APPETIZERS

Deviled Eggs & Sugar Bacon 14

Spinach & Artichoke Dip 14
served with salsa and warm tortilla chips

Crispy Calamari 16
garlic aioli & marinara sauce

Wagyu Meatballs 18
marinara sauce, whipped ricotta

Tuna Tartare* 18
avocado, mango, pine nuts**, crispy wontons

Grilled California Artichokes 14
simply grilled, aioli

Shanghai Shrimp (6) 16
lightly battered jumbo shrimp tossed in sweet & spicy sauce, served with ponzu

SOUP & SALADS

The Wedge 14
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

Caesar* 14
grated parmesan, toasted croutons

House Salad 14
tomatoes, cucumbers, bacon, egg, red onion, toasted croutons

Lobster Bisque 14
fresh Maine lobster, sherry

SEAFOOD

Atlantic Salmon* 34
pan-roasted
served with kale & quinoa salad

Crab Cakes 40
jumbo lump crab, whole grain mustard sauce
served with French fries

Ahi Tuna Steak* 34
sesame crusted, seared rare, sliced
served with stir-fried vegetables

Grilled Trout 34
champagne beurre blanc, capers
add lump crab meat – 10
served with sautéed spinach

Cedarwood Planked Salmon* 34
seasoned with shallots, fresh herbs, lemon juice
served with sautéed spinach

Palm Beach Salad* 28
perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg

ENTRÉES

Cobb Salad 26
grilled chicken, tomato, avocado, blue cheese, bacon, egg

Classic Cheeseburger* 20
fully dressed, sharp cheddar
sunny side up egg - 2
served with cole slaw or French fries

Prime Meatloaf 28
prime sirloin, glazed
served with creamy whipped potatoes

Prime Rib French Dip* 28
served with cole slaw and French fries

Deluxe BBQ Ribs 32
served with cole slaw and French fries

Bistro Chicken 28
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

Tavern Burger 20
two griddled patties, caramelized onion, American cheese, secret sauce
served with cole slaw or French fries

Chicken Milanese 28
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
maître 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* 56
served with béarnaise
and a loaded baked potato

SIDES 8

Baked Potato

Creamy Whipped Potatoes

Broccoli

Sautéed Spinach

Onion Rings

Au Gratin Potatoes

Butter Beans

Kale & Quinoa Salad

Crispy Brussels Sprouts

Fettuccine Alfredo

Stir-Fried Vegetables

Sautéed Corn

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

Perfect Gin & Tonic 18
Monkey 47 gin, elderflower tonic, lemon

Prickly Pear Margarita 18
house made prickly pear infused tequila,
Cointreau, fresh sour mix

Banana Bread Old Fashioned 15
cozy twist on a classic cocktail

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
Daou Reserve, Paso Robles, CA	20/78
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

ON TAP

$7

Triple C Brewery

Olde Mecklenberg Brewery

Stella Artois, Belgian Pilsner

NoDa Brewing Company