
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

BEEt & GOAT CHEESE SALAD** 14
oven roasted beets, pecans, warm goat cheese

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 broccoli

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

BROCCOLI

SAUTÉED SPINACH

BAKED POTATO

CRISPY BRUSSELS SPROUTS

BUTTER BEANS

FETTUCCHINE ALFREDO

STIR-FRIED VEGETABLES

SAUTÉED CORN

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 15
Deep Eddy ruby red grapefruit vodka,
charred grapefruit, basil & mint

PERFECT GIN & TONIC 15
Monkey 47 gin, elderflower tonic, lemon

PRICKLY PEAR MARGARITA 15
house made prickly pear infused tequila,
Cointreau, fresh sour mix

EASY TIGER 15
Ketel One citron, Italicus, orange simple, lemon

ZERO PROOF

NO - PALOMA 10
fresh grapefruit juice, lime juice
agave nectar

INDIAN ROSE GARDEN 10
Seedlip Citrus, lavender,
Indian Rose Garden tea syrup

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

Corkage Fee \$20

CABERNET

Chateau Smith, Columbia Valley, WA	14/54
Simi, Alexander Valley, CA	14/58
Duckhorn "Decoy", Sonoma, CA	16/62
Austin Hope, Paso Robles, 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
Caymus "Emmolo" Merlot, Napa, CA	16/72
The Prisoner Red Blend, Napa, CA	18/82
Mollydooker "The Boxer" Shiraz, AU	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

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