
APPETIZERS

LOBSTER BISQUE 14

fresh Maine lobster, sherry

SHANGHAI SHRIMP (6) 16

lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

DEVILED EGGS

& SUGAR BACON 14

GRILLED CALIFORNIA ARTICHOKES 14

simply grilled, aioli

SPINACH & ARTICHOKE DIP 14
served with salsa and warm tortilla chips

SALADS

add chicken, salmon* or blackened shrimp - 6

LITTLE GEM 14

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

CAESAR* 14

grated parmesan, toasted ciabatta croutons

THE WEDGE 14

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



HEIRLOOM TOMATO SALAD 20

burrata, extra virgin olive oil, basil

ENTRÉES

GRILLED TROUT 24

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

ATLANTIC SALMON* 24

pan-roasted
served with kale & quinoa salad

BISTRO CHICKEN 22

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

CRAB CAKE 28

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

CHICKEN MILANESE 22

parmesan crusted, capers, champagne beurre blanc
served with fettuccine alfredo

STEAK FRITES* 28

sliced steakhouse style topped with
sauce verte served with French fries

AHI TUNA BOWL* 24

sushi rice, mango, avocado,
crispy shallots, shaved fresno peppers,
macadamia nuts**

PRIME MEATLOAF 22

prime sirloin, glazed
served with creamy whipped potatoes

PETITE FILET MIGNON* 32

4 oz filet served with creamy whipped potatoes
and sautéed spinach

SANDWICHES

served with cole slaw or french fries

&

ENTRÉE SALADS

FISH TACOS 20

blackened fish of the day, warm tortillas,
guacamole, served with cilantro rice, black beans & feta

COBB 20

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

CHEESEBURGER DELUXE* OR TAVERN BURGER 18

fully dressed, sharp cheddar
sunny side up egg 2

two griddled patties,
caramelized onion,

American cheese, secret sauce

PALM BEACH* 24

perfectly stacked crab meat, poached shrimp rémoulade,
avocado, diced tomato, chopped egg

FRENCH DIP* 22

thinly sliced prime rib on our house made baguette
served au jus

STEAK SALAD* 28

filet mignon, blue cheese wedge,
vine ripe tomatoes

SIDES 7

CREAMY WHIPPED POTATOES

SAUTÉED CORN

BUTTER BEANS

FETTUCINE ALFREDO

KALE & QUINOA SALAD

CRISPY BRUSSELS SPROUTS

ONION RINGS

SAUTÉED SPINACH

BROCCOLINI

STIR-FRIED VEGETABLES

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

COSMOPOLITAN 18
Grey Goose Citron, Cointreau,
cranberry, lime

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