
APPETIZERS

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

DEVILED EGGS
& MILLIONAIRE'S BACON 14

CRISPY CALAMARI 16
garlic aioli & marinara sauce

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

LOBSTER BISQUE 14
fresh Maine lobster, sherry

GRILLED CALIFORNIA ARTICHOKEs 14
simply grilled, aioli

TUNA TARTARE* ** 16
avocado, mango, pine nuts,
crispy wontons

SALADS

add chicken, salmon* or blackened shrimp - 6

CAESAR* 14
grated parmesan, toasted ciabatta croutons

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

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



ENTRÉES

BISTRO CHICKEN 20
thinly sliced chicken breast, pan sautéed,
beurre blanc served with sautéed spinach
and creamy whipped potatoes

GRILLED TROUT 22
champagne beurre blanc, capers
add lump crab meat – 10
served with sautéed spinach

PRIME MEATLOAF 20
prime sirloin, glazed
served with creamy whipped potatoes
and crispy brussels sprouts

CRAB CAKE 24
jumbo lump crab, rémoulade sauce
served with cole slaw and French fries

CHICKEN MILANESE 20
parmesan crusted, capers, champagne beurre blanc
served with fettuccine alfredo and sautéed spinach

ATLANTIC SALMON* 22
pan-roasted
served with rice pilaf and broccoli

STEAK FRITES* 24
sliced steakhouse style topped with sauce verte
served with French fries

AHI TUNA STEAK* 28
sesame crusted, seared rare, sliced
served with rice pilaf and stir-fried vegetables

SANDWICHES

served with cole slaw or french fries

&

ENTRÉE SALADS

FISH TACOS 20
blackened fish of the day, warm tortillas,
guacamole, served with cilantro rice, black beans & feta

COBB 20
grilled chicken, tomato, avocado, blue cheese, bacon, egg

CHEESEBURGER DELUXE* OR TAVERN BURGER 18
fully dressed, sharp cheddar sunny side up egg 2
two griddled patties,
caramelized onion,
American cheese, secret sauce

PALM BEACH* 24
perfectly stacked crab meat, poached shrimp rémoulade,
avocado, diced tomato, chopped egg

FRENCH DIP* 22
thinly sliced prime rib, served au jus

AHI TUNA BOWL* 22
sushi rice, mango, avocado,
crispy shallots, shaved fresno peppers,
macadamia nuts**

SIDES 5

AU GRATIN POTATOES

SAUTÉED CORN

BROCCOLI

TWICE BAKED POTATO

FETTUCCHINE ALFREDO

CRISPY BRUSSELS SPROUTS

STIR-FRIED VEGETABLES

SAUTÉED SPINACH

ROASTED CAULIFLOWER

RICE PILAF

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

CHARDONNAY

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

SAUVIGNON BLANC

Coastal Vines, CA 12/40
 Kim Crawford, NZ 14/54
 Le Grand Ballon, FR 14/54
 Twomey by Silver Oak, CA ...64

MORE WHITES

Trefethen Riesling, Napa, CA 14/52
 Whispering Angel Rose, FR 14/54
 Santa Margherita Pinot Grigio, IT 16/62
 Prisoner Wine Company, "Blindfold", CA ...58

CABERNET

Coastal Vines, CA 12/40
 Hess Select, Monterey, CA 14/54
 Duckhorn "Decoy", Sonoma, CA 16/62
 Austin Hope (1L), Paso Robles, CA 20/110
 Turnbull, Napa, CA ...88
 Caymus, Napa, CA ...108
 Silver Oak, Alexander Valley, CA ...130

PINOT NOIR

Coastal Vines, CA 12/40
 Meiomi, CA 14/54
 Siduri, Willamette Valley, OR 16/62
 La Crema, Sonoma, CA 16/64
 Belle Glos "Clark & Telephone", CA ...82
 Bergstrom, Willamette, OR ...88

MORE REDS

Mollydooker "The Boxer" Shiraz, AU 14/56
 Caymus "Emmolo" Merlot, Napa, CA 16/62
 Orin Swift, 8 Years in the Desert Zinfandel Blend, CA 20/82
 The Prisoner, Red Blend, Napa, CA 20/82
 Paraduxx, Cabernet Blend, Napa, CA ...88
 Orin Swift "Papillon" Bordeaux Blend, CA ...102
 Cain Five Cabernet Blend, Napa, CA ...208

Corkage Fee \$20

ON TAP

\$7

Bearded Iris, Homestyle IPA

Stella Artois, Belgian Pilsner

Kentucky Bourbon Barrel Ale - 8 oz. pour

Coors Light