APPETIZERS

Deviled Eggs & Sugar Bacon 14

Spinach & Artichoke Dip 14
served with salsa and warm tortilla chips

Crispy Calamari 16
garlic aioli & marinara sauce

Wagyu Meatballs 18
marinara sauce, whipped ricotta

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

Grilled California Artichokes 14
simply grilled, aioli

SOUP & SALADS

The Wedge 14
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

Caesar* 14
grated parmesan, toasted croutons

Little Gem 14
grated feta, diced tomato and cucumber, red onion, egg, green goddess dressing

Lobster Bisque 14
fresh Maine lobster, sherry

SEAFOOD

Atlantic Salmon* 34
pan-roasted
served with kale & quinoa salad

Crab Cakes 40
jumbo lump crab, whole grain mustard sauce
served with French fries

Ahi Tuna Steak* 34
sesame crusted, seared rare, sliced
served with stir-fried vegetables

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

Cedarwood Planked Salmon* 34
seasoned with shallots, fresh herbs, lemon juice
served with sautéed spinach

Palm Beach Salad* 28
perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg

ENTRÉES

Cobb Salad 26
grilled chicken, tomato, avocado, blue cheese, bacon, egg

Classic Cheeseburger* 20
fully dressed, sharp cheddar
sunny side up egg - 2
served with cole slaw or French fries

Prime Meatloaf 28
prime sirloin, glazed
served with creamy whipped potatoes

Prime Rib French Dip 28
served with cole slaw and French fries

Deluxe BBQ Ribs 32
served with cole slaw and French fries

Tavern Burger 20
two griddled patties, caramelized onion, American cheese, secret sauce
served with cole slaw or French fries

Bistro Chicken 28
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

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
maître 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

SIDES 8

Baked Potato

Creamy Whipped Potatoes

Broccoli

Sautéed Spinach

Onion Rings

Twice Baked Potato

Butter Beans

Kale & Quinoa Salad

Crispy Brussels Sprouts

Fettuccine Alfredo

Stir-Fried Vegetables

Sautéed Corn

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

Perfect Gin & Tonic 16
Monkey 47 gin, elderflower tonic, lemon

Prickly Pear Margarita 15
house made prickly pear infused Corazon tequila,
Cointreau, fresh sour mix, salted rim

Weller Old Fashioned 20
Antique 107, muddled orange,
Luxardo cherry

BY THE GLASS & BOTTLE

Sparkling/Champagne

La Marca Prosecco, IT	14/54
Louis de Grenelle, FR	14/54
Schramsberg "Mirabelle" Brut, CA	18/70
Piper-Heidseck, FR	...74
Domaine Carneros Brut Rose, CA	...80
Möet & Chandon "Imperial" Brut, FR	...100
Veuve Clicquot, FR	...110

Chardonnay

Coastal Vines, CA	14/40
Joseph Drouhin Macon-Villages, FR	14/54
Hess, Monterey, CA	16/62
Sonoma Cutrer, CA	17/68
Rombauer, Napa, CA	...78
Cakebread, Napa, CA	...88
Mount Eden, Santa Cruz Mountains, CA	...145

Sauvignon Blanc

Coastal Vines, CA	14/40
Kim Crawford, NZ	14/54
East Side Crossing, CA	16/62
Comte de la Chevaliere Sancerre, FR	18/68
Henri Bourgeois, Pouilly-Fume, FR	18/68
Domaine Vacheron "Les Romains", FR	...145

More Whites

Coastal Vines Pinot Grigio, CA	14/40
Konstantin Frank Riesling, NY	14/54
Richter Riesling, Mosel, GER	15/56
Caymus Conundrum White Blend, CA	16/62
Peter Zemmer Pinot Grigio, Alto Adige IT	18/68
Whispering Angel Rose, FR	18/68

Corkage Fee $20

Cabernet

Coastal Vines, CA	14/40
Duckhorn "Decoy", Sonoma, CA	16/62
Quilt, Napa, CA	20/78
Austin Hope (1L), Paso Robles, CA	20/110
Daou Reserve, Paso Robles, CA	22/86
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, CA	14/40
Meiomi, CA	14/54
Ken Wright, OR	16/62
Walt "La Brisa", CA	18/70
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, CA	16/62
D'Arenburg "Footbolt", Shiraz, AU	16/62
Orin Swift "Advice from John" Merlot, CA	18/70
The Prisoner, Red Blend, Napa, CA	20/88
Trefethen, Dragon's Tooth Estate, CA	22/86
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
Mollydooker "Carnival of Love" Shiraz, AU	...145
Tommasi Amarone, IT	...145

ON TAP

$7

Bearded Iris, Homestyle IPA

Half Batch Seasonal

Stella Artois, Belgian Pilsner

Miller Lite