

## APPETIZERS & SALADS

DEVILED EGGS  
& MILLIONAIRE'S BACON 14

CAESAR\* 14  
grated parmesan, toasted ciabatta croutons

SPINACH & ARTICHOKE DIP 14  
served with salsa and warm tortilla chips

SHANGHAI SHRIMP (6) 14  
lightly battered jumbo shrimp tossed  
in sweet & spicy sauce, served with ponzu

LITTLE GEM 14  
grated feta, diced tomato and cucumber,  
red onion, egg, green goddess dressing

GRILLED CALIFORNIA ARTICHOKEs 14  
simply grilled, aioli

CRISPY CALAMARI 16  
garlic aioli & marinara sauce

THE WEDGE 14  
butter lettuce, chopped bacon, cucumber, egg  
Bleu Cheese or Thousand Island

LOBSTER BISQUE 14  
fresh Maine lobster, sherry

## SEAFOOD

GRILLED TROUT 30  
champagne beurre blanc, capers  
add lump crab meat – 10  
served with sautéed spinach

AHI TUNA STEAK\* 32  
sesame crusted, seared rare, sliced  
served with rice pilaf and stir-fried vegetables

CRAB CAKES 34  
jumbo lump crab, rémoulade sauce  
served with cole slaw and French fries

ATLANTIC SALMON\* 30  
pan-roasted  
served with rice pilaf and broccoli

CEDARWOOD PLANKED SALMON\* 30  
seasoned with shallots, fresh herbs, lemon juice  
served with rice pilaf and sautéed spinach

## ENTRÉES

BISTRO CHICKEN 28  
thinly sliced chicken breast, pan sautéed,  
beurre blanc served with sautéed spinach  
and creamy whipped potatoes

BRAISED SHORT RIBS 30  
red wine demi glace  
served with creamy whipped potatoes  
and sautéed spinach

PRIME MEATLOAF 28  
prime sirloin, glazed  
served with creamy whipped potatoes  
and crispy brussels sprouts

CHEESEBURGER DELUXE\* OR TAVERN BURGER 20  
fully dressed, sharp cheddar sunny side up egg 2  
two griddled patties, caramelized onion,  
American cheese, secret sauce  
served with French fries or cole slaw

PALM BEACH SALAD\* 26  
perfectly stacked crab meat,  
poached shrimp rémoulade,  
avocado, diced tomato, chopped egg

CHICKEN MILANESE 28  
parmesan crusted, capers,  
champagne beurre blanc  
served with fettuccine alfredo and sautéed spinach

## SIGNATURE STEAKS

PRIME NEW YORK STRIP\* 52  
served with a loaded baked potato

PRIME RIBEYE\* 50  
served with a twice baked potato

FILET MIGNON\* 44  
served with a loaded baked potato

PRIME RIB\* 38  
served au jus, grated or creamy horseradish  
served with a loaded baked potato

STEAK FRITES\* 32  
sliced steakhouse style topped with sauce verte  
served with French fries

## POTATOES, ETC. 8

## SIDES 8

BAKED POTATO

CREAMY WHIPPED POTATOES

BROCCOLI

SAUTÉED SPINACH

TWICE BAKED POTATO

RICE PILAF

CRISPY BRUSSELS SPROUTS

BUTTER BEANS

SWEET POTATO CASSEROLE

FETTUCCHINE ALFREDO

STIR-FRIED VEGETABLES

SAUTÉED CORN

ONION RINGS

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

\*Our steaks, cheeseburgers and seafood are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

There is a serious risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, blood, or have immune disorders you are at greater risk of serious illness from raw oysters and should eat oysters fully cooked.

\*\* Contains nuts. Please inform your server of any food allergies you may have so we may properly address them.



COCKTAILS

CHARRED GRAPEFRUIT 14  
 Deep Eddy ruby red grapefruit vodka,  
 charred grapefruit, basil & mint

PERFECT GIN & TONIC 15  
 Monkey 47 gin, elderflower tonic, lemon

PRICKLY PEAR MARGARITA 14  
 house made prickly pear infused tequila,  
 Cointreau, fresh sour mix

RASPBERRY MARTINI 14  
 Wheatley vodka, Chambord,  
 Bonne Maman raspberry preserves

ZERO PROOF

NO - PALOMA 10  
 fresh grapefruit juice, lime juice  
 agave nectar

INDIAN ROSE GARDEN 10  
 Seedlip Citrus, lavender,  
 Indian Rose Garden tea syrup

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT 14/54  
 Schramsberg "Mirabelle" Brut, CA 16/72  
 Mœt & Chandon "Imperial" Brut, FR ...99  
 Veuve Clicquot, FR ...102

CABERNET

Coastal Vines, CA 12/40  
 Hess Select, Monterey, CA 14/54  
 Duckhorn "Decoy", Sonoma, CA 16/62  
 Austin Hope, Paso Robles, CA 20/82  
 Caymus, Napa, CA ...120  
 Silver Oak, Alexander Valley, CA ...130  
 Nickel & Nickel "Dogleg", Napa, CA ...195

CHARDONNAY

Coastal Vines, CA 12/40  
 Hess Select, Monterey, CA 14/54  
 Sonoma Cutrer, CA 16/62  
 Rombauer, Napa, CA 18/78  
 Caymus "Mer Soleil" Silver, CA ...56  
 Cakebread, Napa, CA ...88  
 Far Niente, Napa, CA ...97

PINOT NOIR

Coastal Vines, CA 12/40  
 Meiomi, CA 14/54  
 Siduri, Willamette Valley, OR 16/62  
 La Crema, Sonoma, CA 18/72  
 Martinelli, Sonoma, CA ...70  
 Ken Wright, Willamette Valley, OR ...74  
 Belle Glos "Clark & Telephone", CA ...78

SAUVIGNON BLANC

Honig, Napa, CA 14/54  
 Kim Crawford, NZ 14/54  
 Sancerre, FR 16/62  
 Twomey by Silver Oak, CA ...64  
 Duckhorn, Sonoma, CA ...68

MORE REDS

Caymus "Emmolo", Napa, CA 16/72  
 The Prisoner Red Blend, Napa, CA 18/82  
 Orin Swift, 8 Years in the Desert Zinfandel Blend, CA 20/88  
 Paraduxx, Cabernet Blend, Napa, CA ...88  
 Orin Swift "Papillon" Bordeaux Blend, CA ...102  
 Cain Five Cabernet Blend, Napa, CA ...208

MORE WHITES

Trefethen Riesling, Napa, CA 14/52  
 Whispering Angel Rose, FR 14/54  
 Santa Margherita Pinot Grigio, IT 16/62

Corkage Fee \$20

ON TAP

Good People, IPA  
 Stella Artois, Belgian Pilsner  
 Michelob Ultra  
 Coors Light