

APPETIZERS & SALADS

DEVILED EGGS & SUGAR BACON 14	CAESAR* 14 grated parmesan, toasted ciabatta croutons	SPINACH & ARTICHOKE DIP 14 served with salsa and warm tortilla chips
SHANGHAI SHRIMP (6) 16 lightly battered jumbo shrimp tossed in sweet & spicy sauce, served with ponzu	BEEF & GOAT CHEESE SALAD** 14 oven roasted beets, pecans, warm goat cheese	TUNA TARTARE* 18 avocado, mango, pine nuts**, crispy wontons
LOBSTER BISQUE 14 fresh Maine lobster, sherry	THE WEDGE 14 iceberg lettuce, chopped bacon, cucumber, egg blue cheese or thousand island	CRISPY CALAMARI 16 garlic aioli & marinara sauce
GRILLED CALIFORNIA ARTICHOKE 14 simply grilled, aioli		HOUSE SALAD 14 tomatoes, cucumbers, bacon, egg, red onion, toasted ciabatta croutons

SEAFOOD

GRILLED TROUT 32 champagne beurre blanc, capers add lump crab meat – 10 served with sautéed spinach	CRAB CAKES 38 jumbo lump crab, rémoulade sauce served with French fries	AHI TUNA STEAK* 34 sesame crusted, seared rare, sliced served with stir-fried vegetables
ATLANTIC SALMON* 32 pan-roasted served with broccoli		CEDARWOOD PLANKED SALMON* 32 seasoned with shallots, fresh herbs, lemon juice served with sautéed spinach

ENTRÉES

BISTRO CHICKEN 30		PRIME MEATLOAF 30	
thinly sliced chicken breast, pan sautéed, beurre blanc		prime sirloin, glazed	
served with creamy whipped potatoes		served with creamy whipped potatoes	
CHEESEBURGER DELUXE*		OR	TAVERN BURGER 20
fully dressed, sharp cheddar		two griddled patties, caramelized onion,	
sunny side up egg 2		American cheese, secret sauce	
served with French fries or cole slaw			
PALM BEACH SALAD* 28		DELUXE BBQ RIBS 32	
perfectly stacked crab meat,		served with cole slaw and French fries	
poached shrimp rémoulade,		CHICKEN MILANESE 30	
avocado, diced tomato, chopped egg		parmesan crusted, capers,	
		champagne beurre blanc	
		served with fettuccine alfredo	

SIGNATURE STEAKS

STEAK FRITES* 36 sliced steakhouse style topped with sauce verte served with French fries	RIBEYE* 52 maitre d'hôtel butter served with a loaded baked potato
PRIME RIB* 46 served au jus, grated or creamy horseradish served with a loaded baked potato	FILET MIGNON* 54 served with béarnaise and a loaded baked potato

POTATOES, ETC. 8

BAKED POTATO	CREAMY WHIPPED POTATOES
AU GRATIN POTATOES	FETTUCCHINE ALFREDO
ONION RINGS	

SIDES 8

BROCCOLI	SAUTÉED SPINACH
CRISPY BRUSSELS SPROUTS	BUTTER BEANS
STIR-FRIED VEGETABLES	SAUTÉED CORN
KALE & QUINOA SALAD	



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 18
Deep Eddy ruby red grapefruit vodka,
charred grapefruit, basil & mint

PRICKLY PEAR MARGARITA 18
house made prickly pear infused tequila,
Cointreau, fresh sour mix

PERFECT GIN & TONIC 18
Monkey 47 gin, elderflower tonic, lemon

MANHATTAN 18
Sazerac Rye, sweet vermouth, bitters

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	14/54
Schramsberg “Mirabell” Brut, CA	16/62
Nicolos Feullatte Rosé, FR	18/70
Piper-Heidseck Brut, FR	...86
Möet & Chandon “Imperial” Brut, FR	...99
Veuve Clicquot, FR	...102
Veuve Clicquot Rosé, FR	...102

CHARDONNAY

Coastal Vines, CA	14/40
Hess Select, Sonoma, CA	14/54
Sonoma Cutrer, CA	16/62
Domaine Jolly Petit Chablis, FR	16/62
Frank Family, Napa, CA	...78
Cakebread, Napa, CA	...88
Far Niente, Napa, CA	...102

SAUVIGNON BLANC

Coastal Vines, CA	14/40
Kim Crawford, NZ	14/54
East Side Crossing, CA	16/62
Honig, Napa, CA	16/62
Fournier Père et Fils Sancerre, FR	18/70
Duckhorn, Sonoma, CA	...68

MORE WHITES

Coastal Vines Pinot Grigio, CA	14/40
Mulheimer Sonnenlay Zeppelin Riesling, GR	14/54
Whispering Angel Rose, FR	16/62
Santa Margherita Pinot Grigio, IT	16/62

Corkage Fee \$20

CABERNET

Coastal Vines, CA	14/40
Hess Select, Sonoma, CA	14/54
Duckhorn “Decoy”, Sonoma, CA	16/62
Katherine Goldschmidt, CA	18/70
Caymus, CA	22/86
Austin Hope, Paso Robles, CA	...90
Turnbull, CA	...98
Justin Isosceles, CA	...98
Stag’s Leap “Artemis”, Napa, CA	...108
Caymus, Napa, CA	...120
Silver Oak, Alexander Valley, CA	...130
Nickel & Nickel “CC Ranch”, Napa, CA	...195

PINOT NOIR

Coastal Vines, CA	14/40
Meiomi, CA	14/54
Argyle, OR	16/62
Siduri, Willamette Valley, OR	18/70
Etude, CA	...78
Alexana, Willamette, OR	...82
Belle Glos “Clark & Telephone”, CA	...82
Paul Hobbs, CA	...102
Domaine Serene “Evenstad” Reserve, OR	...120

MORE REDS

Catena Malbec, AR	14/54
Jean-Louis Chave Mon Coeur Red Blend, FR	16/62
Orin Swift “Advice from John” Merlot, CA	20/78
Orin Swift “Abstract” Red Blend, CA	20/78
Stags’ Leap Petite Sirah, CA	...72
La Rioja Alta Ardanza Tempranillo, SP	...82
Orin Swift, 8 Years in the Desert Zinfandel Blend, CA	...82
Robert Foley “Griffin” Red Blend, Napa, CA	...82
Robert Biale Black Chicken Zinfandel, CA	...86
Trefethen, Dragon’s Tooth Estate, Red Blend, CA	...88
Banfi Brunello di Montalcino, IT	...130

ON TAP

\$7

Triple C Brewery

Stella Artois, Belgian Pilsner

Olde Mecklenberg Brewery

NoDa Brewing Company