

APPETIZERS & SALADS			
CAESAR* 16 grated parmesan, toasted croutons		DEVILED EGGS & SUGAR BACON 16	
SPINACH & ARTICHOKE DIP 18 served with salsa and warm tortilla chips			
LITTLE GEM 16 grated feta, diced tomato and cucumber, red onion, egg, green goddess dressing		LOBSTER BISQUE 16 fresh Maine lobster, sherry	
GRILLED CALIFORNIA ARTICHOKEs 18 simply grilled, aioli			
THE WEDGE 16 iceberg lettuce, chopped bacon, cucumber, egg blue cheese or thousand island		CRISPY CALAMARI 18 garlic aioli & marinara sauce	
SHANGHAI SHRIMP (6) 18 lightly battered jumbo shrimp tossed in sweet & spicy sauce, served with ponzu			

SEAFOOD			
ATLANTIC SALMON* 36 pan-roasted served with kale & quinoa salad		CRAB CAKES 44 jumbo lump crab, whole grain mustard sauce served with French fries	
AHI TUNA STEAK* 38 sesame crusted, seared rare, sliced served with stir-fried vegetables			
GRILLED TROUT 32 champagne beurre blanc, capers add lump crab meat – 10 served with sautéed spinach		CHILEAN SEA BASS 42 pan-sautéed, champagne beurre blanc served with sautéed spinach	
AHI TUNA POKE BOWL* 32 sushi rice, mango, avocado, crispy shallots, shaved fresno peppers, macadamia nuts**			

ENTRÉES			
BISTRO CHICKEN 32 thinly sliced chicken breast, pan sautéed, beurre blanc served with creamy whipped potatoes		PRIME MEATLOAF 32 prime sirloin, glazed served with creamy whipped potatoes	
CHEESEBURGER DELUXE* fully dressed, sharp cheddar sunny side up egg 2 served with cole slaw or French fries		OR TAVERN BURGER 24 two griddled patties, caramelized onion, American cheese, secret sauce	
COBB SALAD 26 grilled chicken, tomato, avocado, blue cheese, bacon, egg		CHICKEN MILANESE 32 parmesan crusted, capers, champagne beurre blanc served with fettuccine alfredo	
DELUXE BBQ RIBS 36 served with cole slaw and French fries			

SIGNATURE STEAKS			
STEAK FRITES* 40 sliced steakhouse style topped with sauce verte served with French fries		RIBEYE* 54 maitre d'hôtel butter served with a twice baked potato	
BRAISED SHORT RIBS* 40 boneless short ribs served with creamy whipped potatoes			
PRIME RIB* 48 served au jus, grated or creamy horseradish served with a loaded baked potato		FILET MIGNON* 56 served with béarnaise and a loaded baked potato	

POTATOES, ETC. 8		SIDES 8	
BAKED POTATO	CREAMY WHIPPED POTATOES	BROCCOLI	SAUTÉED SPINACH
TWICE BAKED POTATO	FETTUCCHINE ALFREDO	STIR-FRIED VEGETABLES	CORN SOUFFLÉ
ONION RINGS		CRISPY BRUSSELS SPROUTS	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 15

Deep Eddy ruby red grapefruit vodka,
charred grapefruit, basil & mint

PRICKLY PEAR MARGARITA 15

house made prickly pear infused Corazon tequila,
Cointreau, fresh sour mix, salted rim

PERFECT GIN & TONIC 15

Monkey 47 gin, elderflower tonic, lemon

BANANA BREAD OLD FASHIONED 15

cozy twist on a classic cocktail

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	16/60
Gloria Ferrer Brut, CA	16/60
Domaine Carneros Brut Rosé, CA	26/96
Pol Roger, FR	...95
Henriot, FR	...105
Veuve Clicquot, FR	...110

CHARDONNAY

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/60
Sonoma Cutrer, CA	18/64
Frank Family, Napa, CA	20/76
Rombauer, Napa, CA	26/96
Cakebread, Napa, CA	...78
Flowers, Sonoma, CA	...85

SAUVIGNON BLANC

Coastal Vines, CA	14/40
Kim Crawford, NZ	16/60
East Side Crossing, CA	18/64
Duckhorn, Sonoma, CA	20/76
Domaine La Croix Saint-Laurent Sancerre, FR	22/84
Ink Grade, CA	...95

MORE WHITES

Coastal Vines Pinot Grigio, CA	14/40
Whispering Angel Rose, FR	20/76
Santa Margherita Pinot Grigio, IT	20/76
Trefethen Riesling, Napa, CA	...54

CABERNET

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/60
Duckhorn “Decoy”, Sonoma, CA	18/64
Frank Family, Napa, CA	22/84
Katherine Goldschmidt, CA	24/92
Austin Hope, Paso Robles, CA	24/92
Jordan, Alexander Valley, CA	...95
Groth, Oakville, CA	...100
Stag’s Leap “Artemis”, Napa, CA	...110
Caymus, Napa, CA	...115
Silver Oak, Alexander Valley, CA	...150
Nickel & Nickel “CC Ranch”, Napa, CA	...165

PINOT NOIR

Coastal Vines, CA	14/40
Meiomi, CA	16/60
Siduri, Willamette, OR	18/64
Benton Lane, OR	18/64
Martinelli, Sonoma, CA	...75
Belle Glos “Clark & Telephone”, CA	...90
Goldeneye, Anderson Valley, CA	...100

MORE REDS

The Velvet Devil Merlot, WA	16/60
Orin Swift “Advice from John” Merlot, CA	22/84
The Prisoner, Red Blend, Napa, CA	22/84
Orin Swift, “8 Years in the Desert” Blend, CA	22/84
Catena Malbec, AR	...62
Mollydooker “The Boxer” Shiraz, AU	...78
Frog’s Leap Zinfandel, CA	...82
Language of Yes Syrah, CA	...82
Robert Biale Black Chicken Zinfandel, CA	...82
Paraduxx, Cabernet Blend, Napa, CA	...88
Orin Swift “Papillon” Bordeaux Blend, CA	...102

Corkage Fee \$20

ON TAP

4 Hands Brewing Company, rotating

Urban Chestnut Brewing Company, rotating

Schlafly Brewing Company, rotating

\$7

Bud Select, American Lager

Stella Artois, Belgian Pilsner

Yuengling Traditional Lager