APPETIZERS

Lobster Escargot 28
tender lobster meat in a garlic-herb butter

Deviled Eggs & Sugar Bacon 20

Crispy Calamari 24
garlic aioli & marinara sauce

Jumbo Shrimp Cocktail (5) 24
cocktail & rémoulade sauce

Grilled California Artichokes 24
simply grilled, aioli

Lobster Bisque 20
fresh Maine lobster, sherry

Oysters* 24
served on the half shell
cucumber mignonette & cocktail sauce

Tuna Tartare* ** 26
avocado, mango, pine nuts,
crispy wontons

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

STARTER SALADS

Little Gem 18
grated feta, diced tomato and cucumber,
red onion, egg, green goddess dressing

Caesar* 18
grated parmesan, toasted croutons

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** 28
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 46
served with cole slaw and French fries

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

SEAFOOD

Atlantic Salmon* 44
pan-roasted,
served with roasted cauliflower

Ahi Tuna Steak* 46
sesame crusted, seared rare, sliced
served with stir-fried vegetables

Crab Cakes 52
jumbo lump crab, whole grain mustard sauce
served with French fries

Palm Beach Salad* 34
perfectly stacked crab meat,
poached shrimp rémoulade,
avocado, diced tomato, chopped egg

Halibut 52
pan-sautéed, champagne beurre blanc
served with sautéed spinach
add lump crab – 10

Lobster Tails 58
broiled, champagne beurre blanc
served with French fries and cole slaw

Florida Grouper 46
pan-sautéed, champagne beurre blanc
add lump crab – 10

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 New York Strip* 66
served with a loaded baked potato

Prime Rib* 50
served au jus, grated or creamy horseradish
served with a loaded baked potato

Filet Mignon* 62
served with béarnaise
and a loaded baked potato

POTATOES, ETC. 12

Loaded Baked Potato
Creamy Whipped Potatoes
Fettuccine Alfredo
Onion Rings
Sweet Potato Fries

SIDES 12

Roasted Cauliflower
Sautéed Spinach
Crispy Brussels Sprouts
Sautéed Corn
Stir-Fried Vegetables
Broccoli

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 asscociated 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

Perfect Gin & Tonic 18
Monkey 47 gin, elderflower tonic, lemon

Prickly Pear Margarita 18
house made prickly pear infused tequila,
Cointreau, fresh sour mix

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