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## APPETIZERS & SALADS

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GRILLED CALIFORNIA ARTICHOKES 20  
simply grilled, aioli

LOBSTER BISQUE 16  
fresh Maine lobster, sherry

DEVEILED EGGS &  
MILLIONAIRE'S BACON 18



EGGS BENEDICT\* 20  
choice of  
Canadian bacon, smoked salmon, or avocado  
served with herb roasted potatoes

BRIOCHE FRENCH TOAST 20  
topped with powdered sugar and warm maple syrup,  
served with herb roasted potatoes & bacon

FRENCH OMELETTE 20  
crème fraîche, fresh herbs,  
served with herb roasted potatoes

PALM BEACH BREAKFAST 20  
two eggs over easy, bacon,  
herb roasted potatoes  
and toasted English muffin

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

CHEESEBURGER DELUXE\*  
fully dressed, sharp cheddar  
sunny side up egg 2  
served with cole slaw,  
French fries, or onion rings

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

HOMEMADE DONUTS 16  
fresh crème anglaise, hot fudge  
& raspberry dipping sauces  
SUNDAY'S ONLY

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## BRUNCH CLASSICS

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STEAK & EGGS\* 24  
filet mignon, scrambled eggs,  
served with herb roasted potatoes &  
toasted English muffin

BLUEBERRY OR PECAN WAFFLE\*\* 18  
malted waffle, served with bacon

CROQUE MONSIEUR\* 20  
ham, Gruyere, Dijon mustard, topped with mornay  
sauce served with mesclun mix  
CROQUE MADAME\*, add sunny side up egg 2

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## OTHER CHOICES

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OR TAVERN BURGER 22  
two griddled patties,  
caramelized onion,  
American cheese, secret sauce  
served with cole slaw, French fries,  
or onion rings

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

CAESAR\* 18  
grated parmesan, toasted ciabatta croutons  
add chicken, salmon\* or blackened shrimp -10

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

CHICKEN & WAFFLE 22  
malted waffle, served with bacon

HUEVOS RANCHEROS 20  
two eggs, chorizo, corn tortillas, black beans,  
melted cheese, avocado, warm salsa,  
served with herb roasted potatoes

AVOCADO TOAST\* 20  
topped with two poached eggs,  
feta cheese, red radishes & mesclun mix

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.

BRUNCH LIBATIONS

MIMOSA 16  
orange juice, blood orange juice or  
grapefruit juice

FRENCH 75 16  
Botanist gin, lemon, champagne

CARAFE OF CHAMPAGNE 42

ROSEMARY GREYHOUND 17  
Wheatley vodka,  
fresh grapefruit juice, rosemary

APEROL SPRITZ 16  
Aperol, prosecco, Fever Tree club soda

CHARRED GRAPEFRUIT MIMOSA 16  
Deep Eddy ruby red grapefruit vodka,  
charred grapefruit, basil & mint

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

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

ON TAP

\$8

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