

APPETIZERS & SALADS

SPINACH & ARTICHOKE DIP 20 served with salsa and warm tortilla chips	DEVILED EGGS & SUGAR BACON 18	CAESAR* 18 grated parmesan, toasted ciabatta croutons
GRILLED CALIFORNIA ARTICHOKEs 22 simply grilled, aioli	LOBSTER BISQUE 18 fresh Maine lobster, sherry	HOUSE SALAD 18 tomatoes, cucumbers, bacon, egg, red onion, toasted ciabatta croutons
SHANGHAI SHRIMP (6) 20 lightly battered jumbo shrimp tossed in sweet & spicy sauce, served with ponzu	CRISPY CALAMARI 24 garlic aioli & marinara sauce	THE WEDGE 18 iceberg lettuce, chopped bacon, cucumber, egg blue cheese or thousand island
OYSTERS ON THE HALF SHELL* 22 Beausoleil, New Brunswick lightly briny with a taste of sweetness and a creamy finish		

SEAFOOD

GRILLED TROUT 34 champagne beurre blanc, capers served with sautéed spinach add lump crab meat – 10	ATLANTIC SALMON* 36 pan-roasted served with broccoli	SHRIMP NEW ORLEANS 36 sautéed shrimp in a Creole sauce with basmati rice, toasted baguette
AHI TUNA STEAK* 40 sesame crusted, seared rare, sliced served with stir-fried vegetables	CRAB CAKES 44 jumbo lump crab, rémoulade sauce, served with French fries	FLORIDA GROUPER 48 pan-sautéed, champagne beurre blanc, served with sautéed spinach add lump crab meat – 10

ENTRÉES

CHICKEN MILANESE 36 parmesan crusted, capers, champagne beurre blanc served with fettuccine alfredo	DELUXE BBQ RIBS 38 served with cole slaw and French fries	PRIME MEATLOAF 36 prime sirloin, glazed served with creamy whipped potatoes
CHEESEBURGER DELUXE* fully dressed, sharp cheddar sunny side up egg 2 served with French fries or cole slaw	OR	TAVERN BURGER 22 two griddled patties, caramelized onion, American cheese, secret sauce
BISTRO CHICKEN 36 thinly sliced chicken breast, pan sautéed, champagne beurre blanc served with creamy whipped potatoes	PALM BEACH SALAD* 30 perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg	CHICKEN PICCATA 36 sautéed with white wine, capers, and lemon served with fettuccine alfredo

STEAKS & CHOPS

STEAK FRITES* 38 sliced steakhouse style topped with sauce verte served with French fries	GRILLED PORK CHOP* 42 sesame ginger glaze served with creamy whipped potatoes	RIBEYE* 52 mâitre 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* 58 served with béarnaise and a loaded baked potato	

POTATOES, ETC. 10

SIDES 10

FETTUCCHINE ALFREDO	CREAMY WHIPPED POTATOES	BROCCOLI	SAUTÉED SPINACH
ONION RINGS	LOADED BAKED POTATO	CRISPY BRUSSELS SPROUTS	STIR-FRIED VEGETABLES
KALE & QUINOA SALAD			

VOLUNTARY 2% ARTS & ENTERTAINMENT FEE ADDED TO EACH CHECK
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	14/60
Gruet Sauvage Blanc de Blanc, NM	18/72
Veuve Clicquot, FR	24/110
Veuve Clicquot Brut Rosé, FR	26/130
Möet & Chandon “Imperial” Brut, FR	...110

CHARDONNAY

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/56
Sonoma Cutrer, CA	20/76
Rombauer, Napa, CA	22/85
La Crema, Sonoma, CA	...62
Cakebread, Napa, CA	...90
Far Niente, Napa, CA	...100

SAUVIGNON BLANC

Coastal Vines, CA	14/40
East Side Crossing, CA	16/62
Kim Crawford, NZ	18/62
Domaine Foucher Lebrun Sancerre, FR	20/70
Le Grand Ballon, FR	...54
Cloudy Bay, NZ	...64
Grgich Hills, Napa, CA	...84

MORE WHITES

Chateau Ste. Michelle Riesling, WA	14/52
Whispering Angel Rose, FR	18/62
Santa Margherita Pinot Grigio, IT	18/68

CABERNET

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/58
Duckhorn “Decoy”, Sonoma, CA	18/66
Daou Reserve, Paso Robles, CA	20/75
Frank Family, Napa, CA	22/88
Jordan, Alexander Valley, CA	...105
Caymus, Napa, CA	...145
Nickel & Nickel “CC Ranch”, Napa, CA	...195
Shafer One Point Five, Napa, CA	...200

PINOT NOIR

Coastal Vines, CA	14/40
Meiomi, CA	18/66
Siduri, Willamette, OR	20/70
Martinelli, Sonoma, CA	20/75
Duckhorn “Migration”, CA	...72
Belle Glos “Clark & Telephone”, CA	...82
Kistler, Sonoma Coast	...135
Domaine Serene “Evenstad Reserve”, Willamette, OR	...175

MORE REDS

Orin Swift “Advice from John” Merlot, CA	18/66
Mollydooker “The Boxer” Shiraz, AU	18/77
Stags’ Leap Petite Syrah, Napa, CA	20/85
Orin Swift, 8 Years in the Desert Zinfandel, CA	22/85
The Prisoner, Red Blend, Napa, CA	22/88
Paraduxx, Cabernet Blend, Napa, CA	...86
Cain Five Cabernet Blend, Napa, CA	...208

Corkage Fee \$25

ON TAP

\$7

Stella Artois, Belgian Pilsner
30A Beach Blonde Ale
Modelo Especial
Michelob Ultra