

Yankee Chef Wine List

Yankee Approved Reds

Santa Christina Sangiovese – This Sangiovese with 10% Merlot blended in, exhibits abundant quantities of supple black cherry fruit, good spice, and medium bodied finish. Because it is aged in an oak cask for 4 months it produces a semi dry and delightfully spicy wine that goes great with Chicken Parmesan.

By the Glass \$6.00 Bottle \$21.95

BV Merlot – A delicious merlot, full bodied with a hint of oak, deep ruby in color with aromas of chocolate and plum. On the palate this wine is rich and sweet with the flavors of black cherries and mouthfilling flavors of spice and light tannins. This wine has a smooth, gentle feel and would go great with any home cooked Yankee meal.

By the glass \$ 7.00 Bottle \$25.95

Seghesio Zinfandel – Red Zinfandel is a uniquely American flavor of success. This wine, with its deep ruby appearance, is well-balanced with a velvety mouthfeel and long raspberry, blackberry and spices on the nose. It is loaded with ripe fruit, peppery and full bodied. It is chewy and heady with a big oak finish that would go great with red sauce, cheese or our Chicken Marsala.

By the glass \$7.50 Bottle \$28.95

Banfi Riserva Chianti – A well blended wine with cherry, vanilla, cocoa, and spice. Aged in oak for 2 years so it is ripe and lasting on the palate. Great with Prime Rib, Our Own Baked Ham & Beans or Baby Back Ribs.

By the glass \$7.00 Bottle \$25.95

Yankee Approved Whites

Bonny Doon Pacific Rim Riesling – This pale lemon gold coloured wine captures the very fine jasmine and Granny Smith apple aromatics. It is dry and sustained on the palate with excellent length and finish. Great pairing with any of our Seafood dishes.

By the Glass \$6.00 Bottle \$21.95

Bottega Vinala Pinot Grigio – This pale straw gold, medium-bodied and complex wine has layered aromas and flavors of citrus, pear and minerals. It is fresh, dry and flavorful with a firm structure leading into a long lasting, bright finish makes it a perfect complement to our Baked Salmon.

By the Glass \$7.50 Bottle \$28.95

Kendall Jackson Chardonnay Vintner's Reserve – This wine has glorious toasty buttery flavors and some nice, spicy notes of new oak. The flavors develop very well in the glass and are bursting with tropical flavors such as mango and pineapple. Big mouth feel and a smooth, creamy sumptuous, long finish. Any of our seafood dishes go great with this elegant wine.

By the Glass \$7.00 Bottle \$25.95

Yankee Approved Sparkling Wine

Korbel Brut – A 2 glass celebration in a bottle. Korbel Brut is light and crisp, with spicy fruit flavors. It is perfect for any celebration! Try it with any of our chicken dishes or our Vegetable Primavera.

\$11.95

Our House Wine is

Woodbridge: Merlot, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc, White Zinfandel, and Pinot Grigio

By the Glass \$5.50 Bottle \$19.95

Yankee Chef Beer List

Bottles :

Budweiser	2.75	Sam Adams Lager	3.50
Bud Light	2.75	Heineken	3.50
Coors Light	2.75	Amstel Light	3.50
Mich Light	2.75	New Castle	3.75
Miller Lite	2.75	Corona	3.50
Corona Light	3.50	Blue Moon	3.00
Guinness Stout	3.50	Ballantine Ale	2.75
Smutty I.P.A.	3.50	Michelob Ultra	2.75
Pennichuck Engine #5	\$3.50		

On Tap:

Budweiser	2.75	Bud Light	2.75
Sam Adams Lager	3.75	Long Trail Ale	3.75

Non Alcoholic Beer:

O'Doul's	2.75
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– OPEN 7 DAYS A WEEK –

Open Daily 7:00 a.m. – 2:00 p.m • Friday Evenings – 4:30 to 8:30 pm
MC/Visa/Discover – Please, NO Personal Checks.



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