

APPETIZERS

GRILLED CALIFORNIA ARTICHOKES 22
simply grilled, aioli

DEVILED EGGS
& SUGAR BACON 18

CRISPY CALAMARI 22
garlic aioli & marinara sauce

SHANGHAI SHRIMP (6) 20
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

SPINACH & ARTICHOKE DIP 20
served with salsa and warm tortilla chips

TUNA TARTARE* ** 24
avocado, mango, pine nuts,
crispy wontons

SALADS

add chicken, salmon* or blackened shrimp - 10

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

CAESAR* 18
grated parmesan,
toasted ciabatta croutons

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



GRILLED TROUT 34
champagne beurre blanc, capers
served with sautéed spinach
add lump crab meat – 10

ATLANTIC SALMON* 36
pan-roasted
served with sautéed spinach

BISTRO CHICKEN 32
thinly sliced chicken breast,
pan sautéed, beurre blanc
served with creamy whipped potatoes

CRAB CAKE 38
jumbo lump crab, rémoulade sauce
served with cole slaw and French fries

CHICKEN MILANESE 32
parmesan crusted, capers, champagne beurre blanc
served with fettuccine alfredo

DELUXE BBQ RIBS 36
slow-roasted
served with French fries and cole slaw

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

PRIME MEATLOAF 32
prime sirloin, glazed
served with creamy whipped potatoes

PETITE FILET MIGNON* 40
4 oz filet served with creamy whipped potatoes
and sautéed spinach

SANDWICHES

served with cole slaw, French fries, or onion rings

FISH TACOS 24
blackened fish of the day, warm tortillas,
guacamole, served with cilantro rice, black beans & feta

CHEESEBURGER DELUXE* OR TAVERN BURGER 24
fully dressed, sharp cheddar two griddled patties,
sunny side up egg 2 caramelized onion,
American cheese, secret sauce

FRENCH DIP* 28
thinly sliced prime rib on our house made baguette
served au jus

&

ENTRÉE SALADS

COBB 28
grilled chicken, tomato, avocado,
blue cheese, bacon, egg

PALM BEACH* 28
perfectly stacked crab meat, poached shrimp rémoulade,
avocado, diced tomato, chopped egg

AHI TUNA BOWL* 34
sushi rice, mango, avocado,
crispy shallots, shaved fresno peppers,
macadamia nuts**

SIDES 12

CREAMY WHIPPED POTATOES

CRISPY BRUSSELS SPROUTS

SAUTÉED SPINACH

KALE & QUINOA SALAD

BROCCOLI

STIR-FRIED VEGETABLES

FETTUCCHINE ALFREDO

ONION RINGS

SAUTÉED CORN

COLE SLAW

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.

◆ 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		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			
◆ BY THE BOTTLE ◆					

◆ BY THE BOTTLE ◆

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
CHARDONNAY		Austin Hope (1L), Paso Robles, CA	...112
Coastal Vines, CA	...40	Silver Oak, Alexander Valley, CA	...137
Hess Select, Monterey, CA	...58	Stag’s Leap Artemis, CA	...147
La Crema, Sonoma, CA	...64	Caymus, Napa, CA	...147
Sonoma Cutrer, CA	...78	Shafer One Point Five, Napa, CA	...202
Rombauer, Napa, CA	...87	PINOT NOIR	
Cakebread, Napa, CA	...92	Coastal Vines, CA	...40
Far Niente, Napa, CA	...102	Meiomi, CA	...68
SAUVIGNON BLANC		Duckhorn “Migration”, CA	...74
Coastal Vines, CA	...40	Siduri, Willamette, OR	...80
Le Grand Ballon, FR	...56	Martinelli, Sonoma, CA	...80
Rombauer, Napa, CA	...64	Belle Glos “Clark & Telephone”, CA	...84
Kim Crawford, NZ	...68	Penner Ash, OR	...102
Bernard Fleuriet et Fils Sancerre, FR	...74	Domaine Serene “Evenstad Reserve”, OR	...107
MORE WHITES		MORE REDS	
Whispering Angel Rose, FR	...62	Caymus “Emmolo” Merlot, Napa, CA	...68
Santa Margherita Pinot Grigio, IT	...68	Klinker Brick Old Vine Zinfandel, CA	...70
Louis Jadot Chablis, Burgundy, FR	...76	Mollydooker “The Boxer” Shiraz, AU	...75
Corkage Fee \$30		Turley Old Vine Zinfandel, Napa, CA	...80
		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

◆ 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		COSMOPOLITAN 18	
Monkey 47 gin, elderflower tonic, lemon		Ketel One Citron, Cointreau,	cranberry, lime

◆ ON TAP ◆

\$7
Stella Artois, Belgian Pilsner
Modelo Especial
Blue Moon
Coors Light