

APPETIZERS & SALADS

DEVILED EGGS
& SUGAR BACON 20

LOBSTER ESCARGOT 28
tender lobster meat in a garlic-herb butter

CAESAR* 18
grated parmesan, toasted croutons

LOBSTER BISQUE 18
fresh Maine lobster, sherry

CRISPY CALAMARI 24
garlic aioli & marinara sauce

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

GRILLED CALIFORNIA ARTICHOKEs 24
simply grilled, aioli

SPINACH & ARTICHOKE DIP 22
served with salsa and warm tortilla chips

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

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

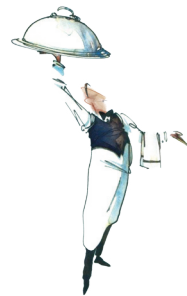
ENTRÉES

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

COBB SALAD 30
grilled chicken, tomato, avocado,
blue cheese, bacon, egg

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

CRAB CAKES 54
jumbo lump crab, whole grain mustard sauce
served with French fries

ATLANTIC SALMON* 44
pan-roasted
served with sautéed spinach

AHI TUNA STEAK* 46
sesame crusted, seared rare, sliced
served with stir-fried vegetables

GRILLED TROUT 40
champagne beurre blanc, capers
served with sautéed spinach
add lump crab meat – 10

LOBSTER TAILS 58
broiled, champagne beurre blanc
served with French fries and cole slaw

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

PALM BEACH SALAD* 34
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
mâitre d’hôtel butter
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

SIDES 12

BAKED POTATO CREAMY WHIPPED POTATOES
FETTUCCHINE ALFREDO LOADED BAKED POTATO
ONION RINGS

BROCCOLI SAUTÉED SPINACH
CRISPY BRUSSELS SPROUTS KALE & QUINOA SALAD
STIR-FRIED VEGETABLES SAUTÉED CORN

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

OLD FASHIONED 18
Buffalo Trace, muddled orange,
Luxardo cherry

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
Veuve Clicquot, FR	25/112
Gruet Sauvage Blanc de Blanc, NM	...74
Möet & Chandon “Imperial” Brut, FR	...112
Perrier Jouet, FR	...112

CHARDONNAY

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	17/58
Sonoma Cutrer, CA	21/78
Rombauer, Napa, CA	23/87
Far Niente, Napa, CA	29/102
La Crema, Sonoma, CA	...64
Cakebread, Napa, CA	...92

SAUVIGNON BLANC

Coastal Vines, CA	14/40
Kim Crawford, NZ	19/68
Rombauer, Napa, CA	23/64
Bernard Fleuriot et Fils Sancerre, FR	22/74
Le Grand Ballon, FR	...56

MORE WHITES

Whispering Angel Rose, FR	18/62
Santa Margherita Pinot Grigio, IT	18/68
Louis Jadot Chablis, Burgundy, FR	20/76

CABERNET

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	17/60
Duckhorn “Decoy”, Sonoma, CA	19/70
Daou Reserve, Paso Robles, CA	20/75
Turnbull, Napa, CA	23/86
Austin Hope (1L), Paso Robles, CA	23/112
Frank Family, Napa, CA	24/90
Caymus, Napa, CA	39/147
Jordan, Alexander Valley, CA	...107
Silver Oak, Alexander Valley, CA	...137
Stag’s Leap Artemis, CA	...147
Shafer One Point Five, Napa, CA	...202

PINOT NOIR

Coastal Vines, CA	14/40
Meiomi, CA	18/68
Siduri, Willamette, OR	21/80
Belle Glos “Clark & Telephone”, CA	23/84
Duckhorn “Migration”, CA	...74
Martinelli, Sonoma, CA	...80
Penner Ash, OR	...102
Domaine Serene “Evenstad Reserve”, OR	...107

MORE REDS

Klinker Brick Old Vine Zinfandel, CA	19/70
Mollydooker “The Boxer” Shiraz, AU	20/75
Turley Old Vine Zinfandel, Napa, CA	21/80
Stags’ Leap Petite Syrah, Napa, CA	21/80
Caymus “Emmolo” Merlot, Napa, CA	24/90
The Prisoner, Red Blend, CA	24/90
Orin Swift “Abstract” Red Blend, Napa, CA	...80
Paraduxx, Cabernet Blend, Napa, CA	...88
Plumpjack Syrah, CA	...142
Cain Five Cabernet Blend, CA	...210

Corkage Fee \$30

ON TAP

\$7

Stella Artois, Belgian Pilsner
Modelo Especial
Blue Moon
Coors Light