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## APPETIZERS

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**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

**DEVILED EGGS  
& MILLIONAIRE'S BACON** 14

**LOBSTER BISQUE** 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

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## SALADS

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add chicken, salmon\* or blackened shrimp - 6

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

**HOUSE SALAD** 14  
tomatoes, cucumbers, red onion,  
toasted focaccia croutons

**CAESAR\*** 14  
grated parmesan, toasted focaccia croutons



**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 broccolini

**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\*\*

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## SANDWICHES

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served with cole slaw or French fries

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## ENTRÉE SALADS

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**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 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

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

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## SIDES 5

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SAUTÉED SPINACH

CREAMY WHIPPED POTATOES

BROCCOLI

BUTTER BEANS

KALE & QUINOA SALAD\*\*

CORN SOUFFLÉ

FETTUCINE ALFREDO

STIR-FRIED VEGETABLES

RICE PILAF

ONION RINGS

CRISPY BRUSSELS SPROUTS

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.

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COCKTAILS

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

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

**PERFECT GIN & TONIC 15**  
 Monkey 47 gin, elderflower tonic, lemon

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

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ZERO PROOF

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

**INDIAN ROSE GARDEN 10**  
 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	14/54
Gruet Sauvage Blanc de Blanc, NM	14/62
Caymus, Emmolo, CA	16/72
Domaine Carneros Brut Rose, CA	...74
Möet & Chandon "Imperial" Brut, FR	...99
Veuve Clicquot, FR	...102

CABERNET

Coastal Vines, CA	12/40
Duckhorn "Decoy", Sonoma, CA	16/62
Frank Family, Napa, CA	20/72
Stag's Leap, Napa, CA	24/94
Quilt, Napa, CA	...72
Caymus, Napa, CA	...140
Shafer One Point Five, Napa, CA	...150
Nickel & Nickel, Napa, CA	...165

CHARDONNAY

Coastal Vines, CA	12/40
Caymus "Mer Soleil" Silver, CA	14/56
Sonoma Cutrer, CA	16/62
Rombauer, Napa, CA	22/78
Jordan, Sonoma, CA	...72
Cakebread, Napa, CA	...88
Far Niente, Napa, CA	...97

PINOT NOIR

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

SAUVIGNON BLANC

Honig, Napa, CA	14/52
Kim Crawford, NZ	14/54
Le Petite Perriere, FR	14/54
Domaine Gueneau Sancerre, FR	16/62
Twomey by Silver Oak, CA	...64
Duckhorn, Sonoma, CA	...68

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
Cain Five Cabernet Blend, Napa, CA	...208

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
Grgich Hills Fume Blanc, Napa, CA	...74

Corkage Fee \$20

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ON TAP

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\$7

Sierra Nevada, Hazy Little Thing, IPA  
 Stella Artois, Belgian Pilsner