
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) 14
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* 16
avocado, mango, pine nuts**,
crispy wontons

LOBSTER BISQUE 12
fresh Maine lobster, sherry

CRISPY CALAMARI 16
garlic aioli & marinara sauce

GRILLED CALIFORNIA ARTICHOKE 14
simply grilled, aioli

THE WEDGE 14
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

HOUSE SALAD 14
tomatoes, cucumbers, bacon, egg,
red onion, toasted ciabatta croutons

SEAFOOD

GRILLED TROUT 30
champagne beurre blanc, capers
add lump crab meat – 10
served with sautéed spinach

AHI TUNA STEAK* 32
sesame crusted, seared rare, sliced
served with stir-fried vegetables

CRAB CAKES 36
jumbo lump crab, rémoulade sauce
served with French fries

ATLANTIC SALMON* 30
pan-roasted
served with broccoli

CEDARWOOD PLANKED SALMON* 30
seasoned with shallots, fresh herbs, lemon juice
served with sautéed spinach

ENTRÉES

BISTRO CHICKEN 28
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

PRIME MEATLOAF 28
prime sirloin, glazed
served with creamy whipped potatoes

CHEESEBURGER DELUXE* OR TAVERN BURGER 20
fully dressed, sharp cheddar sunny side up egg 2
two griddled patties, caramelized onion,
American cheese, secret sauce
served with French fries or cole slaw

PALM BEACH SALAD* 28
perfectly stacked crab meat,
poached shrimp rémoulade,
avocado, diced tomato, chopped egg

DELUXE BBQ RIBS 30
served with cole slaw and 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
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

SIDES 8

BAKED POTATO

CREAMY WHIPPED POTATOES

BROCCOLI

SAUTÉED SPINACH

AU GRATIN POTATOES

FETTUCINE ALFREDO

CRISPY BRUSSELS SPROUTS

BUTTER BEANS

STIR-FRIED VEGETABLES

SAUTÉED CORN

ONION RINGS

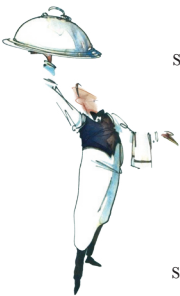
KALE & QUINOA SALAD

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

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

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

MORE WHITES

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

Corkage Fee \$20

CABERNET

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

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
 Olde Mecklenberg Brewery

Stella Artois, Belgian Pilsner
 NoDa Brewing Company