

---

## APPETIZERS & SALADS

---

DEILED EGGS  
& SUGAR BACON 14

CAESAR\* 14  
grated parmesan, toasted ciabatta 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

GRILLED CALIFORNIA ARTICHOKEs 14  
simply grilled, aioli

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

LOBSTER BISQUE 12  
fresh Maine lobster, sherry

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

---

## 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

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

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

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  
mâitre 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

---

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

---

## SIDES 8

---

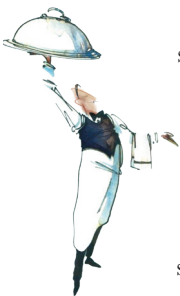
BROCCOLI  
SAUTÉED SPINACH  
CRISPY BRUSSELS SPROUTS  
BUTTER BEANS  
STIR-FRIED VEGETABLES  
SAUTÉED CORN  
KALE & QUINOA SALAD

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

PRICKLY PEAR MARGARITA 15  
 house made prickly pear infused tequila,  
 Cointreau, fresh sour mix

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, 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

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

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

Konstantin Frank Riesling, NY	14/54
Caymus Conundrum White Blend, CA	16/62
Peter Zemmer Pinot Grigio, Alto Adige IT	18/68
Whispering Angel Rose, FR	18/68

CABERNET

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

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

Château d'Issan Red Blend, Margaux, FR	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

Corkage Fee \$20

---

ON TAP

---

\$7

Bearded Iris, Homestyle IPA

Stella Artois, Belgian Pilsner

Half Batch Seasonal

Miller Lite