
APPETIZERS & SALADS

CAESAR* 14
grated parmesan, toasted ciabatta croutons

**DEVILED EGGS
& SUGAR BACON** 14

SPINACH & ARTICHOKE DIP 16
served with salsa and warm tortilla chips

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

LOBSTER BISQUE 14
fresh Maine lobster, sherry

GRILLED CALIFORNIA ARTICHOKEs 16
simply grilled, aioli

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

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

SEAFOOD

GRILLED TROUT 32
champagne beurre blanc, capers
add lump crab meat – 10
served with sautéed spinach

AHI TUNA STEAK* 36
sesame crusted, seared rare, sliced
served with stir-fried vegetables

CRAB CAKES 40
jumbo lump crab, rémoulade sauce
served with French fries

ATLANTIC SALMON* 34
pan-roasted or cedar planked
served with kale & quinoa salad

SHRIMP NEW ORLEANS 32
sautéed shrimp in a Creole sauce
with basmati rice, toasted baguette

ENTRÉES

BISTRO CHICKEN 30
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

PRIME MEATLOAF 30
prime sirloin, glazed
served with creamy whipped potatoes

CHEESEBURGER DELUXE* OR **TAVERN BURGER** 20
fully dressed, sharp cheddar 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 32
served with cole slaw and French fries

CHICKEN MILANESE 30
parmesan crusted, capers,
champagne beurre blanc
served with fettuccine alfredo

SIGNATURE STEAKS

STEAK FRITES* 40
sliced steakhouse style topped with sauce verte
served with French fries

RIBEYE* 54
maitre d'hôtel butter
served with a twice baked potato

PRIME RIB* 48
served au jus, grated or creamy horseradish
served with a loaded baked potato

FILET MIGNON* 56
served with béarnaise
and a loaded baked potato

POTATOES, ETC. 8

SIDES 8

BAKED POTATO

CREAMY WHIPPED POTATOES

BROCCOLI

SAUTÉED SPINACH

TWICE BAKED POTATO

FETTUCINE ALFREDO

STIR-FRIED VEGETABLES

SAUTÉED CORN

ONION RINGS

CRISPY BRUSSELS SPROUTS

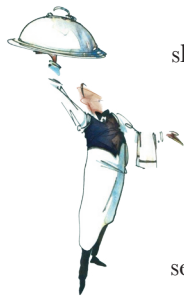
KALE & QUINOA SALAD

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	14/62
Gloria Ferrer Brut, CA	14/62
Domaine Carneros Brut Rosé, CA	24/94
Pol Roger, FR	...95
Perrier-Jouët, FR	...95
Henriot, FR	...105
Veuve Clicquot (375mL/750m), FR	...60...110

CHARDONNAY

Hess Select, Monterey, CA	14/54
Sonoma Cutrer, CA	16/62
Frank Family, Napa, CA	18/70
Cakebread, Napa, CA	...78
Flowers, Sonoma, CA	...85
Rombauer, Napa, CA	...85

SAUVIGNON BLANC

Kim Crawford, NZ	14/54
Pascal Jolivet Sancerre, FR	18/70
Duckhorn, Sonoma, CA	18/70
Ink Grade, CA	...95

MORE WHITES

Whispering Angel Rose, FR	18/70
Santa Margherita Pinot Grigio, IT	18/70
Trefethen Riesling, Napa, CA	...54

Corkage Fee \$20

CABERNET

Hess Select, Monterey, CA	14/54
Duckhorn "Decoy", Sonoma, CA	16/62
Frank Family, Napa, CA	20/78
Katherine Goldschmidt, CA	22/86
Austin Hope, Paso Robles, CA	22/86
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

Meiomi, CA	14/54
Siduri, Willamette, OR	16/62
Benton Lane, OR	16/62
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	14/54
Caymus "Emmolo", Napa, CA	16/62
The Prisoner, Red Blend, Napa, CA	20/78
Orin Swift, "8 Years in the Desert" Blend, CA	20/78
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

\$7

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