
APPETIZERS

JUMBO SHRIMP COCKTAIL (5) 24
cocktail & rémoulade sauce

DEVILED EGGS
& SUGAR BACON 18

CRISPY CALAMARI 22
garlic aioli & marinara sauce

GRILLED CALIFORNIA ARTICHOKES 22
simply grilled, aioli

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

TUNA TARTARE* ** 24
avocado, mango, pine nuts,
crispy wontons

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

SALADS

add chicken, salmon* or blackened shrimp - 10

GREEK SALAD 18

chickpeas, tomato, cucumber, red pepper, feta

THE WEDGE 18

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

LITTLE GEM 18

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

CAESAR* 18

grated parmesan, toasted ciabatta croutons

ENTRÉES

CHICKEN MILANESE 32
parmesan crusted, capers,
champagne beurre blanc
served with fettuccine alfredo

ATLANTIC SALMON* 36
pan-roasted
served with roasted cauliflower

BISTRO CHICKEN 32
thinly sliced chicken breast,
pan sautéed, beurre blanc
served with creamy whipped potatoes

CRAB CAKE 38

jumbo lump crab, rémoulade sauce
served with cole slaw and French fries

SWORDFISH 40
simply grilled, maître d'hotel butter
served with creamy whipped potatoes
add lump crab - 10

DELUXE BBQ RIBS 36
slow-roasted
served with French fries and cole slaw

STEAK FRITES* 36

sliced steakhouse style topped with sauce verte
served with French fries

AHI TUNA STEAK* 36

sesame crusted, seared rare, sliced
served with stir-fried vegetables

PETITE FILET MIGNON* 40

4 oz filet served with creamy whipped potatoes
and sautéed spinach

SANDWICHES

served with cole slaw or French fries

FISH TACOS 24

blackened fish of the day, warm tortillas,
guacamole, served with cilantro rice, black beans & feta

CHEESEBURGER DELUXE* OR TAVERN BURGER 24

fully dressed, sharp cheddar
sunny side up egg 2

two griddled patties,
caramelized onion,
American cheese, secret sauce

FRENCH DIP* 28

thinly sliced prime rib on our house made baguette
served au jus

&

ENTRÉE SALADS

COBB 28

grilled chicken, tomato, avocado, blue cheese, bacon, egg

PALM BEACH* 28

perfectly stacked crab meat, poached shrimp rémoulade,
avocado, diced tomato, chopped egg

AHI TUNA BOWL* 34

sushi rice, mango, avocado,
crispy shallots, shaved fresno peppers,
macadamia nuts**

SIDES 12

CREAMY WHIPPED POTATOES

ONION RINGS

FRENCH FRIES

FETTUCINE ALFREDO

STIR-FRIED VEGETABLES

SWEET POTATO FRIES

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

COLE SLAW

ROASTED CAULIFLOWER

SAUTÉED CORN

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

COSMOPOLITAN 18
 Grey Goose Citron, Cointreau,
 cranberry, lime

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