

Sparkling Wines

Spumante, Cooks

This Spumante is sweet, with outstanding fruit flavors, and a long, smooth finish. Goes with any festive occasion!

Glass Bottle

\$16.95

White Wines



Riesling, Chateau Ste. Michelle

From Washington, a medium-dry wine with floral aromas, juicy peach and ripe apricot flavors and a touch of citrus.

\$4.50 \$16.95

Moscato, Banrock Station

Well-balanced with good acidity and a lingering finish of sweet and creamy peach and honeydew melon flavors.

\$15.95



Sauvignon Blanc, Nobilo

Excellent fruitiness, with aromas and flavors of ripe citrus and gooseberries.

\$7.00 \$25.95



White, Menage A Trois, Folie A Deux

A blend of Chardonnay, Muscat & Chenin Blanc. Soft floral aromas & gentle fruit flavors.

\$5.50 \$19.95



Chardonnay, Kendall Jackson

Tropical flavors mingle with vanilla on the finish.

\$6.50 \$23.95



Pinot Grigio, Citra

Light Italian wine with great balance and fruit flavors.

\$4.50 \$16.95

Strawberry/Rhubarb, Three Lakes

A fun wine that is easy to enjoy. Fragrant strawberries are smoothed by the rhubarb; a blending that results in complex flavors that hint of ginger, cherries and vanilla...along with the obvious.

\$15.95

Blush Wines



White Merlot, Sutter Home

Fresh, ripe cherry and raspberry aromas and soft round, berry like flavors.

\$4.00 \$15.95



Denotes wines available by the glass

Red Wines

Glass Bottle



Pinot Noir, Picket Fence

Generous strawberry and spice flavors with a contemporary, easy-drinking style.

\$6.50 \$24.95

Pinot Noir, Stone's Throw

A traditional Sonoma Pinot with flavors of raspberry, strawberry and a hint of earthiness. Good depth from the French barrel aging. Russian River fruit is blended with Sonoma fruit for a great glass of California Pinot Noir.

\$30.95

Petite Sirah, Concannon

Full soft tannins and primary fruit flavors of cherry, dark berry and blueberry with hints of toast and creamy oak.

\$22.95



Shiraz, Wyndham

Medium to full bodied with distinct, rich plum and pepper characteristics. The ripe fruit flavors are complexed by oak tannins, leaving a smooth, lasting finish.

\$5.50 \$20.95



Merlot, Stone's Throw

Flavors of red plum, raspberry and a touch of spice followed by a smooth finish. A small amount of Cabernet Sauvignon and Zinfandel are added for extra complexity and aged in French oak barrels.

\$6.50 \$24.95



Red, Menage a Trois

Three saucy grapes make up the blend. Zinfandel adds a juicy character, Merlot mellows and Cabernet adds backbone. Forward, spicy and soft.

\$6.00 \$22.95



Cabernet Sauvignon, Clos du Bois

Deep, berry flavors, a peppery character & a subtle overlay of oak.

\$7.00 \$26.95

Zinfandel, Zen of Zin

Intense red with spice tones and berry aromas.

\$21.95

Carmenere, Haras

Dark Chilean red with soft and juicy tannins combined with fresh fruits.

\$20.95

Barbera, Montevina

This California wine's compact, medium-bodied flavors center on juicy, ripe, black plum fruit enriched by toasty oak tone.

\$24.95

*Red Mill Supper Club
1222 County Road HH West
Stevens Point, WI 54481*

Try a wine flight!

**Your choice of six 2 oz. samples of our
“wines by the glass” for only \$10.00**

Wines of the House

Burgundy

Rose

White Zinfandel

Chardonnay

\$4.00/glass \$10.00/Half Carafe \$19.00/Full Carafe

Cella Lambrusco

\$4.00/glass \$10.00/Half Carafe \$19.00/Full Carafe

Emerald Bay

Cabernet Sauvignon or Merlot

\$4.50/glass \$16.95/bottle

Sutter Home Non-alcoholic White Zinfandel

\$4.50/glass \$16.95/bottle

Restaurant patrons may legally take partially consumed bottles of wine home with them when they leave a restaurant. The cork must be pushed back into the bottle as flush as possible and be accompanied by a copy of the food order.

Appetizers

Frog Legs \$6.95

Three delicious saddles of the finest Frog Legs in the area. Breaded with Japanese Panko crumbs and deep-fried or sautéed.

Cajun Crawfish \$7.95

A hearty portion of light and crispy seasoned crawfish served with a flavorful Cajun dipping sauce.

Shrimp Cocktail \$7.95

Six Jumbo Shrimp chilled and served with homemade cocktail sauce – always a great way to begin!

Cheese Curds \$6.95

Breaded, mouthwatering “White” Cheese Curds. One bite and you’ll be hooked.

Calamari Rings \$7.95

Tender rings of deep-fried lemon-pepper Calamari served with a sweet Marinara dipping sauce.

Desserts

Caramel Apple & Peanut Pie \$2.45 **Ala Mode** \$2.95

Homemade apple pie baked with caramel & peanuts.

Pecan Pie \$2.45 **Ala Mode** \$2.95

Homemade with a classic blend of sweetness & nuts, the perfect end to any meal.

Cheesecake \$2.95

A rich & creamy New York Style Cheesecake.

Strawberry or Raspberry topping \$3.95

Chocolate Confusion Cake \$4.45

Seven kinds of chocolate resting on a chocolate cookie crust. A Chocolate Lover’s Dream!

Ice Cream Sundae \$3.95

Old fashioned ice cream sundae with chocolate topping.

Homemade Chocolate Cake \$2.95

Rich & moist chocolate cake smothered with chocolate frosting.

Gluten-free Chocolate Cake \$2.95

The perfect ending to any meal, light and delicious, topped with vanilla frosting.

Ask about our Dessert of the Month!