
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

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

GRILLED CALIFORNIA ARTICHOKEs 14
simply grilled, aioli

SALADS

add chicken, salmon* or blackened shrimp - 6

CAESAR* 14
grated parmesan, toasted focaccia 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 BOWL* 22
sushi rice, mango, avocado,
crispy shallots, shaved fresno peppers,
macadamia nuts**

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

BBQ CHICKEN 20
roasted corn, avocado, black beans, corn tortilla strips,
tossed in ranch, bbq drizzle

CHEESEBURGER DELUXE* OR TAVERN BURGER 18
fully dressed, sharp cheddar two griddled patties,
sunny side up egg 2 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

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

SIDES 5

SAUTÉED SPINACH

CREAMY WHIPPED POTATOES

BROCCOLI

BUTTER BEANS

KALE & QUINOA SALAD**

CRISPY BRUSSELS SPROUTS

FETTUCCHINE ALFREDO

STIR-FRIED VEGETABLES

CORN SOUFFLÉ

RICE PILAF

HARICOT VERTS WITH TOASTED ALMONDS

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
Gruet Sauvage Blanc de Blanc, NM 14/62
Domaine Carneros Brut Rose, CA ...74
Möet & Chandon "Imperial" Brut, FR ...99
Veuve Clicquot, FR ...102

CHARDONNAY

Coastal Vines, CA 12/40
Caymus "Mer Soleil" Silver, CA 14/56
Sonoma Cutrer, CA 16/62
Bezel, Edna Valley, CA 16/62
Rombauer, Napa, CA ...78
Cakebread, Napa, CA ...88

SAUVIGNON BLANC

Kim Crawford, NZ 14/54
Le Grand Ballon, FR 14/54
Le Garenne, Sancerre, FR 18/68
Twomey by Silver Oak, CA ...64

MORE WHITES

Coastal Vines Pinot Grigio, CA 12/40
Whispering Angel Rose, FR 14/54
Vigneti Del Sol Pinot Grigio, IT 14/54
Trefethen Riesling, Napa, CA ...52

CABERNET

Coastal Vines, CA 12/40
Duckhorn "Decoy", Sonoma, CA 16/62
Austin Hope (1L), Paso Robles, CA 20/110
Quilt, Napa, CA ...72
Caymus, Napa, CA ...108
Shafer One Point Five, Napa, CA ...150
Nickel & Nickel, Napa, CA ...165
Faust "The Pact", Coombsville, CA ...185

PINOT NOIR

Coastal Vines, CA 12/40
Meiomi, CA 14/54
Siduri, Willamette, OR 16/62
Landmark Overlook, CA 17/72
Martinelli, Sonoma, CA 18/70
La Crema, Sonoma, CA ...62
Belle Glos "Clark & Telephone", CA ...82
Kistler, Sonoma Coast, CA ...135

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 20/88
Stags' Leap, Petit Sirah, Napa, CA ...85
Paraduxx, Cabernet Blend, Napa, CA ...88
Orin Swift "Papillon" Bordeaux Blend, CA ...102

Corkage Fee \$20

ON TAP

\$7

Bearded Iris, Homestyle IPA
Stella Artois, Belgian Pilsner
Michelob Ultra