

---

## APPETIZERS & SALADS

---

**CAESAR\*** 14  
grated parmesan, toasted ciabatta croutons

**DEVILED EGGS  
& SUGAR BACON** 14

**SPINACH & ARTICHOKE DIP** 16  
served with salsa and warm tortilla chips

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

**LOBSTER BISQUE** 14  
fresh Maine lobster, sherry

**GRILLED CALIFORNIA ARTICHOKEs** 16  
simply grilled, aioli

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

**HEIRLOOM TOMATO SALAD** 20  
burrata, extra virgin olive oil, basil

**SHANGHAI SHRIMP (6)** 16  
lightly battered jumbo shrimp tossed  
in sweet & spicy sauce, served with ponzu

---

## SEAFOOD

---

**CEDARWOOD PLANKED SALMON\*** 32  
seasoned with shallots, fresh herbs, lemon juice  
served with sautéed spinach

**CRAB CAKES** 38  
jumbo lump crab, rémoulade sauce  
served with French fries

**GRILLED TROUT** 32  
champagne beurre blanc, capers  
add lump crab meat – 10  
served with sautéed spinach

**AHI TUNA STEAK\*** 34  
sesame crusted, seared rare, sliced  
served with stir-fried vegetables

**SNAPPER VERACRUZ\*** 42  
pan-seared to perfection and adorned with  
a zesty Veracruz sauce bursting with tomatoes,  
onions, capers, and olives over basmati rice

**ATLANTIC SALMON\*** 32  
pan-roasted  
served with kale & quinoa salad

---

## ENTRÉES

---

**BISTRO CHICKEN** 30  
thinly sliced chicken breast, pan sautéed, beurre blanc  
served with creamy whipped potatoes

**PRIME MEATLOAF** 30  
prime sirloin, glazed  
served with creamy whipped potatoes

**PRIME PORK CHOP\*** 38  
sesame, ginger, soy glaze  
served with creamy whipped potatoes

**CHEESEBURGER DELUXE\*** OR **TAVERN BURGER** 22  
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

**CHICKEN MILANESE** 30  
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  
#1855 cut, maître d'hôtel butter  
served with a loaded 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 10

---

CREAMY WHIPPED POTATOES

SAUTÉED SPINACH

BROCCOLINI

KALE & QUINOA SALAD

BUTTER BEANS

CRISPY BRUSSELS SPROUTS

BAKED POTATO

SAUTÉED CORN

STIR-FRIED VEGETABLES

FETTUCINE ALFREDO

ONION RINGS

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 18  
Deep Eddy ruby red grapefruit vodka,  
charred grapefruit, basil & mint

PERFECT GIN & TONIC 18  
Monkey 47 gin, elderflower tonic, lemon

PRICKLY PEAR MARGARITA 18  
house made prickly pear infused tequila,  
Cointreau, fresh sour mix

MANHATTAN 18  
Sazerac Rye, sweet vermouth, bitters

---

## BY THE GLASS & BOTTLE

---

### SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	14/54
Schramsberg "Mirabelle" Brut, CA	16/72
Piper-Heidseck Cuvée 1785 Brut, FR	20/84
Möet & Chandon "Imperial" Brut, FR	...100
Veuve Clicquot, FR	...110
Tattinger Brut La Francaise, FR	...160
Pol Roger Brut Extra Cuvée de Reserve, FR	...180

### CHARDONNAY

Sonoma Cutrer, CA	16/62
Rombauer, Napa, CA	18/78
Jordan, Russian River, CA	20/84
Cakebread, Napa, CA	...88
Far Niente, Napa, CA	...97
Kistler Sonoma Mountain, CA	...165

### SAUVIGNON BLANC

Kim Crawford, NZ	14/54
Groth, Oakville, CA	16/62
Sancerre, FR	16/62
Duckhorn, Sonoma, CA	...68

### MORE WHITES

Trefethen Riesling, Napa, CA	14/52
Whispering Angel Rose, FR	14/54
Santa Margherita Pinot Grigio, IT	16/62

### CABERNET

Hess Select, Monterey, CA	14/54
Duckhorn "Decoy", Sonoma, CA	16/62
Austin Hope, Paso Robles, CA	20/82
Frank Family, Napa, CA	20/82
Caymus, Napa, CA	...120
Justin Isosceles, Paso Robles, CA	...120
Silver Oak, Alexander Valley, CA	...130
Jordan, Alexander Valley, CA	...145
Groth, Oakville, CA	...145
Stag's Leap "Artemis", Napa, CA	...160
Heitz Cellars Lot C-91, CA	...195

### PINOT NOIR

Meiomi, CA	14/54
Siduri, Willamette Valley, OR	16/62
Alexana Mosaic, Dundee Hills, OR	20/84
Ken Wright, Willamette Valley, OR	...74
Belle Glos "Clark & Telephone", CA	...78
Goldeneye, Anderson Valley, CA	...90
Patz & Hall, Hyde Vineyard, CA	...135
Paul Hobbs, Russian River Valley, CA	...145
Kistler, Sonoma, CA	...155

### MORE REDS

Seghesio Zinfandel, CA	16/68
Orin Swift "Advice from John" Merlot, CA	16/72
The Prisoner Red Blend, Napa, CA	18/82
Catena Malbec, AR	20/88
Saldo Zinfandel, CA	...78
Qupé Syrah, Central Coast, CA	...84
Orin Swift, 8 Years in the Desert Zinfandel Blend, CA	...88
Stags' Leap Petite Syrah, Napa, CA	...92
Jean-Louis Chave, Côtes-du-Rhône, FR	...92
Orin Swift "Abstract" Red Blend, CA	...105
Tommasi Amarone, IT	...165

Corkage Fee \$20

---

## ON TAP

---

\$7

Good People, IPA  
Stella Artois, Belgian Pilsner  
Michelob Ultra  
Coors Light