



STEAKHOUSE & PIZZA

A family tradition

WINE LIST

House Wines

(6 oz. \$7.49, 1/2 Litre \$18.49, 1 Litre \$34.99)

Red

Sawmill Creek Merlot (Ontario)
Gato Negro Cabernet Sauvignon (Chile)
Wally's Hut Cabernet Shiraz (Australia)

White

Sawmill Creek Chardonnay (Ontario)
Gato Negro Sauvignon Blanc (Chile)
Wally's Hut Chardonnay (Australia)
E & J Gallo White Zinfandel (California)

Bottled Red Wine

Chateau Timberlay Bordeaux.....	\$32.99
Chianti Leonardo	\$31.99
Folonari Valpolicella.....	\$29.99
Jose Maria Da Fonseca Periquita	\$27.99
Kunde Estate Cabernet Sauvignon.....	\$39.99
Nugan Estate McLaren Vale Shiraz	\$38.99
Pelee Island Pinot Noir.....	\$32.99
Pelee Island Shiraz Cabernet	\$28.99
Pelee Island Zweigelt Gamay Noir	\$29.99
Peller Estates Cabernet Merlot.....	\$32.99
Peller Estates Merlot.....	\$33.99
Wolf Blass Yellow Label Cabernet Sauvignon	\$32.99
Wolf Blass Yellow Label Shiraz.....	\$32.99

Bottled White Wine

Entree-Deux-Mers Sauvignon Blanc.....	\$33.99
Pelee Island Gewurtztraminer	\$30.99
Pelee Island Pinot Gris.....	\$29.99
Peller Estates Chardonnay	\$29.99
Peller Estates Pinot Blanc	\$28.99
Wolf Blass Yellow Label Chardonnay	\$32.99



STEAKHOUSE & PIZZA

A family tradition

Nick's House Wines

Red

Sawmill Creek Merlot (Ontario) – a dry, full-bodied wine with blackberry and currant overtones in the bouquet. Complex and velvety on the palate with a pleasing and smooth finish.(0)

Gato Negro Cabernet Sauvignon (Chile) - Blackberry, plum, dried herb and tea aromas come in at medium intensity. A mix of dark fruit, mocha and creamy oak hints, with some spice adding to the finish.(1)

Wally's Hut Cabernet Shiraz (Australia) – an appealing blend with a berry fruit aroma with hints of chocolate and spice. It provides a smooth palate of plum and cherry flavours and leaves a subtle finish.(1)

White

Sawmill Creek Chardonnay (Ontario) – A rich, well-balanced dry wine with a soft tropical citrus fruit bouquet and a crisp, clean finish. Subtle oak aging provides a complex lingering taste.(2)

Gato Negro Sauvignon Blanc (Chile) – a relaxed and simple light wine with the aroma of tropical fruit and flavours of lynchies and guava with a citrus finish. Excellent with seafood, light pasta or chicken.(2)

Wally's Hut Chardonnay (Australia) – A crisp wine with peach and tropical aroma and flavouring. A clear dry finish makes this a fine selection for almost any dish.(1)

E & J Gallo White Zinfandel (California) – A light fruity wine with fresh raspberry flavouring and a hint of watermelon. Enjoy with pastas, grilled food or anything a little spicy.(3)

Bottled Red Wines

Chateau Timberlay Bordeaux (France): A full-bodied, very dry wine with a strong bouquet of blackberries and currant. Great with beef and grilled salmon. (1)

Chianti Leonardo (Italy): A medium-bodied, dry wine, with an aroma of cherries and fresh red fruit, mingling with spicy, peppery notes. Great with steak, pastas or cheese. (0)

Folonari Valpolicella (Italy): A light, refreshing red with a fresh and fruity bouquet and a pale ruby red colour, this wine is great with beef and pasta with red sauce. (1)

Jose Maria Da Fonseca Periquita (Portugal): A colour of deep ruby and a bouquet of red berries, chocolate, and nuances of green tea are demonstrated in this landmark wine from the Southwest coast of Portugal. Medium-bodied, with a long, smooth finish, this wine is great with beef, chicken, and pizza. (0)

Kunde Estate Cabernet Sauvignon (California): Dense and dramatic, this 2003 gem offers layer upon layer of rich black cherry fruit and velvety chocolate. A bargain at the price, the best wine we have is great with steak, especially the Boneless Ribeye. (1)

Nugan Estate McLaren Vale Shiraz (Australia): A rich and full-bodied wine made with a concentration of juicy plum melded with chocolate, black pepper, and earth. Great with a New York Strip with Peppercorn sauce, and pasta with red sauce. (1)

Pelee Island Pinot Noir (Ontario): Good colour depth with maturing garnet red. Lifted cinnamon, sour cherry pie, and smoky aromas hold throughout a long, powerful finish. Very dry, and great with beef or grilled salmon. (1)

Pelee Island Shiraz Cabernet (Ontario): A lively, playful red wine with spicy blackberry, plum, and peppery flavours. Very dry. Great with just about every dish. (1)

Pelee Island Zweigelt Gamay Noir (Ontario): This has lots of vitality. Quite tangy dry and refreshing so it really livens the palate, and makes you hungry. These grape varieties produce a wine with a bright, cheerful character. This wine is an excellent companion to beef. (0)

Peller Estates Cabernet Merlot (British Columbia): A medium-bodied, very dry wine with a fruit-forward bouquet of cherry, strawberry, and currant, complemented by spice notes. Soft, easy tannins and moderate acidity, with black berries lingering on the finish. Good with burgers and ribs. (1)

Peller Estates Merlot (British Columbia): A medium-bodied, very dry wine of garnet colour, with a flavour of black currant, blue plum, and black cherry. A hint of fruit, spice and oak linger through on the finish. Great with prime rib, steak, and pasta with meat sauce. (1)

Wolf Blass Yellow Label Cabernet Sauvignon (Australia): This is a rich, deep wine with fresh aromas of plums and berries. A medium to full-bodied wine that offers a sweet, middle palate and a subtle oakiness, with a smooth dry finish. An ideal companion for lamb chops, but is a nice complement for almost any type of food. (2)

Wolf Blass Yellow Label Shiraz (Australia): Deep red in colour, this classic has an aroma of dark plum fruits, complemented with attractive spicy oak. A full-bodied wine with rich dark berry flavours and a smooth lasting finish, this one is great with hearty meat dishes, such as steak or ribs, or heavy pastas. (1)

Bottled White Wines

Entre-Deux-Mers Domaine Ste Anne (France): This wine from the Bordeaux region opens with complex, inviting aromas of yellow fruits such as guava, pineapple, and peach. Similar fresh, fruity aromas follow on the palate, in this well balanced, elegant, and supple wine with an interesting, long finish. Goes well with lobster, salmon, white meats, and other light dishes. (1)

Pelee Island Gewurztraminer (Ontario): A sweet, spicy wine, with a hint of lemony tartness. Great with pizza or dessert. (3)

Pelee Island Pinot Gris (Ontario): A wine with the aromas of peach, melon, bread crust, and honey, this wine starts sweet and finishes with a lemony tartness. Moderately dry. Great with chicken, seafood, appetizers, or salads. (2)

Peller Estates Chardonnay (British Columbia): A medium-bodied, very dry wine with a bouquet of ripe apple, pear, and delicate caramel notes. Oak and lemon aromas linger through on the finish. Good with chicken, salmon, and pasta. (0)

Peller Estates Pinot Blanc (British Columbia): A medium-bodied, fairly dry wine with fresh flavours of pineapple, melon, and ripe apple. A refreshing finish with notes of citrus and green apple. Great with chicken, pasta with cream sauce, and salmon. (1)

Wolf Blass Yellow Label Chardonnay (Australia): This wine is a dry, oaky chardonnay with the subtle flavours of melon, pear, and mango. A long-time favourite among chardonnay drinkers because of its great value and smooth finish, this wine is ideal with lobster, chicken, pizza, or pasta. (1)