

APPETIZERS & SALADS

CAESAR* 16
grated parmesan, toasted croutons

DEVEILED EGGS
& SUGAR BACON 16

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

LITTLE GEM 16
grated feta, diced tomato and cucumber,
red onion, egg, green goddess dressing

LOBSTER BISQUE 16
fresh Maine lobster, sherry

GRILLED CALIFORNIA ARTICHOKEs 16
simply grilled, aioli

THE WEDGE 16
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

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

SHANGHAI SHRIMP (6) 18
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 32
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

PRIME MEATLOAF 32
prime sirloin, glazed
served with creamy whipped potatoes

PRIME PORK CHOP* 40
sesame, ginger, soy glaze
served with creamy whipped potatoes

CHEESEBURGER DELUXE* OR TAVERN BURGER 22
fully dressed, sharp cheddar two griddled patties, caramelized onion,
sunny side up egg 2 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 32
parmesan crusted, capers,
champagne beurre blanc
served with fettuccine alfredo

SIGNATURE STEAKS

STEAK FRITES* 38
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* 48
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

FETTUCCHINE 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

PRICKLY PEAR MARGARITA 18

house made prickly pear infused tequila,
Cointreau, fresh sour mix

PERFECT GIN & TONIC 18

Monkey 47 gin, elderflower tonic, lemon

MANHATTAN 18

Sazerac Rye, sweet vermouth, bitters

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT14/54

Schramsberg “Mirabelle” Brut, CA16/72

Piper-Heidseck Cuvée 1785 Brut, FR20/84

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

Coastal Vines, CA14/40

Sonoma Cutrer, CA16/62

Rombauer, Napa, CA18/78

Jordan, Russian River, CA20/84

Cakebread, Napa, CA...88

Far Niente, Napa, CA...97

Kistler Sonoma Mountain, CA...165

SAUVIGNON BLANC

Kim Crawford, NZ14/54

East Side Crossing, CA16/62

Groth, Oakville, CA16/62

Sancerre, FR16/62

Duckhorn, Sonoma, CA...68

MORE WHITES

Coastal Vines Pinot Grigio, CA14/40

Trefethen Riesling, Napa, CA14/52

Whispering Angel Rose, FR14/54

Santa Margherita Pinot Grigio, IT16/62

Corkage Fee \$20

CABERNET

Coastal Vines, CA14/40

Hess Select, Monterey, CA14/54

Duckhorn “Decoy”, Sonoma, CA16/62

Austin Hope, Paso Robles, CA20/82

Frank Family, Napa, CA20/82

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

Coastal Vines, CA14/40

Meiomi, CA14/54

Siduri, Willamette Valley, OR16/62

Alexana Mosaic, Dundee Hills, OR20/84

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, CA16/68

Orin Swift “Advice from John” Merlot, CA16/72

The Prisoner Red Blend, Napa, CA18/82

Catena Malbec, AR20/88

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

ON TAP

\$7

Good People, IPA

Stella Artois, Belgian Pilsner

Michelob Ultra

Coors Light