

# SATURDAY BRUNCH



## • EGGS & OMELETTES •

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

## • BENEDICTS •

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

## • COUNTRY MORNING •

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

## • LUNCH FARE •

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

## ISABELLA'S COCKTAILS

<b>PALMER SPLASH</b>	11
<i>Absolut Wild Tea Vodka, Prosecco, Lemonade</i>	
<b>THE KENTUCKY DANDY</b>	12
<i>Maker's Mark Bourbon, Falenum, Fresh Lime Juice</i>	
<b>PEPPER GAMES</b>	12
<i>Hendrick's Gin, Elderflower Liqueur, Fresh Lemon Juice</i>	
<b>BROOKLYN BLUEBIRD</b>	12
<i>Chinaco Blanco Tequila, Blueberry, Gingerbeer</i>	
<b>PASSION COSMO</b>	11
<i>Skyy Citrus Vodka, Triple Sec, Cranberry, Passion Fruit Purée</i>	
<b>SANGR"ISA" RED OR WHITE</b>	9 / Glass 32 / Pitcher

## 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

ABITA ROOT BEER	4
DRY VANILLA SODA	5
STRAWBERRY LEMONADE	4
JASMINE GINGER ALE	5

\*Menus are subject to change.\*

# SUNDAY BRUNCH

## Isabella's BRUNCH

### • EGGS & OMELETTES •

**FARMERS MARKET EGG WHITE OMELETTE** 15  
*Turkey Bacon, Market Vegetables, Tomato Salsa*

**GOAT CHEESE OMELETTE** 14  
*Egg Whites, Mushrooms, Tomatoes*

**SPINACH OMELETTE** 14  
*Roasted Roma Tomatoes, Gruyere Cheese*

**MUSHROOM OMELETTE** 14  
*New York Cheddar Cheese, Fresh Herbs*

**SMOKED SALMON SCRAMBLED EGGS** 16  
*Cream Cheese, Chives*

**CLASSIC BREAKFAST SANDWICH** 15  
*Scrambled Egg, American Cheese, Crispy Bacon*

**ISABELLA'S HUEVOS RANCHEROS** 15  
*Crispy Corn Tortillas, Queso Fresco, Avocado, Tomato Sauce*

**BREAKFAST BURRITO** 15  
*Scrambled Egg, Cheddar Cheese, Chorizo, Black Beans, Pico de Gallo*

### • BENEDICTS •

**EGGS BENEDICT** 15  
*Traditional with Canadian Bacon*

**WILD MUSHROOM BENEDICT** 16  
*Truffled Hollandaise*

**SMOKED SALMON BENEDICT** 17  
*Buttermilk Biscuit, Dill Hollandaise*

**CRAB BENEDICT** 18  
*Mini Crab Cakes, Spinach*

**FILET MIGNON BENEDICT** 17  
*Onion Rings, Au Poivre Hollandaise*

**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

**PALMER SPLASH** 11  
*Absolut Wild Tea Vodka, Prosecco, Lemonade*

**THE KENTUCKY DANDY** 12  
*Maker's Mark Bourbon, Falernum, Fresh Lime Juice*

**PEPPER GAMES** 12  
*Hendrick's Gin, Elderflower Liqueur, Fresh Lemon Juice*

**BROOKLYN BLUEBIRD** 12  
*Chinaco Blanco Tequila, Blueberry, Gingerbeer*

**PASSION COSMO** 11  
*Skyy Citrus Vodka, Triple Sec, Cranberry, Passion Fruit Purée*

**SANGR"ISA" RED OR WHITE**  
9 / Glass 32 / Pitcher

### BOTTLED BEER

**DOMESTIC** 6  
*Bud Light, Budweiser*

**IMPORTED/CRAFT** 7

*Sam Adams Seasonal, Fire Island Lighthouse Ale, Heineken, Hoegaarden, Sierra Nevada Seasonal, Stella Artois*

### • COUNTRY MORNING •

**HOUSEMADE CASHEW GRANOLA** 13  
*Greek Yogurt, Fresh Berries*

**BELGIAN WAFFLE** 14  
*Fresh Fruit or Mixed Berries*

**WHITE CHOCOLATE COCONUT WAFFLE** 14  
*Toasted Almonds, Whipped Cream*

**SLICED NOVA SCOTIA SMOKED SALMON** 17  
*Tomatoes, Red Onions, Capers, Toasted Bagel*  
**CHOICE OF:** Poppy Seed, Sesame, Everything or Plain Bagel

**CARAMELIZED BANANA-STUFFED FRENCH TOAST** 15  
*Grand Marnier Strawberries*

### • LUNCH FARE •

**ISABELLA'S CHOPPED SALAD** 12  
*Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Chickpeas, Roasted Peppers, Onions, Fresh Basil, White Balsamic*

**CLASSIC CAESAR SALAD** 9  
*Ficelle Croutons*  
**ADDITIONS:** Chicken \$4, Skirt Steak \$8, Jumbo Shrimp (4) \$8

**GRILLED CHICKEN SALAD** 15  
*Artichoke Hearts, Goat Cheese, Pine Nut Dressing*

**GRILLED SKEWERED CHICKEN** 16  
*Greek Salad, Lemon-Scented Fries, Tzatziki Dipping Sauce*

**SEAFOOD COBB SALAD** 19  
*Shrimp, Maryland Crabmeat, Sea Scallops, Avocado, Roma Tomatoes, Tarragon Mustard Vinaigrette*

**THE BURGER** 16  
*Choice of Cheese, Lettuce & Tomato, French Fries*

### 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 •

<b>CLASSIC GAZPACHO</b> <i>Crabmeat Salad</i>	9
<b>MIXED GREEN SALAD</b> <i>Butter Lettuce, Cucumber, Endive, Ficelle Croutons, White Balsamic Vinaigrette</i>	8
<b>WATERMELON &amp; TOMATO SALAD</b> <i>Heirloom Tomatoes, Shaved Ricotta Salata</i>	10
<b>CAPRESE FLATBREAD</b> <i>Heirloom Tomatoes, Fresh Mozzarella</i>	11
<b>CRISPY POINT JUDITH CALAMARI</b> <i>Spicy Tomato &amp; Tzatziki Sauce</i>	11

### • ENTRÉE SALADS •

<b>ISABELLA'S CHOPPED</b> <i>Cucumber, Feta Cheese, Tomatoes, Kalamata Olives, Chickpeas, Roasted Peppers, Onions, Fresh Basil, White Balsamic</i>	11
<b>GRILLED CHICKEN</b> <i>Artichoke Hearts, Goat Cheese, Toasted Pine Nut Dressing</i>	14.5
<b>CLASSIC CAESAR</b> <i>Ficelle Croutons</i>	9.5
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<b>ADDITIONS:</b> <i>Chicken \$4, Skirt Steak \$8, Jumbo Shrimp (4) \$8</i>	
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<b>SEAFOOD COBB</b> <i>Shrimp, Maryland Crabmeat, Sea Scallops, Avocado, Roma Tomatoes, Tarragon Mustard Vinaigrette</i>	19
<b>CHICKEN COBB</b> <i>Grilled Chicken, Maytag Blue Cheese, Applewood Bacon, Hard-Boiled Egg</i>	15

### ISABELLA'S COCKTAILS

<b>PALMER SPLASH</b> 11 <i>Absolut Wild Tea Vodka, Prosecco, Lemonade</i>
<b>THE KENTUCKY DANDY</b> 12 <i>Maker's Mark Bourbon, Falernum, Fresh Lime Juice</i>
<b>PEPPER GAMES</b> 12 <i>Hendrick's Gin, Elderflower Liqueur, Fresh Lemon Juice</i>
<b>BROOKLYN BLUEBIRD</b> 12 <i>Chinaco Blanco Tequila, Blueberry, Gingerbeer</i>
<b>PASSION COSMO</b> 11 <i>Skyy Citrus Vodka, Triple Sec, Cranberry, Passion Fruit Purée</i>
<b>SANGR"ISA" RED OR WHITE</b> 9 / Glass 32 / Pitcher

### 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

Abita Root Beer 4
Dry Vanilla Soda 5
Strawberry Lemonade 4
Jasmine Ginger Ale 5

### • OMELETTES •

<b>FARMERS MARKET EGG WHITE OMELETTE</b> <i>Turkey Bacon, Market Vegetables, Tomato Salsa</i>	12
<b>SPINACH OMELETTE</b> <i>Roasted Roma Tomatoes, Gruyere Cheese</i>	11
<b>MUSHROOM OMELETTE</b> <i>New York Cheddar Cheese, Fresh Herbs</i>	11.5

### • ENTRÉES •

<b>GRILLED SKEWERED CHICKEN</b> <i>Greek Salad, Lemon-Scented Fries, Tzatziki Dipping Sauce</i>	14.5
<b>SOFT SHELL CRAB TACOS</b> <i>Citrus Cucumber Relish, Guacamole, Pineapple Salsa</i>	23
<b>HOUSEMADE CASARECCI PASTA</b> <i>Maine Shrimp, Sweet Corn, Grape Tomatoes</i>	15
<b>MARYLAND CRAB CAKE SANDWICH</b> <i>Avocado, Tomato, Spicy Aioli, Gala Apple Salad</i>	16
<b>SKIRT STEAK SANDWICH</b> <i>Horseradish Aioli, Mozzarella, Onion Rings</i>	17
<b>HAY &amp; STRAW LINGUINE</b> <i>Chicken, Mushrooms, Sun-Dried Tomatoes, Fresh Herbs</i>	16
<b>CHILLED POACHED SCOTTISH SALMON</b> <i>Persian Cucumbers, Heirloom Tomatoes, Tzatziki Sauce</i>	14
<b>TUSCAN TURKEY BURGER</b> <i>Mixed with Aged Provolone, Lettuce &amp; Tomato, Cranberry Ketchup, Whole Wheat Bun, Sweet Potato Fries</i>	12.5
<b>THE BURGER</b> <i>Choice of Cheese, Lettuce &amp; Tomato, French Fries</i>	14

### 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

**Classic Gazpacho 9**  
*Crabmeat Salad*

**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 25**  
*Chanterelle Mushroom & English Pea Risotto,  
 Basil Infused Olive Oil*

**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 2010 9  
 Gruner Veltliner Berger, Austria 2011 11  
 Chardonnay Esser, Monterey 2010 10  
 Chardonnay Pine Ridge Carneros, California 2010 16  
 Riesling Leitz "Eins Zwei Drei," Rheingau 2010 11  
 Sauvignon Blanc Framingham, New Zealand 2011 11  
 Sauvignon Blanc Laloue, Sancerre 2011 15

### ROSE

Grenache Blend Domaine La Manarine, France 2011 10  
 Pinot Noir Raimbault, Sancerre, Loire, France 2010 14

### RED

Malbec Amalaya, Valle Calchaqui, Argentina 2009 11  
 Merlot Kenwood, California 2009 10  
 Sangiovese Trappolini "Cenereto," Italy 2010 10  
 Syrah Les Trios Courrones, Cotes du Rhone, France 2010 10  
 Cabernet Sauvignon Greystone, California 2009 12  
 Pinot Noir Parker Station, California 2010 11  
 Pinot Noir Au Bon Climat, California 2009 15

### SPECIALTY COCKTAILS

Palmer Splash 11  
*Absolut Wild Tea Vodka,  
 Prosecco, Lemonade*

The Kentucky Dandy 12  
*Maker's Mark Bourbon,  
 Falernum, Fresh Lime Juice*

Pepper Games 12  
*Hendrick's Gin, Elderflower  
 Liqueur, Fresh Lemon Juice*

Brooklyn Bluebird 12  
*Chinaco Blanco Tequila,  
 Blueberry, Gingerbeer*

Passion Cosmo 11  
*Skyy Citrus Vodka,  
 Triple Sec, Cranberry,  
 Passion Fruit Purée*

Sangr"isa" Red Or White  
 9 / Glass 32 / Pitcher

### 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 •

CLASSIC GAZPACHO <i>Crabmeat Salad</i>	9
MEATBALL SPRING ROLL <i>Tomato, Pesto, Ricotta Cheese</i>	10.5
ARTICHOKES ALLA ROMANA <i>Arugula, Parmesan Cheese, Truffle Brown Butter Vinaigrette</i>	9.5
CRISPY POINT JUDITH CALAMAR <i>Spicy Tomato &amp; Tzatziki Sauce</i>	10.5
MARYLAND CRAB CAKE <i>Jicama &amp; Apple Salad, Aji Amarillo Aioli</i>	13

PROSCIUTTO FLATBREAD <i>Fontina Cheese, Caramelized Onions, Baby Arugula</i>	11
CAPRESE FLATBREAD <i>Heirloom Tomatoes, Fresh Mozzarella</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>	11
WATERMELON & TOMATO SALAD <i>Heirloom Tomatoes, Shaved Ricotta Salata</i>	10
ROASTED BEET SALAD <i>Pistachio-Crusted Goat Cheese, Baby Greens, Sherry Vinaigrette</i>	11
CLASSIC CAESAR SALAD <i>Ficelle Croutons</i>	9.5

### ISABELLA'S COCKTAILS

PALMER SPLASH 11 <i>Absolut Wild Tea Vodka, Prosecco, Lemonade</i>
THE KENTUCKY DANDY 12 <i>Maker's Mark Bourbon, Falemum, Fresh Lime Juice</i>
PEPPER GAMES 12 <i>Hendrick's Gin, Elderflower Liqueur, Fresh Lemon Juice</i>
BROOKLYN BLUEBIRD 12 <i>Chinaco Blanco Tequila, Blueberry, Gingerbeer</i>
PASSION COSMO 11 <i>Skyy Citrus Vodka, Triple Sec, Cranberry, Passion Fruit Purée</i>
SANGR"ISA" RED OR WHITE 9 / Glass 32 / Pitcher

### 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

Abita Root Beer 4
Dry Vanilla Soda 5
Strawberry Lemonade 4
Jasmine Ginger Ale 5

### • PASTA •

HOUSEMADE POTATO GNOCCHI <i>Long Island Duck Confit, Caramelized Spring Onion</i>	17
SPAGHETTI & MEATBALLS <i>San Marzano Tomato Sauce, Ricotta Salata</i>	14.5
ASPARAGUS RAVIOLI <i>Fava Beans, Shaved Parmesan</i>	17
HAY & STRAW LINGUINE <i>Chicken, Mushrooms, Sun-Dried Tomatoes, Fresh Herbs</i>	16.5
CAPELLINI <i>Lobster, Jumbo Shrimp, Sea Scallops, Lobster Broth</i>	25

### • FISH •

HAZELNUT BAKED CHATHAM COD <i>Asparagus, Heirloom Potatoes, Preserved Lemon Vinaigrette</i>	24
BLACK SEA BASS <i>Summer Corn Succotash, Basil Pesto</i>	25
GRILLED MAHI-MAHI <i>Crabmeat &amp; Sweet Potato Hash</i>	25
PAN-ROASTED SCOTTISH SALMON <i>Chanterelle Mushroom &amp; English Pea Risotto, Basil Infused Olive Oil</i>	25

### • MEAT •

HERB ROASTED CHICKEN <i>Buttermilk Mashed Potatoes, Broccoli Rabe, Caramelized Onions</i>	19.5
STEAK FRITES <i>Housemade Steak Sauce</i>	21
FILET MIGNON <i>Parmesan Yukon Potatoes, Sautéed Spinach</i>	29
BACON CHEESEBURGER <i>Lettuce &amp; Tomato, French Fries</i>	15

### SIDES

MARYLAND CRAB MEAT HASH 8	CHANTERELLE MUSHROOM 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
Vouette & Sorbee, Extra Brut, Champagne NV	140
Perrier-Jouët, Fleur de Champagne, Champagne 1999	230
Dom Perignon, Champagne 1999	275

## WHITE

Muscadet Sèvre et Maine, Ragotière, Loire, France 2008	35
Romorantin, Cazin, Cour-Cheverny, Loire, France 2009	45
Arneis, Giacosa, Piedmont, Italy 2010	68
Albarino, Lagar De Cervera, Spain 2009	48
Chablis, Boudin, Domaine Chantemerle, France 2008	56
Gavi, Battistina, Roero, Italy 2010	42
Sauvignon Blanc, Markham, Napa 2010	35
Sauvignon Blanc, Rain, Marlborough, New Zealand 2010	48
Sauvignon Blanc, Laloue, Sancerre, Loire, France 2011	54
Sauvignon Blanc, Brancott "B" Marlborough, New Zealand 2011	60
Sauvignon Blanc, Ehlers Estate, Napa 2009	64
Pinot Grigio, Ferrari Carano, Russian River Valley 2011	40
Pinot Grigio, Livon, Collio, Italy 2010	45
Pinot Grigio, Livio Felluga, Friuli, Italy 2010	58
Grüner Veltliner, Gustav, Wachau, Austria 2010	35
Riesling Spätlese, Gunderloch "Diva," Rheinhessen, Germany 2009	48
Grenache Blanc Blend, Perrin, Côtes du Rhône, France 2010	36
Chardonnay, St. Clement, Carneros, California 2009	42
Chardonnay, Cuvaison, Napa 2008	54
Chardonnay, Pine Ridge "Dijon Clones," Carneros, CA 2010	62
Chardonnay, Cakebread Cellars, Napa 2010	88

## ROSÉ

Syrah, Bielier, Coteaux D'Aix-En-Provence 2011	40
Rubentis, Ameztoi, Spain 2011	55
Pinot Noir, Lucien Crochet, Sancerre, France 2010	59

## RED

Gamay, Lignier, Passetoutgrains, France 2010	49
Pinot Noir, Blue Pirate, Oregon 2008	40
Pinot Noir, Jelu, Patagonia, Argentina 2009	37
Pinot Noir, Dobbles Family Estate, Willamette, Oregon 2009	62
Pinot Noir, Belle Glos, "Clark & Telephone," Santa Barbara, CA 2010	89
Malbec, Catena, "Catena Zapata," Mendoza, Argentina 2009	55
Malbec, Nieto, Mendoza, Argentina 2010	38
Dolcetto d'Alba, Giacosa, Piedmont, Italy 2010	57
Sangiovese, Di Majo Norante, Southern Italy 2009	35
Merlot, Nelms Road, Columbia Valley, Washington 2008	51
Merlot, Frog's Leap, Napa 2008	79
Cabernet Sauvignon, Castle Rock, Napa 2010	45
Cabernet Sauvignon, Graffigna Centenario, Argentina 2010	40
Cabernet Sauvignon, Honig, Napa 2009	75
Cabernet Sauvignon, Jordan, Alexander Valley, California 2008	105
Cabernet Sauvignon, Los Cardos, Mendoza, Argentina 2009	36
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 2007	36
Syrah, Qupe, Central Coast, California 2009	43
Zinfandel, Dashe, Dry Creek Valley, California 2009	55
Zinfandel Blend, Ridge "Three Valleys," California 2010	64

## 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 2011	24
Albarino, Do Ferreira, Spain 2010	28

## BY THE GLASS

### CHAMPAGNE & SPARKLING

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

### WHITE

Pinot Grigio Ca'Donini, Venezia, Italy 2010	9
Gruner Veltliner Berger, Austria 2011	11
Chardonnay Esser, Monterey, California 2010	10
Riesling Leitz "Eins Zwei Drei," Rheingau, Germany 2010	11
Sauvignon Blanc Framingham, Marlborough, New Zealand 2011	11
Sauvignon Blanc, Laloue, Sancerre, France 2011	15
Chardonnay Pine Ridge "Dijon Clones," Carneros, California 2010	16

### ROSE

Grenache Blend Domaine La Manarine, Cotes du Rhone, France 2011	10
Pinot Noir Raimbault, Sancerre, Loire, France 2010	14

### RED

Malbec Amalaya, Valle Calchaqui, Argentina 2009	11
Sangiovese Trappolini "Cenereto," Lazio, Italy 2010	10
Merlot Kenwood, California 2009	10
Syrah Les Trois, Côtes du Rhône, France 2010	10
Cabernet Sauvignon Greystone, California 2009	12
Pinot Noir Parker Station, California 2010	11
Pinot Noir Au Bon Climat, California 2009	15

## HALF BOTTLES

Pinot Noir, Penner Ash, Willamette Valley, Oregon 2009	58
Barbera, Ca Di Pian, Piedmont, Italy 2008	26
Malbec, Clos La Coutale, Cahors, France 2009	25

### WHITE

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

# Isabella's

## DESSERT

CITRUS CRÈME BRÛLÉE 7  
Orange Shortbread Cookie

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

WARM STRAWBERRY-RHUBARB CRISP 8  
Vanilla Bean Ice Cream, Berry Coulis

RED VELVET CHEESECAKE 8  
Sweet Cherry Compote, Vanilla Chantilly

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

ASSORTED COOKIE PLATE 5

### HOMEMADE ICE CREAMS & SORBETS

7

ICE CREAM *Vanilla, Berry, Cappuccino*  
SORBET *Coconut, Pineapple-Lime, Raspberry*

## DESSERT BEVERAGES

### • DESSERT WINES •

GLASS

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

### • PORT •

GLASS

TAYLOR FLADGATE *Late Bottled Vintage Port 2000* 10  
COCKBURN *20 Year Tawny Port* 14

### • DESSERT COCKTAIL •

ESPRESSION *Absolut Vanilia, Kahlua, Espresso* 12  
GREEN WITH ENVY *Green Tea Vodka, Matcha, Baileys, Whipahol* 12

### SCOTCH

GLENLIVET *12 Year* 12  
MACALLAN *12 Year* 12  
GLENROTHES *11 Year* 14  
ARDBEG 15  
LAGAVULIN 15  
TALISKER *10 Year* 12

### GRAPPA

POLI MOSCATTO 14

### 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*

\*Menus are subject to change.\*