## APPETIZERS & SALADS

DEVILED EGGS & Millionaire's Bacon 18

GRILLED CALIFORNIA ARTICHOKES 22 simply grilled, aioli

Shanghai Shrimp (6) 18 lightly battered jumbo shrimp tossed in sweet & spicy sauce, served with ponzu Caesar\* 18

grated parmesan, toasted ciabatta croutons

Greek Salad 18

chickpeas, tomato, cucumber, red pepper, feta

THE WEDGE 18 butter lettuce, chopped bacon, cucumber, egg Bleu Cheese or Thousand Island

> Blue Point Oysters\* 24 Connecticut

Lobster Bisque 18 fresh Maine lobster, sherry

Crispy Calamari 22 garlic aioli & marinara sauce

Tuna Tartare\* \*\* 24 avocado, mango, pine nuts, crispy wontons

**SEAFOOD** 

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

CRAB CAKES 46 jumbo lump crab, rémoulade sauce served with cole slaw and French fries

> CEDARWOOD PLANKED SALMON\* 40 seasoned with shallots, fresh herbs, lemon juice served with rice pilaf and sautéed spinach

AHI TUNA STEAK\* 42

sesame crusted, seared rare, sliced

served with rice pilaf and stir-fried vegetables

Atlantic Salmon\* 40 pan-roasted served with rice pilaf and roasted cauliflower

ENTRÉES

BISTRO CHICKEN 36 thinly sliced chicken breast, pan sautéed, beurre blanc served with sautéed spinach and creamy whipped potatoes

Deluxe BBQ Ribs 44 served with cole slaw and French fries

Prime Meatloaf 38 prime sirloin, glazed served with creamy whipped potatoes and crispy brussels sprouts

Cheeseburger Deluxe\* fully dressed, sharp cheddar sunny side up egg 2

TAVERN BURGER 24 two griddled patties, caramelized onion, American cheese, secret sauce served with cole slaw, French fries, or onion rings

PALM BEACH SALAD\* 28 perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg

CHICKEN MILANESE 36 parmesan crusted, capers, champagne beurre blanc served with fettuccine alfredo and sautéed spinach

## SIGNATURE STEAKS

PRIME NEW YORK STRIP\* 54 served with a loaded baked potato

PRIME RIBEYE\* 54 served with a loaded baked potato

FILET MIGNON\* 54 served with a loaded baked potato

PRIME RIB\* 40 served au jus, grated or creamy horseradish served with a loaded baked potato

Steak Frites\* 46 sliced steakhouse style topped with sauce verte served with French fries

POTATOES, ETC. 10

SIDES 10

BAKED POTATO CREAMY WHIPPED POTATOES Broccoli

SAUTÉED SPINACH

Onion Rings

LOADED BAKED POTATO

CRISPY BRUSSELS SPROUTS

ROASTED CAULIFLOWER

RICE PILAF

FETTUCCINE ALFREDO

STIR-FRIED VEGETABLES

Sautéed Corn

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

## **COCKTAILS**

CHARRED GRAPEFRUIT 17 Deep Eddy ruby red grapefruit vodka, charred grapefruit, basil & mint

Perfect Gin & Tonic 18 Monkey 47 gin, elderflower tonic, lemon

PRICKLY PEAR MARGARITA 17 house made prickly pear infused tequila, Cointreau, fresh sour mix

Raspberry Martini 17 Wheatley vodka, Chambord, Bonne Maman raspberry preserves

# **ZERO PROOF**

No - Paloma 12 fresh grapefruit juice, lime juice agave nectar

Indian Rose Garden 12 Seedlip Citrus, lavender, Indian Rose Garden tea syrup

## BY THE GLASS & BOTTLE

SPARKLING/	CHAMPAGNE	Cabernet

La Marca Prosecco, IT	14/60	Coastal Vines, CA	14/40
Gruet Sauvage Blanc de Blanc, NM	18/72	Hess Select, Monterey, CA	16/58
Veuve Clicquot, FR	24/110	Duckhorn "Decoy", Sonoma, CA	18/66
Veuve Clicquot Brut Rosé, FR	26/130	Frank Family, Napa, CA	22/88
Möet & Chandon "Imperial" Brut, FR	110	Jordan, Alexander Valley, CA	105
		Caymus, Napa, CA	145
		Shafer One Point Five, Napa, CA	200
		Nickel & Nickel "CC Ranch", Napa, CA	195

#### CHARDONNAY

More Whites

Chateau Ste. Michelle Riesling, WA

Santa Margherita Pinot Grigio, IT

Grgich Hills Fume Blanc, Napa, CA

Whispering Angel Rose, FR

Coastal Vines, CA	14/40	PINOT NOIR	
Hess Select, Monterey, CA	16/56		
Sonoma Cutrer, CA	20/76	Coastal Vines, CA	14/40
Rombauer, Napa, CA	22/85	Meiomi, CA	18/66
La Crema, Sonoma, CA	62	Siduri, Willamette, OR	20/70
Cakebread, Napa, CA	90	Martinelli, Sonoma, CA	20/75
Far Niente, Napa, CA	100	Duckhorn "Migration", CA	72
		Belle Glos "Clark & Telephone", CA	82
		Domaine Serene "Evenstad Reserve", Willamette, OR175	
SAUVIGNON BLANC		Kistler, Sonoma Coast	135

Coastal Vines, CA	14/40	
Kim Crawford, NZ	18/62	
Domaine Foucher Lebrun Sancerre, FR	20/70	More R
Le Grand Ballon, FR	54	
Cloudy Bay, NZ	64	Cayn

## EDS

Caymus "Emmolo" Merlot, Napa, CA	18/66
Mollydooker "The Boxer" Shiraz, AU	18/77
Stags' Leap Petite Syrah, Napa, CA	20/85
Orin Swift, 8 Years in the Desert Zinfandel,CA	22/85
The Prisoner, Red Blend, Napa, CA	22/88
Paraduxx, Cabernet Blend, Napa, CA	86
Cain Five Cabernet Blend, Napa, CA	208

Corkage Fee \$25

ON TAP

14/52

18/62

18/68

...74

\$8

Stella Artois, Belgian Pilsner Modelo Especial Heineken Michelob Ultra