvignon Blanc, Markham, Napa 2009	34
Sauvignon Blanc, Mohua, Marlborough, New Zealand 2010	39
Sauvignon Blanc, Rain, Marlborough, New Zealand 2010	48
Sauvignon Blanc, Bailly, Pouilly Fume, Loire, France 2010	50
Sauvignon Blanc, Laloue, Sancerre, Loire, France 2010	54
Sauvignon Blanc, Ehlers Estate, Napa 2009	64
Pinot Grigio, Ferrari Carano, Russian River Valley 2010	40
Pinot Grigio, Livon, Collio, Italy 2010	45
Pinot Grigio, Livio Felluga, Friuli, Italy 2010	58
Grüner Veltliner, Lagler "Federspiel," Wachau, Austria 2010	45
Riesling Spätlese, Gunderloch "Diva," Rheinhessen, Germany 2008	48
Grenache Blanc Blend, Perrin, Côtes du Rhône, France 2010	35
Chardonnay, St. Clement, Carneros, California 2009	40
Chardonnay, Pine Ridge "Dijon Clones," Carneros, CA 2009	62
Chardonnay, Cakebread Cellars, Napa 2010	88

ROSÉ

Pinot Noir, Raimbault, Sancerre, Loire, France 2010	52
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RED

Pinot Noir, Blue Pirate, Oregon 2008	40
Pinot Noir, Jelu, Patagonia, Argentina 2008	37
Pinot Noir, Dobbles Family Estate, Willamette, Oregon 2009	62
Pinot Noir, Belle Glos, "Clark & Telephone," Santa Barbara, CA 2009	89
Malbec, Catena, "Catena Zapata," Mendoza, Argentina 2009	55
Malbec, Nieto, Mendoza, Argentina 2010	35
Dolcetto d'Alba, Giacosa, Piedmont, Italy 2010	57
Sangiovese, Di Majo Norante, Southern Italy 2009	34
Barbera d'Alba, Moccagatta, Piedmont, Italy 2009	48
Merlot, Nelms Road, Columbia Valley, Washington 2007	51
Merlot, Frog's Leap, Napa 2008	79
Cabernet Sauvignon, Castle Rock, Napa 2010	35
Cabernet Sauvignon, Honig, Napa 2008	75
Cabernet Sauvignon, Jordan, Alexander Valley, California 2006	105
Cabernet Sauvignon, Los Cardos, Mendoza, Argentina 2009	35
Tempranillo, La Rioja Alta "Vina Alberdi," Rioja, Spain 2005	54
Grenache, Clos des Brusquieres Chateaufeuf du Pape, Rhone France 2007	82
Shiraz, Taltarni, Victoria, Australia 2008	36
Syrah, Qupe, Central Coast, California 2009	43
Zinfandel, Dashe, Dry Creek Valley, California 2009	55

SPARKLING

Gruet Sparkling Blanc de Noirs, New Mexico NV	25
Moët & Chandon, Brut Imperial, Champagne, France NV	38
Veuve Clicquot, "Yellow Label", Champagne, France NV	58

Pinot Grigio, Tiefenbrunner, Veneto, Italy 2010	24
Sauvignon Blanc Blend, Conundrum, California 2010	28

BY THE GLASS

CHAMPAGNE & SPARKLING

Zardetto Prosecco Veneto, Italy NV	10
Yves Lambert Cremant Rosé, Loire, France NV	13
Taittinger 'Prestige Cuvee' Champagne NV	16

WHITE

Pinot Grigio Ca'Donini, Venezia, Italy 2010	9
Grüner Veltliner Berger, Austria 2010	11
Chardonnay Esser, Monterey, California 2009	10
Riesling Leitz "Dragonstone," Rheingau, Germany 2010	11
Sauvignon Blanc Hess Select, Lake County, California 2010	11
Sauvignon Blanc, Laloue, Sancerre, France 2010	14
Chardonnay Pine Ridge "Dijon Clones," Carneros, California 2009	16

RED

Malbec Urban Uco, Mendoza, Argentina 2010	10
Sangiovese Trappolini "Cenereto," Lazio, Italy 2010	9
Merlot Vinmark, California 2008	10
Syrah Les Trois, Côtes du Rhône, France 2009	10
Cabernet Sauvignon Greystone, California 2009	12
Pinot Noir Cono Sur "Vision," Chile 2010	11
Pinot Noir Dobbles Family Estate, Willamette 2009	16
Zinfandel Ridge "East Bench," Dry Creek Valley, California 2009	18

HALF BOTTLES

RED

Pinot Noir, Penner Ash, Willamette Valley, Oregon 2009	58
Barbera, Ca Di Pian, Piedmont, Italy 2008	26
Cabernet Franc, Wolffer Estate, Long Island, New York 2008	25
Malbec, Clos La Coutale, Cahors, France 2008	24

WHITE

Sauvignon Blanc, Bailly-Reverdy, Sancerre, France 2010	30
Chardonnay, Rombauer, Carneros, California 2009	32

Isabella's

DESSERT

WHITE CHOCOLATE RASPBERRY CRÈME BRÛLÉE 7
Raspberry Shortbread Cookie

DARK CHOCOLATE "BAG" 8
Fresh Raspberry Mousse, Seasonal Berries Filled
& Topped with Fresh Whipped Cream

GALA APPLE UPSIDE DOWN 8
Apple Cinnamon Cider Reduction, Vanilla Bean Ice Cream

RED VELVET CHEESECAKE 8
Berry Compote, Raspberry Sorbet

WARM BROWNIE SUNDAE 8
Cappuccino Ice Cream on a Fudge Brownie
with Hot Chocolate Sauce, Pecan Crunch & Whipped Cream

ASSORTED COOKIE PLATE 5

HOMEMADE ICE CREAMS & SORBETS

7

ICE CREAM *Vanilla, Strawberry, Cappuccino*

SORBET *Coconut, Pear, Raspberry*

DESSERT BEVERAGES

• DESSERT WINES •

	GLASS
MOSCATO D'ASTI <i>Bricco del Sole, Italy</i>	11
ELDERTON <i>Botrytis Semillon, Australia 2004 (375ml)</i>	12
ALVEAR <i>Pedro Ximenez, Solera, Spain 1927</i>	10
KEO <i>St John Commandaria, Cyprus 2004 (500ml)</i>	12

• PORT •

	GLASS
TAYLOR FLADGATE <i>Late Bottled Vintage Port 2000</i>	10
COCKBURN <i>20 Year Tawny Port</i>	14

• DESSERT COCKTAIL •

ESPRESSION <i>Absolut Vanilia, Kahlua, Espresso</i>	12
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SCOTCH

COURVOISIER VS	15
GLENLIVET <i>12 Year</i>	12
MACALLAN <i>12 Year</i>	12
GLENROTHES <i>11 Year</i>	14
ARDBEG	15
LAGAVULIN	15
TALISKER <i>10 Year</i>	12

GRAPPA

POLI MOSCATTO	14
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COGNAC & ARMAGNAC

COURVOISIER VS	15
HENNESSY VSOP	14
REMY MARTIN VSOP	11
HINE ANTIQUE	20

GOURMET TEA 5

*Bombay Chai, Earl Grey
English Breakfast,
Organic Green*

HERBAL

*Chamomile, Verbena Mint
Roobios Chai*

ESPRESSO

ESPRESSO	5
DOUBLE ESPRESSO	6
CAFÉ LATTE	5
CAPPUCCINO	6
MACCHIATO	5

Children's Menu

All Entrees \$7 each for Ages 10 & Under

Entrées

Grilled Cheese Sandwich

Mini Hamburger

Chicken Fingers

Penne Pasta *with Tomato Sauce or Butter*

Macaroni & Cheese

Sides

Mashed Potato 2.5

French Fries 3

Onion Rings 3.5

Desserts

Chocolate Chip Cookie Ice Cream Sandwich 5

Brownie "Bites" Sundae 5

Vanilla Ice Cream Hot Fudge & Whipped Cream

Feedback is welcomed: guestservices@brguestinc.com