

APPETIZERS

SHANGHAI SHRIMP (6) 16 lightly battered jumbo shrimp tossed in sweet & spicy sauce, served with ponzu	LOBSTER BISQUE 14 fresh Maine lobster, sherry	SPINACH & ARTICHOKE DIP 16 served with salsa and warm tortilla chips
GRILLED CALIFORNIA ARTICHOKEs 16 simply grilled, aioli	DEVILED EGGS & SUGAR BACON 14	CRISPY CALAMARI 16 garlic aioli & marinara sauce

SALADS

chicken, salmon*, blackened shrimp - 10, filet medallions* - 14		
LITTLE GEM 14 grated feta, diced tomato and cucumber, red onion, egg, green goddess dressing	CAESAR* 14 grated parmesan, toasted 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 26 champagne beurre blanc, capers add lump crab meat – 10 served with sautéed spinach	ATLANTIC SALMON* 30 pan-roasted served with kale & quinoa salad	BISTRO CHICKEN 28 thinly sliced chicken breast, pan sautéed, beurre blanc served with creamy whipped potatoes
CRAB CAKE 32 jumbo lump crab, rémoulade sauce served with cole slaw and French fries	CHICKEN MILANESE 28 parmesan crusted, capers, champagne beurre blanc served with fettuccine alfredo	STEAK FRITES* 32 sliced steakhouse style topped with sauce verte served with French fries
AHI TUNA BOWL* 28 sushi rice, mango, avocado, crispy shallots, shaved fresno peppers, macadamia nuts**	PRIME MEATLOAF 28 prime sirloin, glazed served with creamy whipped potatoes	PETITE FILET MIGNON* 36 4 oz filet served with creamy whipped potatoes and sautéed spinach

SANDWICHES

&

ENTRÉE SALADS

served with cole slaw or french fries		
FISH TACOS 22 blackened fish of the day, warm tortillas, guacamole, served with cilantro rice, black beans & feta	COBB 24 grilled chicken, tomato, avocado, blue cheese, bacon, egg	
CHEESEBURGER DELUXE* OR TAVERN BURGER 22 fully dressed, sharp cheddar two griddled patties, caramelized onion, American cheese, secret sauce	PALM BEACH* 28 perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg	
FRENCH DIP* 24 thinly sliced prime rib on our house made baguette served au jus	BBQ CHICKEN 24 roasted corn, avocado, black beans, corn tortilla strips, tossed in ranch, bbq drizzle	

SIDES 5

SAUTÉED CORN	BROCCOLI	CREAMY WHIPPED POTATOES
FETTUCCHINE ALFREDO	CRISPY BRUSSELS SPROUTS	TWICE BAKED POTATO
SAUTÉED SPINACH	KALE & QUINOA SALAD	STIR-FRIED VEGETABLES
ONION RINGS		

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

COSMOPOLITAN 15
Ketel One Citron, Cointreau,
cranberry, lime

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

\$7

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