APPETIZERS

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

Deviled Eggs & Sugar Bacon 14

Crispy Calamari 16
garlic aioli & marinara sauce

Lobster Bisque 14
fresh Maine lobster, sherry

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

Grilled California Artichokes 14
simply grilled, aioli

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



SALADS

chicken, salmon*, blackened shrimp - 8

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

Caesar* 14
grated parmesan, toasted croutons

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

ENTRÉES

Crab Cake 28
jumbo lump crab, whole grain mustard sauce
served with cole slaw and French fries

Bistro Chicken 22
thinly sliced chicken breast,
pan sautéed, beurre blanc
served with creamy whipped potatoes

Atlantic Salmon* 24
pan-roasted
served with broccoli

Steak Frites* 28
sliced steakhouse style topped with sauce verte served with French fries

Deluxe BBQ Ribs 26
served with cole slaw and French fries

Grilled Trout 24
champagne beurre blanc, capers
add lump crab meat – 10
served with sautéed spinach

Ahi Tuna Poke Bowl* 24
sushi rice, mango, avocado,
crispy shallots, shaved fresno peppers,
macadamia nuts**

Chicken Milanese 22
parmesan crusted, capers,
champagne beurre blanc
served with fettuccine alfredo

SANDWICHES & ENTRÉE SALADS

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 **Tavern Burger** 18
fully dressed, sharp cheddar
sunny side up egg 2
two griddled patties,
caramelized onion,
American cheese, secret sauce

French Dip* 24
thinly sliced prime rib on our house made baguette
served au jus

Cobb 22
grilled chicken, tomato, avocado,
blue cheese, bacon, egg

Palm Beach* 24
perfectly stacked crab meat, poached shrimp rémoulade,
avocado, diced tomato, chopped egg

BBQ Chicken 22
roasted corn, avocado, black beans, corn tortilla strips,
tossed in ranch, bbq drizzle

SIDES 5

Sautéed Spinach

Butter Beans

Sautéed Corn

Creamy Whipped Potatoes

Kale & Quinoa Salad

Fettuccine Alfredo

Onion Rings

Stir-Fried Vegetables

Crispy Brussels Sprouts

Broccoli

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

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