

APPETIZERS

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

DEVEILED EGGS
& SUGAR BACON 14

CALIFORNIA ARTICHOKEs 14
simply grilled, aioli

LOBSTER BISQUE 12
fresh Maine lobster, sherry

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

CRISPY CALAMARI 16
garlic aioli & marinara sauce

SALADS

chicken, salmon*, blackened shrimp - 6, filet medallions* - 10

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

CAESAR* 14
grated parmesan, toasted croutons

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

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

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 22
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 22
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 22
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

BBQ CHICKEN 22
roasted corn, avocado, black beans, corn tortilla strips,
tossed in ranch, bbq drizzle

CHEESEBURGER DELUXE* OR TAVERN BURGER 18
fully dressed, sharp cheddar two griddled patties,
sunny side up egg 2 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

COBB 20
grilled chicken, tomato, avocado,
blue cheese, bacon, egg

SIDES 5

SAUTÉED SPINACH

CREAMY WHIPPED POTATOES

BROCCOLI

BUTTER BEANS

ONION RINGS

CRISPY BRUSSELS SPROUTS

FETTUCCHINE ALFREDO

KALE & QUINOA SALAD

SAUTÉED CORN

STIR-FRIED VEGETABLES

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

COSMOPOLITAN 15
Grey Goose Citron, Cointreau,
cranberry, lime

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
Trefethen, Dragon’s Tooth Estate, 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
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