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

Crispy Calamari 24
garlic aioli & marinara sauce

Shanghai Shrimp (6) 20
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

Oysters* 22
served on the half shell
cucumber mignonette & cocktail sauce

The Wedge 18
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

SEAFOOD

Grilled Trout 36
champagne beurre blanc, capers
served with sautéed spinach
add lump crab meat – 10

Atlantic Salmon* 38
pan-roasted
served with broccoli

Shrimp New Orleans 38
sautéed shrimp in a Creole sauce
with basmati rice, toasted baguette

Ahi Tuna Steak* 42
sesame crusted, seared rare, sliced
served with stir-fried vegetables

Crab Cakes 48
jumbo lump crab, whole grain mustard sauce
served with French fries

Florida Grouper 50
pan-sautéed, champagne beurre blanc,
served with sautéed spinach
add lump crab meat – 10

ENTRÉES

Chicken Milanese 38
parmesan crusted, capers,
champagne beurre blanc
served with fettuccine alfredo

Deluxe BBQ Ribs 38
served with cole slaw and French fries

Prime Meatloaf 38
prime sirloin, glazed
served with creamy whipped potatoes

Cheeseburger Deluxe* OR **Tavern Burger** 24
fully dressed, sharp cheddar — two griddled patties, caramelized onion,
sunny side up egg 2 — American cheese, secret sauce
served with French fries or cole slaw

Bistro Chicken 38
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 38
sautéed with white wine,
capers, and lemon
served with fettuccine alfredo

STEAKS & CHOPS



Steak Frites* 40
sliced steakhouse style topped with sauce verte
served with French fries

Grilled Pork Chop* 44
sesame ginger glaze
served with creamy whipped potatoes

Ribeye* 52
maître d'hôtel butter
served with a loaded baked potato

Prime Rib* 48
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

Fettuccine Alfredo
Creamy Whipped Potatoes
Onion Rings
Loaded Baked Potato

SIDES 10

Broccoli
Sautéed Spinach
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

Banana Bread Old Fashioned 18
cozy twist on a classic cocktail

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
Caymus, Napa, CA	25/145
Jordan, Alexander Valley, CA	...105
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