
APPETIZERS & SALADS

SPINACH & ARTICHOKE DIP 20
served with salsa and warm tortilla chips

GRILLED CALIFORNIA ARTICHOKE 22
simply grilled, aioli

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

**DEVILED EGGS
& SUGAR BACON** 18

LOBSTER BISQUE 18
fresh Maine lobster, sherry

CRISPY CALAMARI 24
garlic aioli & marinara sauce

OYSTERS ON THE HALF SHELL* 22
Beausoleil, New Brunswick
lightly briny with a taste of sweetness and a creamy finish

CAESAR* 18
grated parmesan, toasted ciabatta croutons

HOUSE SALAD 18
tomatoes, cucumbers, bacon, egg,
red onion, toasted ciabatta croutons

THE WEDGE 18
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

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* 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

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

RIBEYE* 52
mâitre d'hôtel butter
served with a loaded baked potato

GRILLED PORK CHOP* 42
sesame ginger glaze
served with creamy whipped potatoes

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

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

CABERNET

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

CHARDONNAY

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

PINOT NOIR

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

SAUVIGNON BLANC

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 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

MORE WHITES

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

Corkage Fee \$25

ON TAP

\$7

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