
APPETIZERS

LOBSTER BISQUE 14

fresh Maine lobster, sherry

SHANGHAI SHRIMP (6) 14

lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

DEVILED EGGS

& SUGAR BACON 14

GRILLED CALIFORNIA ARTICHOKES 14

simply grilled, aioli

SPINACH & ARTICHOKE DIP 14

served with salsa and warm tortilla chips

SALADS

add chicken, salmon* or blackened shrimp - 8

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

BEEF & 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 & quinoa salad

BISTRO CHICKEN 24

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 24

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 24

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

&

ENTRÉE SALADS

FISH TACOS 20

blackened fish of the day, warm tortillas,
guacamole, served with cilantro rice, black beans & feta

COBB 22

grilled chicken, tomato, avocado,
blue cheese, bacon, egg

CHEESEBURGER DELUXE* OR TAVERN BURGER 18

fully dressed, sharp cheddar
two griddled patties,
caramelized onion,
American cheese, secret sauce

PALM BEACH* 24

perfectly stacked crab meat, poached shrimp rémoulade,
avocado, diced tomato, chopped egg

FRENCH DIP* 22

thinly sliced prime rib on our house made baguette
served au jus

BBQ CHICKEN 22

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	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