

APPETIZERS & SALADS

DEVILED EGGS
& SUGAR BACON 14

CAESAR* 14
grated parmesan, toasted croutons

SPINACH & ARTICHOKE DIP 14
served with salsa and warm tortilla chips

SHANGHAI SHRIMP (6) 14
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

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

CRISPY CALAMARI 16
garlic aioli & marinara sauce

CALIFORNIA ARTICHOKEs 14
simply grilled, aioli

THE WEDGE 14
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

GREEK SALAD 14
chickpeas, tomato, cucumber, red pepper, feta

LOBSTER BISQUE 12
fresh Maine lobster, sherry

SEAFOOD

GRILLED TROUT 30
champagne beurre blanc, capers
add lump crab meat – 10
served with sautéed spinach

AHI TUNA STEAK* 32
sesame crusted, seared rare, sliced
served with stir-fried vegetables

CRAB CAKES 36
jumbo lump crab, rémoulade sauce
served with French fries

ATLANTIC SALMON* 30
pan-roasted
served with kale & quinoa salad

CEDARWOOD PLANKED SALMON* 30
seasoned with shallots, fresh herbs, lemon juice
served with sautéed spinach

ENTRÉES

BISTRO CHICKEN 28
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

PRIME MEATLOAF 28
prime sirloin, glazed
served with creamy whipped potatoes

CHEESEBURGER DELUXE* OR TAVERN BURGER 20
fully dressed, sharp cheddar sunny side up egg 2
two griddled patties, caramelized onion, American cheese, secret sauce
served with cole slaw or French fries

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

DELUXE BBQ RIBS 30
served with cole slaw and French fries

CHICKEN MILANESE 28
parmesan crusted, capers,
champagne beurre blanc
served with fettuccine alfredo

SIGNATURE STEAKS

STEAK FRITES* 36
sliced steakhouse style topped with sauce verte
served with French fries

RIBEYE* 52
maitre d'hôtel butter
served with a twice baked potato

PRIME RIB* 46
served au jus, grated or creamy horseradish
served with a loaded baked potato

FILET MIGNON* 54
served with béarnaise
and a loaded baked potato

POTATOES, ETC. 8

SIDES 8

BAKED POTATO

CREAMY WHIPPED POTATOES

BROCCOLI

SAUTÉED SPINACH

TWICE BAKED POTATO

FETTUCCHINE ALFREDO

CRISPY BRUSSELS SPROUTS

BUTTER BEANS

ONION RINGS

STIR-FRIED VEGETABLES

SAUTÉED CORN

KALE & QUINOA SALAD

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.



COCKTAILS

CHARRED GRAPEFRUIT 15

Deep Eddy ruby red grapefruit vodka,
charred grapefruit, basil & mint

PRICKLY PEAR MARGARITA 15

house made prickly pear infused Corazon tequila,
Cointreau, fresh sour mix, salted rim

PERFECT GIN & TONIC 16

Monkey 47 gin, elderflower tonic, lemon

MANHATTAN 15

Sazerac Rye, sweet vermouth, bitters

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT14/54

Louis de Grenelle, FR14/54

Schramsberg “Mirabelle” Brut, CA18/70

Piper-Heidseck, FR...74

Domaine Carneros Brut Rose, CA...80

Möet & Chandon “Imperial” Brut, FR...100

Veuve Clicquot, FR...110

CHARDONNAY

Coastal Vines, CA14/40

Joseph Drouhin Macon-Villages, FR14/54

Hess, Monterey, CA16/62

Sonoma Cutrer, CA17/68

Rombauer, Napa, CA...78

Cakebread, Napa, CA...88

Mount Eden, Santa Cruz Mountains, CA...145

SAUVIGNON BLANC

Coastal Vines, CA14/40

Kim Crawford, NZ14/54

East Side Crossing, CA16/62

Comte de la Chevaliere Sancerre, FR18/68

Henri Bourgeois, Pouilly-Fume, FR18/68

Domaine Vacheron “Les Romains”, FR...145

MORE WHITES

Coastal Vines Pinot Grigio, CA14/40

Konstantin Frank Riesling, NY14/54

Richter Riesling, Mosel, GER15/56

Caymus Conundrum White Blend, CA16/62

Peter Zemmer Pinot Grigio, Alto Adige IT18/68

Whispering Angel Rose, FR18/68

Corkage Fee \$20

CABERNET

Coastal Vines, CA14/40

Duckhorn “Decoy”, Sonoma, CA16/62

Quilt, Napa, CA20/78

Austin Hope (1L), Paso Robles, CA20/110

Trefethen, Dragon’s Tooth Estate, CA22/86

Robert Sinskey “Point of View”, CA...88

Orin Swift “Palermo”, CA...115

Shafer TD-9, CA...120

Caymus, CA...125

Heitz Cellars “C91” , CA...150

Nickel & Nickel, Napa, CA...180

Faust “The Pact”, Coombsville, CA...185

PINOT NOIR

Coastal Vines, CA14/40

Meiomi, CA14/54

Ken Wright, OR16/62

Walt “La Brisa”, CA18/70

Siduri, Willamette, OR...70

Belle Glos “Clark & Telephone”, CA...78

Martinelli, Sonoma, CA...82

Kistler, Sonoma Coast, CA...135

Sea Smoke “Southing”, CA...185

MORE REDS

Eruption, Red Blend, High Valley, CA16/62

D’Arenburg “Footbolt”, Shiraz, AU16/62

Orin Swift “Advice from John” Merlot, CA18/70

The Prisoner, Red Blend, Napa, CA20/88

Turley Juvenile Zinfandel, CA...78

Robert Foley “The Griffin” Blend, CA...85

Orin Swift, 8 Years in the Desert Zinfandel Blend, CA...88

Tenuto San Guido Le Difese Blend, IT...95

Textbook “Mise En Place” Cabernet Blend, CA...110

Mollydooker “Carnival of Love” Shiraz, AU...145

Tommasi Amarone, IT...145

ON TAP

\$7

Bearded Iris, Homestyle IPA

Stella Artois, Belgian Pilsner

Half Batch Seasonal

Miller Lite