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

APPETIZERS

DEVILED EGGS & MILLIONAIRE'S BACON 14

LOBSTER BISOUE 14 fresh Maine lobster, sherry

GRILLED CALIFORNIA ARTICHOKES 14 simply grilled, aioli

CRISPY CALAMARI 16 garlic aioli & marinara sauce

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

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

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

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

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

SANDWICHES served with cole slaw or french fries

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

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

TAVERN BURGER 18 two griddled patties, caramelized onion, American cheese, secret sauce

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

GRILLED TROUT 99 champagne beurre blanc, capers add lump crab meat - 10 served with sautéed spinach

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

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

Ahi Tuna Steak* 28 sesame crusted, seared rare, sliced served with rice pilaf and stir-fried vegetables

ENTRÉE SALADS

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

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

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

> > Broccoli

CRISPY BRUSSELS SPROUTS

ROASTED CAULIFLOWER

ONION RINGS

SIDES 5

CORN SOUFFLÉ

Fettuccine Alfredo

RICE PILAF

&

AU GRATIN POTATOES

TWICE BAKED POTATO

STIR-FRIED VEGETABLES

HARICOT VERTS WITH TOASTED ALMONDS

SAUTÉED SPINACH

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. ted 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. There is a serious risk associated with cons

COCKTAILS

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

Perfect Gin & Tonic 15 Monkey 47 gin, elderflower tonic, lemon

ZERO PROOF

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

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

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

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
Möet & 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

Bearded Iris, Homestyle IPA Stella Artois, Belgian Pilsner Kentucky Bourbon Barrel Ale - 8 oz. pour Coors Light

^{\$7}