
APPETIZERS & SALADS

DEVEILED EGGS
& SUGAR BACON 14

CAESAR* 14
grated parmesan, toasted ciabatta croutons

LOBSTER BISQUE 14
fresh Maine lobster, sherry

GRILLED CALIFORNIA ARTICHOKE 14
simply grilled, aioli

LITTLE GEM 14
grated feta, diced tomato and cucumber,
red onion, egg, green goddess dressing

CRISPY CALAMARI 16
garlic aioli & marinara sauce

SHANGHAI SHRIMP (6) 14
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

THE WEDGE 14
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

TUNA TARTARE* 16
avocado, mango, pine nuts**,
crispy wontons

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

GREEK SALAD 14
chickpeas, tomato, cucumber, red pepper, feta

SEAFOOD

GRILLED TROUT 32
champagne beurre blanc, capers
add lump crab meat – 10
served with sautéed spinach

AHI TUNA STEAK* 36
sesame crusted, seared rare, sliced
served with stir-fried vegetables

ATLANTIC SALMON* 32
pan-roasted
served with broccoli

CRAB CAKES 38
jumbo lump crab, rémoulade sauce
served with French fries

CEDARWOOD PLANKED SALMON* 32
seasoned with shallots, fresh herbs, lemon juice
served with sautéed spinach

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

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 French fries or cole slaw

PALM BEACH SALAD* 28
perfectly stacked crab meat,
poached shrimp rémoulade,
avocado, diced tomato, chopped egg

DELUXE BBQ RIBS 32
served with cole slaw and French fries

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
mâitre d'hôtel butter
served with a twice 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

POTATOES, ETC. 10

BAKED POTATO

CREAMY WHIPPED POTATOES

TWICE BAKED POTATO

FETTUCCINE ALFREDO

ONION RINGS

SIDES 10

BROCCOLI

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

KALE & QUINOA SALAD

STIR-FRIED VEGETABLES

CORN SOUFFLÉ

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, IT	14/54
Gruet Sauvage Blanc de Blanc, NM	14/62
Schramsberg "Mirabell" Brut, CA	17/66
Domaine Carneros Brut Rose, CA	...74
Perrier Jouet, FR	...92
Möet & Chandon "Imperial" Brut, FR	...100
Veuve Clicquot, FR	...110

CHARDONNAY

Caymus "Mer Soleil" Silver, CA	14/56
Famille Gueguen, Chablis, FR	16/62
Sonoma Cutrer, CA	16/62
Rombauer, Napa, CA	22/78
Jordan, Sonoma, CA	...72
Cakebread, Napa, CA	...88
Far Niente, Napa, CA	...97

SAUVIGNON BLANC

Kim Crawford, NZ	14/54
Le Petite Perriere, FR	14/54
Domaine Gueneau Sancerre, FR	16/62
Duckhorn, Sonoma, CA	...68

MORE WHITES

Whispering Angel Rose, FR	14/54
Vigneti Del Sol Pinot Grigio, IT	14/54
Trefethen Riesling, Napa, CA	...52

Corkage Fee \$20

CABERNET

Duckhorn "Decoy", Sonoma, CA	16/62
Austin Cabernet, Paso Robles, CA	17/68
Frank Family, Napa, CA	20/72
Stag's Leap, Napa, CA	24/94
Quilt, Napa, CA	...72
Trefethen, Dragon's Tooth Estate, CA	...89
Orin Swift "Palermo", Napa, CA	...112
Austin Hope, Paso Robles, CA	...115
Caymus, Napa, CA	...140
Shafer One Point Five, Napa, CA	...150
Nickel & Nickel, Napa, CA	...165
Faust "The Pact", Napa, CA	...175

PINOT NOIR

Elouan, OR	14/54
Meiomi, CA	14/54
Charles Pere Et Fille, Bourgogne, FR	16/62
Siduri, Willamette, OR	16/62
La Crema, Sonoma, CA	...62
Belle Glos "Clark & Telephone", CA	...82
Goldeneye, OR	...120
Kistler, Sonoma Coast, CA	...135

MORE REDS

Boom! Boom! Syrah, WA	14/56
Orin Swift "Advice from John" Merlot, CA	16/62
Orin Swift, 8 Years in the Desert Zinfandel Blend, CA	20/82
Robert Foley "The Griffin" Red Blend, CA	20/84
The Prisoner, Red Blend, Napa, CA	20/88
Cain Cuvée NV Red Blend	...80
Stags' Leap, Petit Sirah, Napa, CA	...85
Dominio De Pingus Tempranillo, SP	...90
Frog's Leap Zinfandel, CA	...92

ON TAP

\$7

Sierra Nevada, Hazy Little Thing, IPA
 Stella Artois, Belgian Pilsner