



VALENTINES DAY MENU

APPETIZERS

JUMBO PRAWN MARTINI

Made for two. Chive whipped potatoes and white wine sauce. \$12.95

YELLOW FIN TUNA TARTARE

Granny Smith apple and radish salad with seaweed and soy mustard glaze. \$15.95

BACON WRAPPED CHICKEN SKEWERS

Braised greens and Dijon mustard cream. \$9.95

BAKED BRIE CHEESE AND PUFF PASTRY

Apple chutney and toast points. \$9.95

CALAMARI

Lightly fried and served with herb aioli and cocktail sauce. \$12.95

SOUPS & SALADS

TOMATO BISQUE

with creme fraiche and garlic crouton.
Bowl Only \$6.25

4TH STREET HOUSE SALAD

Grandpa Joe's vinaigrette, goat cheese and candied pecans. \$6.95

CLASSIC CAESAR SALAD

Hearts of romaine with creamy parmesan dressing, croutons and fresh parmesan. \$7.95

4TH STREET WEDGE

Bleu cheese, candied walnuts, dried cranberries, smoked bacon,
white French dressing. \$6.95

ENTREES

GRILLED LAMB SIRLOIN

Soft polenta and wild mushroom, tomato, cabernet reduction. \$26.95

FILET OSCAR

Pan seared filet of beef with fresh crab, asparagus, bearnaise and roasted
Yukon gold potatoes. \$35.95

AGES NEW YORK STRIP

Bordelais sauce, mashed potatoes and sauteed Blue Lake green beans. \$29.95

BRAISED BEEF SHORT RIBS

Roasted aromatic root vegetables, mashed potatoes and Zinfandel pan jus. \$22.95

MOZZARELLA AND CARAMELIZED ONION RAVIOLIS

Wild mushrooms, wilted arugula, and Marsala wine reduction. \$18.95

4TH STREET FAMOUS SMOKED PORK LOIN

Whiskey, brown sugar, Granny apples with mashed potatoes and sauteed
Blue Lake green beans. \$19.95

CHICKEN COQ AU VIN

Roasted aromatic root vegetables, parsnip puree and natural jus. \$22.95

GRILLED SALMON FILET

Northern white beans, braised greens and port wine reduction. \$22.95

FOUR COURSE PRIX FIXE OPTION

one appetizer to share

two salads or soup

two entree of your choice

one dessert to share



\$ 8 5 . 0 0
per couple



DESSERTS

TIRAMISU FOR TWO

Classic Italian dessert made with lady finger cookies, sweetened marscapone cheese, chocolate, espresso and dark rum

CREAM BRULEE

Vanilla bean infused french custard

FRESH MIXED BERRIES WITH CREME ANGLAIS

Strawberries, blueberries, blackberries and fresh mint

DECADENT CHOCOLATE BROWNIE PIE

Served with vanilla ice cream

WINE MENU



CHARDONNAY

Meridian, Santa Barbara	\$6	\$21
Greg Norman, Santa Barbara	\$7	\$25
Toasted Head, Esparto	\$7.5	\$28
Franciscan, "Oakville Estates," Napa	\$9	\$35
Solaire by Mondavi, Santa Lucia		\$35
Clos Du Bois, North Coast		\$35
Robert Mondavi, Napa		\$38
William Hill Estate, Napa		\$39
Geyser Peak, Reserve, Alexander Valley		\$41
Cuaison, Napa, Carneros		\$49
Chateau St. Jean "Belle Terre" Alexander Valley		\$56
Ferrari Carano, Alexander Valley		\$65
Buena Vista, Carneros		\$70

SAUVIGNON BLANC

Cupcake, Marlborough, New Zealand	\$6	\$22
Charles Krug, Napa Valley	\$8	\$34
Kim Crawford, Marlboro, New Zealand		\$38

OTHER WHITES

Beringer White Zinfandel, California	\$4.5	\$18
Chateau St. Michelle, Gewurtztraminer	\$6	\$22
Jewel, Viognier, California	\$6.5	\$24
Chateau St. Michelle, Reisling	\$6.5	\$24
Noceto, Pinot Grigio, Clarksburg	\$7	\$26

SPARKING WINE & CHAMPAGNE

Mumm, Brut, Napa (187ml)	\$8.5	\$32
Veuve Cliquot, Brut, France		\$80
Perrier-jouet, Brut, Epernay, France		\$160
Dom Perignon, Epernay, France		\$170

HALF BOTTLES

Robert Mondavi Chardonnay, Napa	\$19
Ironstone Merlot, California	\$14
Rosenblum Zinfandel, Paso Robles	\$28
Robert Mondavi Cabernet, Napa Valley	\$28
Estancia Meritage, Paso Robles	\$37

CABERNET SAUVIGNON

Meridian, California	\$6	\$22
Chateau St. Jean, California	\$8.5	\$32
Coppola Claret, Ruthford		\$36
Conn Creek, "Limited Release," Napa	\$12	\$47
Robert Mondavi, Napa		\$50
Franciscan, Oakville Estates, Napa		\$60
Ferrari Carano, Sonoma		\$69
Mount Veeder, Napa		\$70
Jordan, Sonoma		\$95
B. V. Georges de Latour, Napa		\$100
Staggs Leap, "Artemis" Napa	.	\$120

MERLOT

Red Diamond, Washington	\$6	\$23
Beringer, Napa	\$9.5	\$39
Markham, Napa		\$54
St. Supery, Napa		\$59
Northstar, Columbia Valley		\$76

PINOT NOIR

Summerland, Monterey	\$8.5	\$36
Rodney Strong, Russian River Valley	\$9.5	\$39
Artesa, Carneros		\$45
Cuaison, Napa		\$51

OTHER REDS

Montevina, Barbera, Amador	\$6.5	\$25
Renwood, Syrah, Amador	\$6.5	\$26
Greg Norman, Petite Syrah, Paso Robles		\$31
Noceto, Sangiovese, Shenandoah	\$8.5	\$33
Clos Du Bois, "Marlstone," Alexander Valley		\$94
Conn Creek "Anthology," Napa		\$115

ZINFANDEL

Hayman & Hill, Dry Creek	\$7	\$27
7 Deadly Zin, Lodi	\$9	\$37
Rodney Strong "Knotty Vines," Sonoma		\$40
Renwood, Old Vines, Amador	\$11	\$46