

APPETIZERS & SALADS

DEVEILED EGGS
& SUGAR BACON 20

GRILLED CALIFORNIA ARTICHOKEs 24
simply grilled, aioli

CAESAR* 18
grated parmesan, toasted ciabatta croutons

TUNA TARTARE* 26
avocado, mango, pine nuts**,
crispy wontons

CRISPY CALAMARI 24
garlic aioli & marinara sauce

LITTLE GEM 18
grated feta, diced tomato and cucumber,
red onion, egg, green goddess dressing

SHANGHAI SHRIMP (6) 22
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

SPINACH & ARTICHOKE DIP 22
served with salsa and warm tortilla chips

THE WEDGE 18
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

ENTRÉES

BISTRO CHICKEN 38
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

CHICKEN MILANESE 38
parmesan crusted, capers, champagne beurre blanc
served with fettuccine alfredo



CHEESEBURGER DELUXE* OR TAVERN BURGER 26
fully dressed, sharp cheddar sunny side up egg 2
served with French fries, cole slaw, or onion rings

FRENCH DIP* 30
thinly sliced prime rib, served au jus
served with French fries, cole slaw, or onion rings

DELUXE BBQ RIBS 44
served with cole slaw and French fries

PRIME MEATLOAF 38
prime sirloin, glazed
served with creamy whipped potatoes

SEAFOOD

CEDARWOOD PLANKED SALMON* 42
seasoned with shallots, fresh herbs, lemon juice
served with sautéed spinach

AHI TUNA STEAK* 44
sesame crusted, seared rare, sliced
served with stir-fried vegetables

CRAB CAKES 48
jumbo lump crab, rémoulade sauce
served with French fries

SHRIMP NEW ORLEANS 36
sautéed shrimp in a Creole sauce
with basmati rice, toasted baguette

ATLANTIC SALMON* 42
pan-roasted
served with sautéed spinach

GRILLED TROUT 40
champagne beurre blanc, capers
served with sautéed spinach
add lump crab meat – 10

PALM BEACH SALAD* 30
perfectly stacked crab meat,
poached shrimp rémoulade,
avocado, diced tomato, chopped egg

SIGNATURE STEAKS

STEAK FRITES* 46
sliced steakhouse style topped with sauce verte
served with French fries

RIBEYE* 58
mâitre d’hôtel butter
served with a loaded baked potato

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

FILET MIGNON* 62
served with béarnaise and a loaded baked potato

POTATOES, ETC. 12

SIDES 12

BAKED POTATO CREAMY WHIPPED POTATOES
FETTUCCHINE ALFREDO LOADED BAKED POTATO
ONION RINGS

BROCCOLI SAUTÉED SPINACH
CRISPY BRUSSELS SPROUTS KALE & QUINOA SALAD
STIR-FRIED VEGETABLES SAUTÉED CORN

18% GRATUITTY 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.

◆ BY THE GLASS ◆

CHARDONNAY	SPARKLING/CHAMPAGNE	CABERNET
Coastal Vines, CA ...14	La Marca Prosecco, IT ...15	Coastal Vines, CA ...14
Hess Select, Monterey, CA ...17	Schramsberg “Mirabelle” Brut, CA ...19	Hess Select, Monterey, CA ...17
Sonoma Cutrer, CA ... 21	Veuve Clicquot, FR ...25	Duckhorn “Decoy”, Sonoma, CA ...19
Rombauer, Napa, CA ... 23		Frank Family, Napa, CA ...24
SAUVIGNON BLANC		PINOT NOIR
Coastal Vines, CA ...14		Coastal Vines, CA ...14
Kim Crawford, NZ ...19		Meiomi, CA ...18
Bernard Fleuriet et Fils Sancerre, FR ...22		Siduri, Willamette, OR ...21
MORE WHITES	BY THE BOTTLE ◆	MORE REDS
Whispering Angel, Rosé, FR ...18		Caymus “Emmolo” Merlot, Napa, CA ...19
Santa Margharita, Pinot Grigio, IT ...18		Turley Old Vine Zinfandel, CA ... 21
Louis Jadot Chablis, Burgundy, FR ...20		The Prisoner, Red Blend, CA ...24

SPARKLING/CHAMPAGNE	CABERNET
La Marca Prosecco, IT ...62	Coastal Vines, CA ...40
Schramsberg “Mirabelle” Brut, CA ...74	Hess Select, Monterey, CA ...60
Gruet Sauvage Blanc de Blanc, NM ...74	Duckhorn “Decoy”, Sonoma, CA ...70
Domaine Carneros Brut Rosé, CA ...82	Daou Reserve, Paso Robles, CA ...75
Möet & Chandon “Imperial” Brut, FR ...112	Turnbull, Napa, CA ...86
Veuve Clicquot, FR ...112	Frank Family, Napa, CA ...90
Perrier Jouet, FR ...112	Jordan, Alexander Valley, CA ...107
	Austin Hope (1L), Paso Robles, CA ...112
	Silver Oak, Alexander Valley, CA ...137
	Stag’s Leap Artemis, CA ...147
	Caymus, Napa, CA ...147
	Shafer One Point Five, Napa, CA ...202
CHARDONNAY	PINOT NOIR
Coastal Vines, CA ...40	Coastal Vines, CA ...40
Hess Select, Monterey, CA ...58	Meiomi, CA ...68
La Crema, Sonoma, CA ...64	Duckhorn “Migration”, CA ...74
Sonoma Cutrer, CA ...78	Siduri, Willamette, OR ...80
Rombauer, Napa, CA ...87	Martinelli, Sonoma, CA ...80
Cakebread, Napa, CA ...92	Belle Glos “Clark & Telephone”, CA ...84
Far Niente, Napa, CA ...102	Penner Ash, OR ...102
	Domaine Serene “Evenstad Reserve”, OR ...107
SAUVIGNON BLANC	MORE REDS
Coastal Vines, CA ...40	Caymus “Emmolo” Merlot, Napa, CA ...68
Le Grand Ballon, FR ...56	Klinker Brick Old Vine Zinfandel, CA ...70
Rombauer, Napa, CA ...64	Mollydooker “The Boxer” Shiraz, AU ...75
Kim Crawford, NZ ...68	Turley Old Vine Zinfandel, Napa, CA ...80
Bernard Fleuriet et Fils Sancerre, FR ...74	Stags’ Leap Petite Syrah, Napa, CA ...80
	Orin Swift “Abstract” Red Blend, Napa, CA ...80
	Paraduxx, Cabernet Blend, Napa, CA ...88
	The Prisoner, Red Blend, CA ...90
	Plumpjack Syrah, CA ...142
	Cain Five Cabernet Blend, CA ...210
MORE WHITES	◆ ON TAP ◆
Whispering Angel Rose, FR ...62	\$7
Santa Margherita Pinot Grigio, IT ...68	Stella Artois, Belgian Pilsner
Louis Jadot Chablis, Burgundy, FR ...76	Modelo Especial
Corkage Fee \$30	Blue Moon
	Coors Light

◆ COCKTAILS ◆

CHARRED GRAPEFRUIT 18	PRICKLY PEAR MARGARITA 18
Deep Eddy ruby red grapefruit vodka, charred grapefruit, basil & mint	house made prickly pear infused tequila, Cointreau, fresh sour mix
PERFECT GIN & TONIC 18	MANHATTAN 18
Monkey 47 gin, elderflower tonic, lemon	Sazerac Rye, sweet vermouth, bitters