

APPETIZERS

SPINACH & ARTICHOKE DIP 14 served with salsa and warm tortilla chips	LOBSTER BISQUE 12 fresh Maine lobster, sherry	CRISPY CALAMARI 18 garlic aioli & marinara sauce
GRILLED CALIFORNIA ARTICHOKEs 16 simply grilled, aioli		
OYSTERS ON THE HALF SHELL* 20 Beausoleil, New Brunswick lightly briny with a taste of sweetness and a creamy finish	DEVEILED EGGS & SUGAR BACON 14	SHANGHAI SHRIMP (6) 16 lightly battered jumbo shrimp tossed in sweet & spicy sauce, served with ponzu

SALADS

add chicken, salmon* or blackened shrimp - 6		
THE WEDGE 14 iceberg lettuce, chopped bacon, cucumber, egg blue cheese or thousand island	CAESAR* 14 grated parmesan, toasted ciabatta croutons	HOUSE SALAD 14 tomatoes, cucumbers, bacon, egg, red onion, toasted ciabatta croutons



ENTRÉES

ATLANTIC SALMON* 24 pan-roasted served with broccoli	PRIME MEATLOAF 22 prime sirloin, glazed served with creamy whipped potatoes	BISTRO CHICKEN 22 thinly sliced chicken breast, pan sautéed, champagne beurre blanc served with creamy whipped potatoes
GRILLED TROUT 24 champagne beurre blanc, capers served with sautéed spinach add lump crab meat – 10	STEAK FRITES* 28 sliced steakhouse style topped with sauce verte served with French fries	CHICKEN PICCATA 22 sautéed with white wine, capers, and lemon served with fettuccine alfredo
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	

SANDWICHES

&

ENTRÉE SALADS

served with cole slaw or French fries		
TURKEY AVOCADO SANDWICH 18 butter lettuce, Havarti cheese, aioli, red onion, multigrain bread	COBB 18 grilled chicken, tomato, avocado, blue cheese, bacon, egg	
CHEESEBURGER DELUXE* 2 fully dressed, sharp cheddar sunny side up egg 2	OR TAVERN BURGER 18 two griddled patties, caramelized onion, American cheese, secret sauce	PALM BEACH* 22 perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg
FRENCH DIP* 24 thinly sliced prime rib on our house made baguette served au jus	AHI TUNA BOWL* 22 sushi rice, mango, avocado, crispy shallots, shaved fresno peppers, macadamia nuts**	

SIDES 8

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

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

COSMOPOLITAN 18
Grey Goose Citron, Cointreau,
cranberry, lime

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