
APPETIZERS

DEVILED EGGS
& SUGAR BACON 20

CRISPY CALAMARI 24
garlic aioli & marinara sauce

JUMBO SHRIMP COCKTAIL (5) 24
cocktail & rémoulade sauce

OYSTERS ON THE HALF SHELL* 24
Blue Points, Long Island Sound
mildly salty flavor

TUNA TARTARE* 26
avocado, mango, pine nuts**,
crispy wontons

GRILLED CALIFORNIA ARTICHOKEs 24
simply grilled, aioli

SHANGHAI SHRIMP (6) 22
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

STARTER SALADS

CAESAR* 18
grated parmesan, toasted ciabatta croutons

GREEK SALAD 18
chickpeas, tomato, cucumber, red pepper, feta

LITTLE GEM 18
grated feta, diced tomato and cucumber,
red onion, egg, green goddess dressing

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

ENTRÉES, ETC.

BISTRO CHICKEN 38
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

CHICKEN MILANESE 38
parmesan crusted, capers, champagne beurre blanc
served with fettuccine alfredo



CHEESEBURGER DELUXE* OR TAVERN BURGER 26
fully dressed, sharp cheddar sunny side up egg 2
two griddled patties, caramelized onion,
American cheese, secret sauce
served with French fries, cole slaw, or onion rings

FRENCH DIP* 30
thinly sliced prime rib, served au jus
served with French fries, cole slaw, or onion rings

DELUXE BBQ RIBS 44
served with cole slaw and French fries

PRIME MEATLOAF 38
prime sirloin, glazed
served with creamy whipped potatoes

SEAFOOD

CRAB CAKES 48
jumbo lump crab, rémoulade sauce
served with French fries

ATLANTIC SALMON* 42
pan-roasted,
served with roasted cauliflower

AHI TUNA STEAK* 44
sesame crusted, seared rare, sliced
served with stir-fried vegetables

PARMESAN HALIBUT 52
parmesan crusted, champagne beurre blanc
served with sautéed spinach
add lump crab – 10

SWORDFISH 46
simply grilled, maître d'hôtel butter
served with creamy whipped potatoes
add lump crab – 10

PALM BEACH SALAD* 30
perfectly stacked crab meat,
poached shrimp rémoulade,
avocado, diced tomato, chopped egg

SIGNATURE STEAKS

STEAK FRITES* 46
sliced steakhouse style topped with sauce verte
served with French fries

RIBEYE* 58
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

BRAISED SHORT RIBS* 48
boneless short ribs
served with creamy whipped potatoes

FILET MIGNON* 62
served with béarnaise
and a loaded baked potato

POTATOES, ETC. 12

SIDES 12

LOADED BAKED POTATO

CREAMY WHIPPED POTATOES

ROASTED CAULIFLOWER

SAUTÉED SPINACH

FETTUCINE ALFREDO

ONION RINGS

CRISPY BRUSSELS SPROUTS

SAUTÉED CORN

SWEET POTATO FRIES

STIR-FRIED VEGETABLES

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

SPLIT PLATE CHARGE \$12

*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	15/62
Schramsberg “Mirabelle” Brut, CA	19/74
Domaine Carneros Brut Rosé, CA	21/82
Möet & Chandon “Imperial” Brut, FR	...112
Veuve Clicquot, FR	...127
Bollinger Special Cuvée, FR	...152
Ruinart Blanc de Blanc, FR	...172

CHARDONNAY

Coastal Vines, CA	15/44
Hess Select, Monterey, CA	17/58
Rombauer, CA	20/80
Frank Family, Napa, CA	21/80
Sonoma Cutrer, CA	21/80
Caymus “Mer Soleil”, Silver, CA	...58
Cakebread, Napa, CA	...90
Far Niente, Napa, CA	...99

SAUVIGNON BLANC

Coastal Vines, CA	15/44
Domaine Foucher Lebrun Sauvignon, FR	19/68
Kim Crawford, NZ	19/68
Duckhorn, Sonoma, CA	21/80
Grgich Hills, CA	...90

MORE WHITES

Coastal Vines Pinot Grigio, CA	15/44
Trefethen Riesling, Napa, CA	15/54
Caymus Conundrum White Blend, CA	16/50
Daou Rosé, Paso Robles, CA	16/50
Whispering Angel Rose, FR	19/64
Santa Margherita Pinot Grigio, IT	19/64

Corkage Fee \$30

CABERNET

Coastal Vines, CA	15/44
Duckhorn “Decoy”, Sonoma, CA	19/68
Daou Reserve, Paso Robles, CA	20/75
Turnbull, Napa, CA	21/80
Austin Hope (1L), Paso Robles, CA	21/112
Stag’s Leap Artemis, CA	27/120
Silver Oak, Alexander Valley, CA	...137
Caymus, Napa, CA	...147
Nickel & Nickel Single Vineyard, Napa, CA	...197
Shafer One Point Five, Napa, CA	...202
Caymus Special Selection, CA	...377
Cardinale, Napa, CA	...622
Opus One, Napa, CA	...642

PINOT NOIR

Coastal Vines, CA	15/44
Meiomi, CA	19/68
Siduri, Willamette, OR	19/68
La Crema, Sonoma, CA	21/82
Joseph Phelps “Freestone”, CA	24/100
Benton Lane, Willamette, OR	...74
Belle Glos “Clark & Telephone”, CA	...84
Paul Hobbs, Sonoma, CA	...162
Domaine Serene “Evenstad Reserve”, Willamette, OR	...177
Kosta Browne “Gap Crowne”, CA	...282

MORE REDS

Turley Zinfandel, CA	17/60
Orin Swift “Advice from John” Merlot, CA	19/68
Orin Swift “Abstract” Red Blend, Napa, CA	21/80
Stags’ Leap Petite Syrah, Napa, CA	22/84
Mollydooker “The Boxer” Shiraz, AU	...74
Cain Cuvée NV, Red Blend, Napa, CA	...80
Black Chicken Zinfandel, Napa, CA	...97
Tommasi Amarone, IT	...120
Pride Mountain Merlot, CA	...152
Plumpjack Syrah, CA	...162
Cain Five Cabernet Blend, Napa, CA	...210
Joseph Phelps Insignia, Napa, CA	...560

ON TAP

\$9

Stella Artois, Belgian Pilsner
 Corona
 Twisted Trunk

Chancellor
 Michelob Ultra
 Miller Lite