

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

chicken, salmon*, blackened shrimp - 6, filet medallions* - 10

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

Coastal Vines, CA	14/40
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
East Side Crossing, CA	16/62
Groth, Oakville, CA	16/62
Sancerre, FR	16/62
Duckhorn, Sonoma, CA	...68

MORE WHITES

Coastal Vines Pinot Grigio, CA	14/40
Trefethen Riesling, Napa, CA	14/52
Whispering Angel Rose, FR	14/54
Santa Margherita Pinot Grigio, IT	16/62

Corkage Fee \$20

CABERNET

Coastal Vines, CA	14/40
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

Coastal Vines, CA	14/40
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

ON TAP

\$7

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