

WINES BY THE GLASS

WHITES

m/v Il Follo Prosecco Extra Dry	7.00
‘09 Lagaria Pinot Grigio	7.50
‘09 Bel Lago Auxerrois	9.00
‘09 H.B. Picpoul de Pinet	7.00
‘10 Valdivieso Sauvignon Blanc	7.00
‘09 E. Daulny Sancerre	11.50
‘09 Bishop’s Peak Chardonnay	7.50
‘08 Collovray Mâcon-Villages	10.50
‘09 Frank Family Chardonnay	14.50
‘08 R. Wiest Rhine River Riesling	8.50
‘03 von Hövel Riesling Spätlese	12.00

REDS

‘08 Trapiche Pinot Noir	5.50
‘09 Montoya Pinot Noir	9.00
‘08 Nugan “Vision” Shiraz	8.00
‘06 Ch. Saint-Sauveur Bordeaux	8.00
‘07 L de Lyeth Merlot	8.00
‘09 Quo Garnacha	7.00
‘08 Excelsior Cabernet	8.00
‘07 Main Street Cabernet	9.50
‘06 Hess “Collection” Cabernet	16.50

APÉRITIFS

Lustau “Don Nuño” Oloroso Sherry ~ 6
‘68 D’Oliveiras Reserva Boal Madeira ~ 22

Northern Lakes Specialty Cocktails ~ 10

Lakes Cosmopolitan

Absolut Vodka, Cointreau,
Cranberry Juice & Fresh Lime

Marty’s Limoncello-tini

Effen Vodka, Limoncello & a Sugar Rim

Karen’s X-Rated Martini

Hangar One Kaffir Lime Vodka,
X-Rated Fusion Liqueur, Grapefruit Juice

Filthy Dirty Martini

Ketel One & Bombay Sapphire
with a blend of Mediterranean Olive Juices

Pomegrini

Pama Liqueur & Pomegranate Vodka,
Kiss of Cointreau & Fresh Lime

Northern Lakes Fresh Margarita

Freshly Squeezed Lime & Orange Juices,
Herradura Silver Tequila & Grand Marnier

Espresso Martini

Skyy Vanilla, Godiva & Espresso

Elderflower & Citrus Infusion

Ketel One, St. Germain Elderflower Liqueur,
Orange, Lime & Lemon Juice

NORTHERN LAKES SEAFOOD COMPANY

39495 WOODWARD AVE.
BLOOMFIELD HILLS, MI 48304
248-646 7900

www.MattPrenticeRG.com

DESSERTS

PUMPKIN BREAD PUDDING

Pumpkin Custard, Walnuts, White Chocolate,
Black Walnut Ice Cream ~ 8

CRÈME BRÛLÉE

Caramelized Sugar Crust
& Seasonal Fresh Fruit ~ 6

KEY LIME CHEESECAKE

Graham Cracker Crust,
Fresh Fruit & Raspberry Coulis ~ 7

HOUSEMADE SORBET OF THE DAY

Fresh Berry Garnish ~ 6

CHOCOLATE DUO

Chocolate Pot de Crème, Chocolate Peanut Butter
Cake Truffles, Whipped Cream ~ 8

TIRAMISU

Espresso Lady Fingers, Mascarpone,
Chocolate Ganache ~ 9

AFTER DINNER SWEETIES

Fonseca “Bin 27” Port ~ 6
Ramos-Pinto 10 year Tawny Port ~ 9
Grahams 20 year Tawny Port ~ 12
‘96 Broadbent Colheita Madeira ~ 11
Beaulon Ruby Pineau des Charentes ~ 5.50
Bonny Doon Raspberry Infusion ~ 6
Black Star Farms “Sirius” Pear ~ 8.75
‘04 Ch. les Roques Loupiac ~ 7.25
‘05 La Fleur D’Or Sauternes, 1/2 Bottle ~ 42
‘03 Chat. Raymond-Lafon Sauternes, Bottle ~ 126
‘00 Dom. Baumard Quarts de Chaume, Bottle ~ 75
‘83 Warres Vintage Port, Bottle ~ 200

SINGLE MALTS

& SPECIAL BLENDS

NEAT OR ROCKS ~ 2 OZ.

Auchentoshan 10yr. (Lowland) ~ 10
Balvenie 12yr. “Doublewood” (Speyside) ~ 13
Dalwhinnie 15yr. (Highland) ~ 14
Glenfiddich 12yr. (Highland) ~ 11
Glenlivet 12yr. (Speyside) ~ 11
Glenlivet 15yr. French Oak (Speyside) ~ 14
Highland Park 18yr. (Orkney Isles) ~ 18
Lagavulin 16yr. (Isle of Islay) ~ 16
Laphroaig 10yr. (Isle of Islay) ~ 12
Macallan 12yr. (Highland) ~ 12
Macallan 18yr. (Highland) ~ 26
Oban 14yr. (Highland) ~ 15
Talisker 10yr. (Isle of Skye) ~ 13
Johnny Walker Blue (Blended) ~ 28

COGNAC

Courvoisier VS ~ 7
Hennessy VS ~ 7
Remy Martin VSOP ~ 10
Martell VSOP ~ 10
Delamain “Vesper” Grande Champagne ~ 18
Hine “Triomphe” Grande Champagne ~ 28

EAU DE VIE

Mazzetti d’Altavilla “Grappa di Barbera” ~ 10
Alexander Grappa ~ 11
Moletto “Grappa di Moscato” ~ 11



WEDNESDAY WINE BAR 2011

The first Wednesday of each Month,
6 to 8 pm, \$40 per person inclusive.

The tastings include at least 10 wines
and a sumptuous hors d’oeuvres spread!

March 2nd

“TRIP DOWN UNDER”

What’s Hot in Australia,
New Zealand & Tasmania

\$40 per person inclusive

Northern Lakes Seafood Co.

(248) 646-7900

Let us be your
personal wine shoppers!

Take home a bottle you’ve just
enjoyed with dinner or let us make
a recommendation.

Ask your server or sommelier for
“To-Go” pricing.

*View more exciting Food & Wine Events
at our website www.mattprenticerg.com
Or give us your e-mail address and we’ll
put you on our list to receive news.*

Beer

Domestic

Budweiser ~ 4
Bud Light ~ 4
Michelob Ultra ~ 4.25
Miller Lite ~ 4
Samuel Adams ~ 4.50
Sierra Nevada ~ 4.50
Ommegang Rare Vos ~ 6.50

Import

Amstel Light ~ 4.25
Corona ~ 4.50
Heineken ~ 4.25
Heineken Light ~ 4.25
Labatt Blue Light ~ 4.25
Molson Canadian ~ 4.25
Monty Python’s Holy Grail Ale ~ 6
New Castle Brown Ale ~ 4.25
Pilsner Urquell ~ 5
Plank Bavarian Dunkler ~ 9
Stella Artois ~ 5
Samuel Smith Oatmeal Stout ~ 6.50

Draft

BASS ALE ~ 5
BELL’S ~ 5
GUINNESS ~ 5
LABATT BLUE ~ 4

Non-Alcoholic

Odoul’s Amber ~ 3.50
St. Pauli Girl ~ 3.50

February 4, 2011