
APPETIZERS

SPINACH & ARTICHOKE DIP 14
served with salsa and warm tortilla chips

DEVILED EGGS
& SUGAR BACON 14

GRILLED CALIFORNIA ARTICHOKEs 14
simply grilled, aioli

LOBSTER BISQUE 12
fresh Maine lobster, sherry

SHANGHAI SHRIMP (6) 14
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

CRISPY CALAMARI 16
garlic aioli & marinara sauce

SALADS

add chicken, salmon* or blackened shrimp - 6

LITTLE GEM 14
grated feta, diced tomato and cucumber,
red onion, egg, green goddess dressing

CAESAR* 14
grated parmesan, toasted ciabatta croutons

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

BEET & GOAT CHEESE SALAD** 14
oven roasted beets, pecans, warm goat cheese



ENTRÉES

GRILLED TROUT 24
champagne beurre blanc, capers
add lump crab meat - 10
served with sautéed spinach

ATLANTIC SALMON* 24
pan-roasted
served with kale and quinoa salad

BISTRO CHICKEN 22
thinly sliced chicken breast,
pan sautéed, beurre blanc
served with creamy whipped potatoes

CRAB CAKE 28
jumbo lump crab, rémoulade sauce
served with cole slaw and French fries

CHICKEN MILANESE 22
parmesan crusted, capers, champagne beurre blanc
served with fettuccine alfredo

STEAK FRITES* 28
sliced steakhouse style topped with
sauce verte served with French fries

AHI TUNA BOWL* 24
sushi rice, mango, avocado,
crispy shallots, shaved fresno peppers,
macadamia nuts**

PRIME MEATLOAF 22
prime sirloin, glazed
served with creamy whipped potatoes

PETITE FILET MIGNON* 32
4 oz filet served with creamy whipped potatoes
and sautéed spinach

SANDWICHES

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 two griddled patties,
sunny side up egg 2 caramelized onion,
American cheese, secret sauce

FRENCH DIP* 22
thinly sliced prime rib on our house made baguette
served au jus

&

ENTRÉE SALADS

COBB 20
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

CORN CASSEROLE

TWICE BAKED POTATO

CREAMY WHIPPED POTATOES

FETTUCCHINE ALFREDO

BROCCOLI

CRISPY BRUSSELS SPROUTS

SAUTÉED SPINACH

KALE & QUINOA SALAD

ONION RINGS

STIR-FRIED VEGETABLES

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

PRICKLY PEAR MARGARITA 16
 house made prickly pear infused tequila,
 Cointreau, fresh sour mix

PERFECT GIN & TONIC 16
 Monkey 47 gin, elderflower tonic, lemon

COSMOPOLITAN 19
 Ketel One Citron, Cointreau,
 cranberry, lime

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	14/54
Gruet Sauvage Blanc de Blanc, NM	16/62
Schramsberg "Mirabelle" Brut, CA	18/70
Domaine Carneros Brut Rosé, CA	...80
Möet & Chandon "Imperial" Brut, FR	...100
Veuve Clicquot, FR	...110

CHARDONNAY

Hess Select, Monterey, CA	16/62
Sonoma Cutrer, CA	16/62
Caymus "Mer Soleil" Silver, CA	16/62
Rombauer, Napa, CA	22/84
Cakebread, Napa, CA	...88
Far Niente, Napa, CA	...150

SAUVIGNON BLANC

Kim Crawford, NZ	16/62
East Side Crossing, CA	16/62
Le Grand Ballon, FR	16/62
Twomey by Silver Oak, CA	...68
Pascal Jolivet, FR	...80

MORE WHITES

Trefethen Riesling, Napa, CA	14/54
Whispering Angel Rose, FR	18/68
Santa Margherita Pinot Grigio, IT	18/68
Prisoner Wine Company, "Blindfold", CA	...66

Corkage Fee \$20

CABERNET

Hess Select, Monterey, CA	16/62
Duckhorn "Decoy", Sonoma, CA	16/62
Austin Hope (1L), Paso Robles, CA	20/110
Turnbull, Napa, CA	22/88
Trefethen, Dragon's Tooth Estate, CA	...86
Robert Sinskey "Point of View", CA	...88
Orin Swift "Palermo", CA	...115
Caymus, Napa, CA	...125
Silver Oak, Alexander Valley, CA	...140
Nickel & Nickel, Napa, CA	...200
Heitz "Trailside", CA	...225

PINOT NOIR

Meiomi, CA	14/54
La Crema, Sonoma, CA	16/62
Siduri, Willamette Valley, OR	18/70
Ken Wright Cellars "Eola Amity", OR	...62
Belle Glos "Clark & Telephone", CA	...78
Paul Hobbs, CA	...115
Bergstrom, Willamette, OR	...115
Kistler, CA	...135

MORE REDS

Mollydooker "The Boxer" Shiraz, AU	16/62
Orin Swift "Advice from John" Merlot, CA	18/70
The Prisoner, Red Blend, Napa, CA	22/84
Orin Swift, 8 Years in the Desert Zinfandel Blend, CA	22/84
Chasing Rain, Red Mtn Blend, WA	...62
Stags' Leap Petite Syrah, Napa, CA	...82
Paraduxx, Cabernet Blend, Napa, CA	...100
Textbook "Mise En Place" Cabernet Blend, CA	...110
Orin Swift "Papillon" Bordeaux Blend, CA	...125
Cain Five Cabernet Blend, Napa, CA	...195
Plumpjack Syrah, CA	...210

ON TAP

\$8

Bearded Iris, Homestyle IPA

Stella Artois, Belgian Pilsner

Modelo Especial

Michelob Ultra