
APPETIZERS & SALADS

GRILLED CALIFORNIA ARTICHOKES 24
simply grilled, aioli

SHANGHAI SHRIMP (6) 24
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

TUNA TARTARE* ** 28
avocado, mango, pine nuts,
crispy wontons

DEVILED EGGS
& SUGAR BACON 20

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

ENTRÉES

BISTRO CHICKEN 42
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

PRIME MEATLOAF 44
prime sirloin, glazed
served with creamy whipped potatoes

CHEESEBURGER DELUXE* OR TAVERN BURGER 28
fully dressed, sharp cheddar sunny side up egg 2
two griddled patties, caramelized onion,
American cheese, secret sauce
served with French fries, cole slaw, or onion rings

DELUXE BBQ RIBS 48
served with cole slaw and French fries

CHICKEN MILANESE 42
parmesan crusted, capers, champagne beurre blanc
served with fettuccine alfredo

SEAFOOD

CEDARWOOD PLANKED SALMON* 46
seasoned with shallots, fresh herbs, lemon juice
served with sautéed spinach

AHI TUNA STEAK* 48
sesame crusted, seared rare, sliced
served with stir-fried vegetables

CRAB CAKES 52
jumbo lump crab, rémoulade sauce
served with French fries

ATLANTIC SALMON* 46
pan-roasted
served with roasted cauliflower

GRILLED TROUT 40
champagne beurre blanc, capers
served with sautéed spinach
add lump crab meat – 10

PALM BEACH SALAD* 32
perfectly stacked crab meat,
poached shrimp rémoulade,
avocado, diced tomato, chopped egg

SIGNATURE STEAKS

STEAK FRITES* 46
sliced steakhouse style topped with sauce verte
served with French fries

RIBEYE* 58
maitre d'hôtel butter
served with a loaded baked potato

PRIME RIB* 50
served au jus, grated or creamy horseradish
served with a loaded baked potato

FILET MIGNON* 64
served with béarnaise
and a loaded baked potato

POTATOES, ETC 12

BAKED POTATO

CREAMY WHIPPED POTATOES

ONION RINGS

LOADED BAKED POTATO

FETTUCCHINE ALFREDO

SIDES 12

BROCCOLI

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

ROASTED CAULIFLOWER

STIR-FRIED VEGETABLES

SAUTÉED CORN

SPLIT PLATE CHARGE \$12

*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	
Rombauer, Napa, CA	... 21	La Marca Prosecco, IT	...15	Turnbull, Napa, CA	...21
Far Niente, Napa, CA	...24	Veuve Clicquot, FR	...25	Austin Hope, Paso Robles, CA	...23
				Caymus, Napa, CA	...26
SAUVIGNON BLANC				PINOT NOIR	
Kim Crawford, NZ	...19			Siduri, Willamette, OR	...20
Les Fontenelles Sancerre, FR	...22	EnRoute, Russian River Valley, CA	...21		
MORE WHITES		MORE REDS			
Whispering Angel, Rosé, FR	...19	Orin Swift, "Advice from John" Merlot, CA	...19		
Santa Margherita, Pinot Grigio, IT	...19	The Prisoner, Red Blend, Napa, CA	... 24		

◆ BY THE BOTTLE ◆

SPARKLING/CHAMPAGNE		CABERNET	
La Marca Prosecco, IT	...62	Hess Select, Monterey, CA	...60
Gruet Sauvage Blanc de Blanc, NM	...74	Orin Swift, Palermo, Napa Valley, CA	...74
Domaine Carneros Brut Rosé, CA	...82	Daou Reserve, Paso Robles, CA	...78
Möet & Chandon "Imperial" Brut, FR	...102	Turnbull, Napa, CA	...80
Veuve Clicquot, FR	...112	Frank Family, Napa, CA	...94
		Caymus, Napa Valley, CA	...100
		Austin Hope (1L), Paso Robles, CA	...112
		Heitz Cellar, Napa, CA	...122
		Silver Oak, Alexander Valley, CA	...132
		Nickel & Nickel "CC Ranch", Napa, CA	...197
		Caymus "Special Selection", Napa, CA	...387
CHARDONNAY		PINOT NOIR	
Hess Select, Monterey, CA	...58	Meiomi, CA	...68
La Crema, Sonoma, CA	...64	Siduri, Willamette, OR	...78
Caymus "Mer Soleil" Silver, CA	...68	Martinelli, Sonoma, CA	...80
Sonoma Cutrer, CA	...74	EnRoute, Russian River Valley, CA	...80
Rombauer, Napa, CA	...80	Belle Glos "Clark & Telephone", CA	...84
Far Niente, Napa, CA	...90	Joseph Phelps "Freestone", CA	...90
Cakebread, Napa, CA	...92		
SAUVIGNON BLANC		MORE REDS	
Kim Crawford, NZ	...62	Catena Malbec, Mendoza, AR	...56
Twomey by Silver Oak, CA	...76	Orin Swift "Advice from John" Merlot, CA	...68
Les Fontenelles Sancerre, FR	...80	Orin Swift, 8 Years in the Desert Zinfandel, CA	...87
Cloudy Bay, NZ	...80	Stags' Leap Petite Syrah, Napa, CA	...87
		Chateau Gaby Bordeaux, FR	...88
		The Prisoner, Red Blend, Napa, CA	...90
		Cain Five Cabernet Blend, Napa, CA	...210
MORE WHITES			
Brooks Riesling, OR	...56		
Whispering Angel Rose, FR	...64		
Santa Margherita Pinot Grigio, IT	...70		

Corkage Fee \$30

◆ COCKTAILS ◆

CHARRED GRAPEFRUIT 20	PRICKLY PEAR MARGARITA 22
Deep Eddy ruby red grapefruit vodka, charred grapefruit, basil & mint	house made prickly pear infused tequila, Cointreau, fresh sour mix
PERFECT GIN & TONIC 20	MANHATTAN 20
Monkey 47 gin, elderflower tonic, lemon	Sazerac Rye, sweet vermouth, bitters

◆ ON TAP ◆

\$9
Funky Buddah Floridian, Hefeweizen
Goose Island, IPA
Stella Artois, Belgian Pilsner
Corona