

George's WINE LIST

We have carefully selected these fine wines to complement your food with their excellent quality and value. These suggestions are a general guide to wine and food pairings and are not meant to limit your choices. Please feel free to match any wine on our list with your meal.

SPARKLING WINES

Great as an apertif, with dessert or just to celebrate a great meal and good times

Cristalino Extra Dry, Spain	\$7.50	\$28.95
<i>Smooth and fruity with pear flavors</i>		
Cristalino brut, Spain		\$28.95
<i>Dry, rich, medium-bodied</i>		
“J” Jordan Sparkling , California		\$59.95
<i>Lush, creamy and dry</i>		
Taittinger “Brut la Francaise”, France		\$99.95
<i>Rich, yeasty and full-bodied</i>		

CHARDONNAY

William Hill, Napa Valley	\$7.95	\$29.95
<i>Ripe tropical fruit nose with vanilla and nuances of toasted oak Shellfish and grilled Chicken</i>		
Jordan, Alexander Valley		\$49.95
<i>Spicy pear, citrus and melon... Salads, Shrimp and Snapper</i>		
St. Francis, Sonoma County	\$8.25	\$33.95
<i>Dry, tropical, medium-bodied... Fish, Lobster and Pork Chops</i>		
Far Niente, Napa Valley		\$99.00
<i>Ripe melon and fig, layered with spice, stone and earth, notes of hazelnuts and toasted almonds ending in a long, toasty finish... Lobster, Tuna, Salmon and Shrimp</i>		

ALTERNATIVE WHITES

Beringer White Zinfandel, California	\$5.95	\$19.95
<i>Sweet with fruity flavors ...Appetizers, Salads and Fish</i>		
Chateau Ste. Michelle Riesling, Washington	\$7.50	\$26.95
<i>Semi-dry, spicy, medium-bodied... Oysters, Shrimp and Crab</i>		
Honig Sauvignon Blanc, Napa Valle	\$7.50	\$27.95
<i>Melon, Peach, and Nectarine flavors... Salads, Shrimp and Salmon</i>		
Shine Riesling , Germany		\$24.95
<i>Slightly sweet with apple, pear, and peach flavors ...Appetizers, Salads, Seafood</i>		
Kris Pinot Grigio, Delle Venezie	\$7.95	\$28.95
<i>Full-bodied with layers of honeysuckle, nectarines and lemon...Blackened Fish and spicy dishes</i>		
Cakebread Sauvignon Blanc, Napa Valley		\$69.00
<i>Aromas of lime and tangerine , finish with orange blossom and honey. any seafood dish</i>		
Charles Krug Moscato, California	\$5.95	\$23.95
<i>Floral fruity nose with a lemon zest finish....Seafood and salads</i>		

CABERNET SAUVIGNON

Liberty School, California		\$34.95
<i>Black berry and dark cherry.....Prime rib, New York strip and T-bone</i>		
Joel Gott Saint Helena, California	\$8.95	\$34.95
<i>Ripe berries and currants...New York strip and Filet Mignon .</i>		
Rodney Strong, Alexander Valley		\$65.95
<i>Red plum and boysenberry flavors with smooth tannins..Ribeye butt, T-bone and Filet Mignon</i>		
Jordan, Alexander Valley		\$99.95
<i>Rich black fruits and oak...Filet Mignon and T-bone</i>		
William Hill Central Coast	\$8.95	\$34.95
<i>Cherry and plum aromas with rich dark berry jam flavors and vanilla notes ...Steak or Pork</i>		
Caymus Vineyard Napa Valley		\$165.95
<i>Black cherries, sweet plums, chocolate-covered berries silky finishSteak and Prime Rib</i>		
Silverado, Napa Valley		\$95.95
<i>Good balance with a great finish... oak with cherry, cinnamon, and black pepper Ribeye, New York Strip and T-bone</i>		
Pine Ridge, Rutherford		\$99.95
<i>Black cherry, vanilla, red and black fruits.....Ribeye, Filet Mignon and T-bone</i>		
Cakebread Cellars, Napa Valley		\$135.95
<i>Pepper, morello cherry, and cassis... any grilled dish</i>		
Joseph Phelps Napa Valley, California		\$125.95
<i>Rich bouquet of cinnamon, spice, and caramel with flavors of cherry and currant...any steak</i>		
Groth Oakville, Napa Valley, California		\$115.95
<i>Sweet vanilla with black cherry and blackberry.....T-bone, Filet Mignon and Tuna</i>		
Spellbound, Napa Valley, California		\$85.00
<i>Cedar and tobacco aromas bold dark fruit with a hint of oak and spice...Steak and Pork Chops</i>		
Sean Minor, Napa Valley		\$46.95
<i>Raspberry and fruit flavors with a balanced tannins... Tuna, Filet Mignon and Pork chops</i>		

MERLOT

Chateau Ste. Michelle, Washington	\$8.95	\$34.95
<i>Fruity and mellow...Prime rib, T-bone and Chicken</i>		
Rodney Strong, California	\$8.25	\$33.95
<i>Light-bodied and fruity ...Ribeye and T-bone</i>		

ALTERNATIVE REDS

Castle Rock Pinot Noir, Sonoma Valley	\$8.95	\$32.95
<i>Dry, berry and black pepper...Tuna, Filet Mignon and Pork Chops</i>		
Steele Pacini Zinfandel, North Coast California		\$37.95
<i>Spicy, lush and full-bodied...Ribeye, Chicken and Pork Chops</i>		
Terra Barossa Shiraz, South Australia		\$38.95
<i>Deep, rich full bodied with vanillin oak flavors.....Blackened Tuna, Prime Rib, and T-bone</i>		
Elouan Pinot Noir, Oregon		\$42.95
<i>Aromas of cranberry, cinnamon and cherry with plum, cherry, minerality, with a hint of sweet tobacco soft silky texture Beef and Pork</i>		