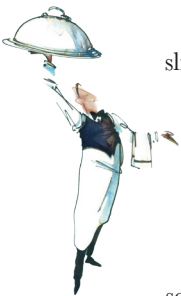
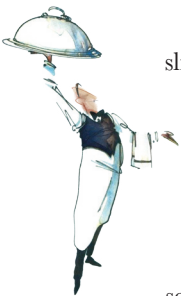
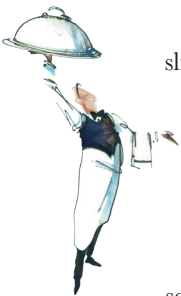
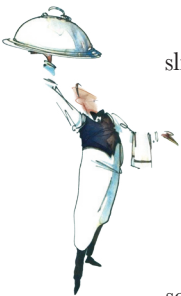


APPETIZERS & SALADS			
	CAESAR* 16	DEVILED EGGS & SUGAR BACON 16	SPINACH & ARTICHOKE DIP 18
	grated parmesan, toasted croutons		served with salsa and warm tortilla chips
	LITTLE GEM 16	LOBSTER BISQUE 16	GRILLED CALIFORNIA ARTICHOKEs 18
	grated feta, diced tomato and cucumber, red onion, egg, green goddess dressing	fresh Maine lobster, sherry	simply grilled, aioli
	THE WEDGE 16	CRISPY CALAMARI 18	SHANGHAI SHRIMP (6) 18
	iceberg lettuce, chopped bacon, cucumber, egg blue cheese or thousand island	garlic aioli & marinara sauce	lightly battered jumbo shrimp tossed in sweet & spicy sauce, served with ponzu
		BEET & GOAT CHEESE SALAD** 18	
		oven roasted beets, pecans, warm goat cheese	

SEAFOOD			
	GRILLED TROUT 32		AHI TUNA STEAK* 38
	champagne beurre blanc, capers add lump crab meat – 10 served with sautéed spinach		sesame crusted, seared rare, sliced served with stir-fried vegetables
		CRAB CAKES 42	
		jumbo lump crab, rémoulade sauce served with French fries	
	ATLANTIC SALMON* 36		CHILEAN SEA BASS 42
	pan-roasted or cedar planked served with kale & quinoa salad		pan-sautéed, champagne beurre blanc served with sautéed spinach

ENTRÉES			
	BISTRO CHICKEN 32		PRIME MEATLOAF 32
	thinly sliced chicken breast, pan sautéed, beurre blanc served with creamy whipped potatoes		prime sirloin, glazed served with creamy whipped potatoes
	CHEESEBURGER DELUXE* 24	OR	TAVERN BURGER 24
	fully dressed, sharp cheddar		two griddled patties, caramelized onion, American cheese, secret sauce
			served with French fries or cole slaw
	PALM BEACH SALAD* 28		CHICKEN MILANESE 32
	perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg		parmesan crusted, capers, champagne beurre blanc served with fettuccine alfredo
		DELUXE BBQ RIBS 36	
		served with cole slaw and French fries	

SIGNATURE STEAKS			
	STEAK FRITES* 40		RIBEYE* 54
	sliced steakhouse style topped with sauce verte served with French fries		maître d'hôtel butter served with a twice baked potato
		BRAISED SHORT RIBS* 40	
		boneless short ribs served with creamy whipped potatoes	
	PRIME RIB* 48		FILET MIGNON* 56
	served au jus, grated or creamy horseradish served with a loaded baked potato		served with béarnaise and a loaded baked potato

POTATOES, ETC. 8		SIDES 8	
BAKED POTATO	CREAMY WHIPPED POTATOES	BROCCOLI	SAUTÉED SPINACH
TWICE BAKED POTATO	FETTUCCHINE ALFREDO	STIR-FRIED VEGETABLES	SAUTÉED CORN
ONION RINGS		CRISPY BRUSSELS SPROUTS	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 15
Deep Eddy ruby red grapefruit vodka,
charred grapefruit, basil & mint

PRICKLY PEAR MARGARITA 15
house made prickly pear infused tequila,
Cointreau, fresh sour mix

PERFECT GIN & TONIC 15
Monkey 47 gin, elderflower tonic, lemon

MANHATTAN 15
Sazerac Rye, sweet vermouth, bitters

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	16/60
Gloria Ferrer Brut, CA	16/60
Domaine Carneros Brut Rosé, CA	26/96
Pol Roger, FR	...95
Perrier-Jouët, FR	...95
Henriot, FR	...105
Veuve Clicquot (375mL/750m), FR	...60...110

CHARDONNAY

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/60
Sonoma Cutrer, CA	18/64
Frank Family, Napa, CA	20/76
Rombauer, Napa, CA	26/96
Cakebread, Napa, CA	...78
Flowers, Sonoma, CA	...85

SAUVIGNON BLANC

Coastal Vines, CA	14/40
Kim Crawford, NZ	16/60
East Side Crossing, CA	18/64
Pascal Jolivet Sancerre, FR	20/76
Duckhorn, Sonoma, CA	20/76
Ink Grade, CA	...95

MORE WHITES

Coasta Vines Pinot Grigio, CA	14/40
Whispering Angel Rose, FR	20/76
Santa Margherita Pinot Grigio, IT	20/76
Trefethen Riesling, Napa, CA	...54

Corkage Fee \$20

CABERNET

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/60
Duckhorn “Decoy”, Sonoma, CA	18/64
Frank Family, Napa, CA	22/84
Katherine Goldschmidt, CA	24/92
Austin Hope, Paso Robles, CA	24/92
Jordan, Alexander Valley, CA	...95
Groth, Oakville, CA	...100
Stag’s Leap “Artemis”, Napa, CA	...110
Caymus, Napa, CA	...115
Silver Oak, Alexander Valley, CA	...150
Nickel & Nickel “CC Ranch”, Napa, CA	...165

PINOT NOIR

Coastal Vines, CA	14/40
Meiomi, CA	16/60
Siduri, Willamette, OR	18/64
Benton Lane, OR	18/64
Martinelli, Sonoma, CA	...75
Belle Glos “Clark & Telephone”, CA	...90
Bergstrom, Willamette, OR	...90
Goldeneye, Anderson Valley, CA	...100

MORE REDS

The Velvet Devil Merlot, WA	16/60
Orin Swift “Advice from John” Merlot, CA	22/84
The Prisoner, Red Blend, Napa, CA	22/84
Orin Swift, “8 Years in the Desert” Blend, CA	22/84
Catena Malbec, AR	...62
Mollydooker “The Boxer” Shiraz, AU	...78
Frog’s Leap Zinfandel, CA	...82
Language of Yes Syrah, CA	...82
Robert Biale Black Chicken Zinfandel, CA	...82
Paraduxx, Cabernet Blend, Napa, CA	...88
Orin Swift “Papillon” Bordeaux Blend, CA	...102

ON TAP

4 Hands Brewing Company, rotating
Urban Chestnut Brewing Company, rotating
Schlafly Brewing Company, rotating

Bud Select, American Lager
Stella Artois, Belgian Pilsner
Yuengling Traditional Lager

\$7