
APPETIZERS

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

**DEVILED EGGS
& SUGAR BACON** 14

CRISPY CALAMARI 16
garlic aioli & marinara sauce

LOBSTER BISQUE 14
fresh Maine lobster, sherry

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

GRILLED CALIFORNIA ARTICHOKEs 14
simply grilled, aioli

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

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

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



ENTRÉES

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

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

BBQ CHICKEN 22
roasted corn, avocado, black beans, corn tortilla strips,
tossed in ranch, bbq drizzle

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

COBB 20
grilled chicken, tomato, avocado, blue cheese, bacon, egg

SIDES 5

SAUTÉED SPINACH

CREAMY WHIPPED POTATOES

STIR-FRIED VEGETABLES

KALE & QUINOA SALAD

FETTUCCHINE ALFREDO

CRISPY BRUSSELS SPROUTS

CORN SOUFFLÉ

ONION RINGS

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.

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

COSMOPOLITAN 18
 Grey Goose Citron, Cointreau,
 cranberry, lime

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