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## APPETIZERS & SALADS

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### GRILLED CALIFORNIA ARTICHOKE 22

simply grilled, aioli

### TUNA TARTARE\* \*\* 26

avocado, mango, pine nuts,  
crispy wontons

SHANGHAI SHRIMP (6) 22  
lightly battered jumbo shrimp tossed  
in sweet & spicy sauce, served with ponzu

### 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  
add chicken, salmon\* or blackened shrimp -12

THE WEDGE 18  
iceberg lettuce, chopped bacon, cucumber, egg  
blue cheese or thousand island

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## ENTRÉES

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CHICKEN MILANESE 36  
parmesan crusted, capers,  
champagne beurre blanc  
served with fettuccine alfredo

ATLANTIC SALMON\* 40  
pan-roasted  
served with roasted cauliflower

BISTRO CHICKEN 36  
thinly sliced chicken breast,  
pan sautéed, beurre blanc  
served with creamy whipped potatoes

CEDARWOOD PLANKED SALMON\* 40  
seasoned with shallots, fresh herbs, lemon juice  
served with sautéed spinach

PRIME MEATLOAF 36  
prime sirloin, glazed  
served with creamy whipped potatoes

DELUXE BBQ RIBS 38  
slow-roasted  
served with French fries and cole slaw

STEAK FRITES\* 38  
sliced steakhouse style topped with sauce verte  
served with French fries

CRAB CAKE 40  
jumbo lump crab, rémoulade sauce  
served with cole slaw and French fries

PETITE FILET MIGNON\* 42  
4 oz filet served with creamy whipped potatoes  
and sautéed spinach

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## SANDWICHES

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served with cole slaw, French fries, or onion rings

FISH TACOS 26  
blackened fish of the day, warm tortillas,  
guacamole, served with cilantro rice, black beans

FRENCH DIP\* 30  
thinly sliced prime rib on our house made baguette  
served au jus

CHEESEBURGER DELUXE\* OR TAVERN BURGER 26  
fully dressed, sharp cheddar sunny side up egg 2  
two griddled patties,  
caramelized onion,  
American cheese, secret sauce

TURKEY AVOCADO SANDWICH 24  
butter lettuce, Havarti cheese, aioli, red onion,  
multigrain bread

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## ENTRÉE SALADS

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COBB 30  
grilled chicken, tomato, avocado,  
blue cheese, bacon, egg

PALM BEACH\* 30  
perfectly stacked crab meat,  
poached shrimp rémoulade, avocado,  
diced tomato, chopped egg

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## SIDES 12

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SAUTÉED SPINACH

CREAMY WHIPPED POTATOES

CRISPY BRUSSELS SPROUTS

BROCCOLI

SAUTÉED CORN

STIR-FRIED VEGETABLES

ONION RINGS

FETTUCCINE ALFREDO

ROASTED CAULIFLOWER

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	...21	EnRoute, Russian River Valley, CA	...21		
MORE WHITES		MORE REDS			
Whispering Angel, Rosé, FR	...19	Orin Swift, "Advice from John" Merlot, CA	...19		
Santa Margharita, 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
CHARDONNAY		Austin Hope (1L), Paso Robles, CA	...112
Hess Select, Monterey, CA	...58	Heitz Cellar, Napa, CA	...122
La Crema, Sonoma, CA	...64	Silver Oak, Alexander Valley, CA	...132
Caymus "Mer Soleil" Silver, CA	...68	Nickel & Nickel "CC Ranch", Napa, CA	...197
Sonoma Cutrer, CA	...74	Caymus "Special Selection", Napa, CA	...387
Rombauer, Napa, CA	...80	PINOT NOIR	
Far Niente, Napa, CA	...90	Meiomi, CA	...68
Cakebread, Napa, CA	...92	Siduri, Willamette, OR	...78
		Martinelli, Sonoma, CA	...80
SAUVIGNON BLANC		EnRoute, Russian River Valley, CA	...80
Kim Crawford, NZ	...62	Belle Glos "Clark & Telephone", CA	...84
Twomey by Silver Oak, CA	...76	Joseph Phelps "Freestone", CA	...90
Les Fontenelles Sancerre, FR	...80	MORE REDS	
Cloudy Bay, NZ	...80	Catena Malbec, Mendoza, AR	...56
		Orin Swift "Advice from John" Merlot, CA	...68
MORE WHITES		Orin Swift, 8 Years in the Desert Zinfandel, CA	...87
Brooks Riesling, OR	...56	Stags' Leap Petite Syrah, Napa, CA	...87
Whispering Angel Rose, FR	...64	Chateau Gaby Bordeaux, FR	...88
Santa Margherita Pinot Grigio, IT	...70	The Prisoner, Red Blend, Napa, CA	...90
		Cain Five Cabernet Blend, Napa, CA	...210

Corkage Fee \$30

◆ COCKTAILS ◆

<b>CHARRED GRAPEFRUIT</b> 20	<b>PRICKLY PEAR MARGARITA</b> 22
Deep Eddy ruby red grapefruit vodka, charred grapefruit, basil & mint	house made prickly pear infused tequila, Cointreau, fresh sour mix
<b>PERFECT GIN &amp; TONIC</b> 20	<b>COSMOPOLITAN</b> 20
Monkey 47 gin, elderflower tonic, lemon	Grey Goose Citron, Cointreau, cranberry, lime

◆ ON TAP ◆

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