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## APPETIZERS

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GRILLED CALIFORNIA ARTICHOKES 20  
simply grilled, aioli

DEVILED EGGS  
& MILLIONAIRE'S BACON 18

JUMBO SHRIMP COCKTAIL (5) 22  
cocktail & rémoulade sauce

SHANGHAI SHRIMP (6) 16  
lightly battered jumbo shrimp tossed  
in sweet & spicy sauce, served with ponzu

LOBSTER BISQUE 16  
fresh Maine lobster, sherry

TUNA TARTARE\* \*\* 22  
avocado, mango, pine nuts,  
crispy wontons

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## SALADS

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add chicken, salmon\* or blackened shrimp - 10

CAESAR\* 18

grated parmesan, toasted ciabatta croutons

LITTLE GEM 18  
grated feta, diced tomato and cucumber,  
red onion, egg, green goddess dressing

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



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## ENTRÉES

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BISTRO CHICKEN 30  
thinly sliced chicken breast, pan-sautéed,  
beurre blanc served with sautéed spinach  
and creamy whipped potatoes

CEDARWOOD PLANKED SALMON\* 34  
seasoned with shallots, fresh herbs, lemon juice  
served with rice pilaf and sautéed spinach

PRIME MEATLOAF 32  
prime sirloin, glazed  
served with creamy whipped potatoes  
and crispy brussels sprouts

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

CHICKEN MILANESE 30  
parmesan crusted, capers, champagne beurre blanc  
served with fettuccine alfredo and sautéed spinach

ATLANTIC SALMON\* 34  
pan-roasted  
served with rice pilaf and roasted cauliflower

STEAK FRITES\* 34  
sliced steakhouse style topped with sauce verte  
served with French fries

DELUXE BBQ RIBS 34  
slow-roasted  
served with French fries and cole slaw

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## SANDWICHES

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served with cole slaw, French fries, or onion rings

FISH TACOS 22  
blackened fish of the day, warm tortillas,  
guacamole, served with cilantro rice, black beans & feta

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## ENTRÉE SALADS

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COBB 26  
grilled chicken, tomato, avocado, blue cheese, bacon, egg

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

CHEESEBURGER DELUXE\* OR TAVERN BURGER 22  
fully dressed, sharp cheddar two griddled patties,  
sunny side up egg 2 caramelized onion,  
American cheese, secret sauce

TURKEY AVOCADO SANDWICH 20  
butter lettuce, Havarti cheese, aioli, red onion, multigrain bread

AHI TUNA BOWL\* 30  
sushi rice, mango, avocado,  
crispy shallots, shaved fresno peppers,  
macadamia nuts\*\*

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## SIDES 10

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SAUTÉED SPINACH

CREAMY WHIPPED POTATOES

CRISPY BRUSSELS SPROUTS

BROCCOLI

RICE PILAF

STIR-FRIED VEGETABLES

ONION RINGS

SAUTÉED CORN

ROASTED CAULIFLOWER

FETTUCINE ALFREDO

SPLIT PLATE CHARGE \$10

\*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.

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## COCKTAILS

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**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

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## ZERO PROOF

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**NO - PALOMA 12**  
fresh grapefruit juice, lime juice  
agave nectar

**INDIAN ROSE GARDEN 12**  
Seedlip Citrus, lavender,  
Indian Rose Garden tea syrup

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## BY THE GLASS & BOTTLE

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### SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	14/44
Gruet Sauvage Blanc de Blanc, NM	16/62
Domaine Carneros Brut Rosé, CA	20/80
Möet & Chandon "Imperial" Brut, FR	...100
Veuve Clicquot, FR	...102

### CHARDONNAY

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/52
Sonoma Cutrer, CA	20/72
Rombauer, Napa, CA	20/78
La Crema, Sonoma, CA	...62
Caymus "Mer Soleil" Silver, CA	...66
Cakebread, Napa, CA	...88
Far Niente, Napa, CA	...97

### SAUVIGNON BLANC

Coastal Vines, CA	14/40
Kim Crawford, NZ	18/52
Domaine Foucher Lebrun Sauvignon, FR	18/62
Twomey by Silver Oak, CA	...74
Cloudy Bay, NZ	...78

### MORE WHITES

Coastal Vines Pinot Grigio, CA	14/40
Brooks Riesling, OR	14/54
Whispering Angel Rose, FR	18/54
Santa Margherita Pinot Grigio, IT	18/62
Treana White Blend, Central Coast, CA	...65

### CABERNET

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/52
Turnbull, Napa, CA	20/78
Austin Hope (1L), Paso Robles, CA	20/110
Frank Family, Napa, CA	...92
Heitz Cellar, Napa, CA	...120
Silver Oak, Alexander Valley, CA	...130
Nickel & Nickel "CC Ranch", Napa, CA	...195
Caymus "Special Selection", Napa, CA	...385

### PINOT NOIR

Coastal Vines, CA	14/40
Meiomi, CA	18/62
Siduri, Willamette, OR	18/72
Martinelli, Sonoma, CA	20/78
Belle Glos "Clark & Telephone", CA	...82
Joseph Phelps "Freestone", CA	...88

### MORE REDS

Catena Malbec, Mendoza, AR	14/54
Caymus "Emmolo" Merlot, Napa, CA	18/62
Orin Swift, 8 Years in the Desert Zinfandel, CA	20/84
Stags' Leap Petite Syrah, Napa, CA	20/85
The Prisoner, Red Blend, Napa, CA	20/88
Chateau Gaby Bordeaux, FR	...86
Cain Five Cabernet Blend, Napa, CA	...208

Corkage Fee \$25

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## ON TAP

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\$8

Funky Buddah Floridian, Hefeweizen  
Goose Island, IPA  
Stella Artois, Belgian Pilsner  
Corona