

Red Wines

<u>Bin</u>	<u>Gl.</u>	<u>Bottle</u>
401 Viader "V" Petite Verdot/Cabernet Sauvignon/Cabernet Franc, Napa		200.
402 Far Niente Cabernet Sauvignon, Napa		165.
403 Darioush, Signature Cabernet Sauvignon, Napa		110.
404 Simi Reserve Cabernet Sauvignon, Alexander Valley, Sonoma		95.
405 Joseph Phelps Cabernet Sauvignon, Napa		85.
406 Jordan Cabernet Sauvignon, Alexander Valley		80.
407 Provenance Cabernet Sauvignon, Rutherford, Napa		70.
408 Pine Ridge Cabernet Sauvignon, Rutherford Stags Leap District, Napa		70.
409 Chateau Montelena Cabernet Sauvignon, Napa		68.
410 Ferrari Carano Cabernet Sauvignon, Alexander Valley		49.
411 Hess Cabernet Sauvignon Allomi Vineyard, Napa		48.
412 Bennett Lane Maximus Cabernet Sauvignon, Napa		47.
413 Chateau St. Jean Cabernet Sauvignon, Sonoma	11.	45.
414 Twenty Bench Cabernet Sauvignon, Napa	8.	32.
415 J. Lohr "Seven Oaks" Cabernet Sauvignon, Paso Robles		30.
416 Trinchero Family Cabernet Sauvignon, Coastal	7.	28.
417 Newton Merlot, Unfiltered, Napa		80.
418 Stags Leap Wine Cellars Merlot, Napa		75.
419 Sterling Vineyards Merlot, Napa		45.
420 Franciscan "Oakville" Merlot, Napa	10.	40.
421 Clos Du Bois Merlot, Sonoma		37.
422 Benziger Merlot, Sonoma	9.	36.
423 J Winery, Nicole's Vineyard Pinot Noir, Russian River, Sonoma		85.
424 Domaine Couteau Reserve Pinot Noir, Oregon		64.
425 Van Duzer, "Willamette Valley" Pinot Noir, Oregon		56.
426 Domain Chandon Pinot Noir, Napa		44.
427 Rombauer Vineyards Zinfandel, Napa		52.
428 Rodney Strong "Knotty Vines" Zinfandel, Sonoma		38.
429 Seghesio Zinfandel, Sonoma	9.	36.
Italian Red Wines		
500 Antinori "Tignanello" Super Tuscan, Tuscany	130.	
501 Altesino Brunello, Tuscany		90.
502 Antinori Chianti Riserva "Badia Passigniano", Tuscany		66.
503 Fontevicchia Brunello di Montalcino, Tuscany		65.
504 Selvapiana Chianti Rufina Bucerchiale Reserva, Tuscany		56.
505 Ruffino Modus "Super Tuscan", Tuscany		48.

<u>Bin</u>	<u>Gl.</u>	<u>Bottle</u>
506 Ruffino Chianti Riserva Ducale, Tuscany		45.
507 Ceretto Barolo "Zonchera", Piedmonte		75.
508 Michele Chiarlo Barolo, Piedmonte		75.
509 Ceretto Asij Barbaresco, Piedmonte		60.
510 Allegrini Classico Amarone DOC, Veneto		115.
511 Santa Sofia Amarone, Veneto		90.
512 Tormaresca Bocca di Lupo, Apuglia		48.
French Red Wines		
600 Chateau Belle-Vue, Haute Medoc Bordeaux	60.	
601 Chateau Bolaire, Bordeaux Superiore Bordeaux		55.
602 Jean-Pierre Moueix, St Emilion Bordeaux		35.
603 Chateauneuf-du-Pape Chateau La Nerthe, Rhone Valley		68.
604 Gigondas Domaine De Coyeux, Rhone Valley		42.
Other Reds From Around The World		
700 D'Arenberg Coppermine Road Cabernet Sauvignon, Australia		90.
701 Penfolds Bin 389 Cabernet/Shiraz, Australia		40.
702 Peter Lehman Barossa Shiraz, Australia	10.	38.
703 Rosemount Estates "Black Label" Shiraz, Australia		28.
704 Tintara Vineyards Cabernet Sauvignon, McLaren Vale, Australia		39.
705 John Duval Plexus (Grenache, Syrah, Mouvedre), Australia		70.
706 Catena Malbec, Argentina		40.
707 Montes Vineyard "Alpha" Merlot, Chile		37.
708 Fairview Pinotage, Coastal Region, South Africa	7.	28.
American Meritage Wines		
800 Quintessa, Rutherford		200.
801 Cain 5 Vineyards, Napa		160.
802 Mt. Veeder Winery Reserve, Napa		140.
803 Ferrari Carano "Tresor", Sonoma		95.
804 Estancia Winery Meritage, Paso Robles		60.

Half Bottles

840 Ruffino Riserva Chianti Ducale, Tuscany	21.
841 Clos du Bois Merlot 2003, Sonoma	18.
842 J. Lohr "Seven Oaks" Cabernet Sauvignon, Paso Robles	18.
843 Estancia Winery Pinot Noir, Monterey	16.

SPATS STEAKHOUSE

Appetizers

Buffalo Mozzarella & Tomato	\$8
<i>Fresh buffalo mozzarella layered with plum tomatoes and drizzled with extra virgin olive oil, balsamic vinaigrette and fresh basil.</i>	
Prosciutto Wrapped Asparagus	\$9
<i>Grilled asparagus and prosciutto served with reduced balsamic vinaigrette.</i>	
Chicken Herb Pâtés En Croute	\$10
<i>Chicken thigh meat with shitake mushrooms, cilantro and herbs in brioche pâté dough.</i>	
Spats Signature Cocktail	\$14
<i>Sliced medallions of lobster tail, shrimp and crabmeat served with Chef's own creole cocktail sauce.</i>	

Soups

French Onion Soup au Gratin	\$4	Chef's Soup du Jour	\$3
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Salads

Caesar Salad	\$8
<i>Fresh crisp Romaine lettuce tossed with Romano cheese, garlic croutons and creamy Caesar dressing, topped with shaved Parmesan cheese.</i>	
Spinach Salad	\$8
<i>Fresh tender baby spinach tossed with sliced red onions and mushrooms in a creamy Dijon dressing garnished with crisp bacon and chopped egg.</i>	
Spats Salad	\$9
<i>Iceberg lettuce, spinach and radicchio chopped with red onions, mushrooms, green olives, bacon, hard boiled eggs, hearts of palm, bleu cheese and house vinaigrette.</i>	
Chef Charite's Salad	\$9
<i>Julienne prosciutto ham, corned beef, smoked turkey, brie and pepper jack cheese over a bed of lettuce with tomato wedges, kalamata olives, sweet cherry peppers and Bermuda onion. Served with balsamic vinaigrette.</i>	

Spats Sides

All entrées include choice of one side dish. Additional sides are \$4

Baked Potato	Asparagus
Potatoes au Gratin	Fresh Broccoli
Roasted Garlic Mashed Potatoes	Cream of Spinach
Sweet Potato Fries	Fresh Spinach with Shallots
Onion Rings	Sautéed Wild Mushrooms
Steak Fries	Glazed Carrots

SPATS STEAKS
100% CERTIFIED BLACK ANGUS BEEF.
EVERY TIME.

Delicately tender and flavorful describes all of our hand trimmed steaks.

Every steak is seared to seal in all the natural juices
 and char-grilled to your desired temperature.

Any steak may be accompanied by your choice of sauce:
 Green peppercorn, cognac-shallot demi-glace or maitre d' butter.

Entrées

Rib Eye Steak **\$32**

Cut from the same part of the beef as prime rib; this tender 16 oz. steak is marbled to juicy perfection for enticing flavor.

New York Strip Steak **\$34**

This tempting 16 oz. cut is a true steak lover's steak!

Porterhouse Steak **\$38**

The ultimate cut of beef, this 24 oz. king of steaks combines the rich taste of the strip steak with the tenderness of the filet.

Filet Mignon 8 oz. **\$28** 12 oz. **\$34**

The queen of steaks and most tender of all cuts of beef.

Steak au Poive **\$36**

Sautéed twin petite filets with a peppercorn, shallot and Cognac demi-glace reduced with heavy cream.

Double Cut Pork Chop **\$24**

14 oz. chop grilled to perfection, served with mango chutney.

Chicken Pecan **\$24**

Breast of chicken crusted with fresh herb pecan seasoning.

Veal Chop **\$32**

Extra thick 16 oz. charbroiled milk fed veal loin chop.

Rack of Lamb **\$34**

Australian rack of lamb served with a side of mint jelly.

Pan Roasted Sea Bass **\$28**

Seasoned Chilean sea bass served with lemon and white wine parsley butter.

Seafood Combination **\$36**

Broiled colossal shrimp, lobster and scallops, complemented with chardonnay, lemon and garlic.

Broiled Twin Lobster Tails **Market Price**

Twin Australian tails served with drawn butter.

Cajun Cavatappi Asparagus **\$18**

Sautéed asparagus in garlic, Cajun spices and sundried tomato purée tossed with Cavatappi pasta.

Champagne & Sparkling Wines

<u>Bin</u>	<u>Gl.</u>	<u>Bottle</u>
101 Dom Perignon, France		175.
102 Moet & Chandon Brut Rose, France		80.
103 Veuve Clicquot Ponsardin, France		75.
104 Moet & Chandon White Star, France		70.
105 Domaine Chandon Blanc de Noir, Napa		36.
106 J Winery Brut, Sonoma		55.
107 Moletto Prosecco Brut, Italy	7.	26.

White Wines

American White Wines

201 Far Niente Chardonnay, Napa		85.
202 Cakebread Chardonnay, Napa		70.
203 Jordan Chardonnay, Russian River		60.
204 Hess Su'skol Vineyard Chardonnay, Napa		36.
205 Simi Chardonnay 2005, Russian River, Sonoma	11.	42.
206 Ferrari Carano Chardonnay, Alexander Valley		45.
207 Chateau St. Jean Chardonnay, Sonoma		28.
208 Estancia, "Pinnacles" Chardonnay, Monterey	7.	26.
209 Duckhorn Sauvignon Blanc, Napa		48.
210 Simi Sauvignon Blanc, Sonoma		28.
211 Ferrari Carano Fume Blanc, Alexander Valley		35.
212 Valley of the Moon Pinot Blanc, Sonoma	8.	30.
213 Sonoma-Cutrer Chardonnay, Russian River Ranches, Sonoma	9.	35.
214 Columbia Winery Pinot Gris, Washington State		30.

Italian White Wines

230 Monsanto Chardonnay "Fabrizio Bianchi", Umbria		45.
231 Antinori Orvieto "Campogrande", Piedmonte	7.	27.
232 La Scolca Gavi di Gavi "Black Label", Piedmonte		70.
233 Ceretto Arneis Blange, Piedmonte		36.
234 Arancio Grillo, Sicily		28.
235 Moletto Pinot Grigio, Veneto		25.
236 Esperto Pinot Grigio, Friuli	7.	24.

Other Wines From Around The World

260 Hunter's Sauvignon Blanc, New Zealand		42.
261 Angoves Vinyard "Clare Valley" Reisling, Australia		34.
262 Montes "Alpha" Chardonnay, Chile		38.
263 Freixenet Heredad Collection Vionta Albariño, Spain		25.
264 Valckenberg Rheinhessen Gewurztraminer, Germany	7.	25.

French White Wines

280 Louis Jadot Chassagne Montrachet, Burgundy		65.
281 Chateau De Mont-Redon Chateaneuf du Pape Blanc, Rhone		45.
282 Chateau Graille Lacoste Graves Blanc, Bordeaux		38.
283 Domaine Hippolyte-Reverdy Sancerre, Loire		35.
284 Domaine Ehrhart Gewurztraminer Rosenberg, Alsace		39.
285 Domaine de Gournier Viognier, Costieres de Nimes		25.

Blush Wines

301 Little Penguin White Shiraz, Australia		25.
302 Sutter Home White Merlot, California		21.

Half Bottle White Wines

325 Santa Margherita Pinot Grigio, Alto Adige		20.
326 Clos du Bois "Barrel Fermented" Chardonnay, Sonoma		19.
327 Kenwood Sauvignon Blanc, Sonoma		15.
328 Louis Jadot Macon Villages, France		15.

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