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## APPETIZERS

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### 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

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## SALADS

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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



### BEEF & GOAT CHEESE SALAD\*\* 14

oven roasted beets, pecans, warm goat cheese

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## ENTRÉES

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### GRILLED TROUT 24

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

### ATLANTIC SALMON\* 24

pan-roasted  
served with broccoli

### 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

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## SANDWICHES

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served with cole slaw or french fries

### FISH TACOS 20

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

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## ENTRÉE SALADS

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### 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, served au jus

### STEAK SALAD\* 26

filet mignon, blue cheese wedge,  
vine ripe tomatoes

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## SIDES 7

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CREAMY WHIPPED POTATOES

SAUTÉED CORN

BUTTER BEANS

FETTUCCHINE ALFREDO

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

ONION RINGS

STIR-FRIED VEGETABLES

BROCCOLI

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.

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## COCKTAILS

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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

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## ZERO PROOF

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

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

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## BY THE GLASS & BOTTLE

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### 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

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## ON TAP

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