

APPETIZERS & SALADS

|                                                                                                             |                                                                                                    |                                                                     |
|-------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------|---------------------------------------------------------------------|
| LOBSTER ESCARGOT 28<br>tender lobster meat in a garlic-herb butter                                          | CAESAR* 18<br>grated parmesan, toasted croutons<br>add chicken, salmon* or blackened shrimp -12    | GRILLED CALIFORNIA ARTICHOKEs 24<br>simply grilled, aioli           |
| SHANGHAI SHRIMP (6) 24<br>lightly battered jumbo shrimp tossed<br>in sweet & spicy sauce, served with ponzu | LITTLE GEM 18<br>grated feta, diced tomato and cucumber,<br>red onion, egg, green goddess dressing | DEVILED EGGS<br>& SUGAR BACON 20                                    |
| SPINACH & ARTICHOKE DIP 20<br>served with salsa and warm tortilla chips                                     | THE WEDGE 18<br>iceberg lettuce, chopped bacon, cucumber, egg<br>blue cheese or thousand island    | TUNA TARTARE* ** 28<br>avocado, mango, pine nuts,<br>crispy wontons |

ENTRÉES



|                                                                                                                                    |                                                                                                           |
|------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------|
| BISTRO CHICKEN 44<br>thinly sliced chicken breast, pan sautéed, beurre blanc<br>served with creamy whipped potatoes                | PRIME MEATLOAF 44<br>prime sirloin, glazed<br>served with creamy whipped potatoes                         |
| CHEESEBURGER DELUXE*<br>fully dressed, sharp cheddar<br>sunny side up egg 2<br>served with French fries, cole slaw, or onion rings | OR<br>TAVERN BURGER 30<br>two griddled patties, caramelized onion,<br>American cheese, secret sauce       |
| DELUXE BBQ RIBs 48<br>served with cole slaw and French fries                                                                       | CHICKEN MILANESE 44<br>parmesan crusted, capers, champagne beurre blanc<br>served with fettuccine alfredo |

SEAFOOD

|                                                                                                                 |                                                                                                        |                                                                                                                         |
|-----------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------|
| CEDARWOOD PLANKED SALMON* 46<br>seasoned with shallots, fresh herbs, lemon juice<br>served with sautéed spinach | HALIBUT 52<br>pan-sautéed, champagne beurre blanc<br>served with sautéed spinach<br>add lump crab – 10 | AHI TUNA STEAK* 48<br>sesame crusted, seared rare, sliced<br>served with stir-fried vegetables                          |
| CRAB CAKES 52<br>jumbo lump crab, rémoulade sauce<br>served with French fries                                   | DOVER SOLE 58<br>pan-sautéed, champagne beurre blanc, capers<br>served with creamy whipped potatoes    | ATLANTIC SALMON* 46<br>pan-roasted<br>served with roasted cauliflower                                                   |
| GRILLED TROUT 40<br>champagne beurre blanc, capers<br>served with sautéed spinach<br>add lump crab meat – 10    | LOBSTER TAILS 58<br>broiled, champagne beurre blanc<br>served with French fries and cole slaw          | PALM BEACH SALAD* 32<br>perfectly stacked crab meat,<br>poached shrimp rémoulade,<br>avocado, diced tomato, chopped egg |

SIGNATURE STEAKS

|                                                                                                   |                                                                                           |                                                                          |
|---------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------|--------------------------------------------------------------------------|
| STEAK FRITES* 46<br>sliced steakhouse style topped with sauce verte<br>served with French fries   | PRIME NEW YORK STRIP* 66<br>sliced steak house style<br>served with a loaded baked potato | RIBEYE* 58<br>maitre d’hôtel butter<br>served with a loaded baked potato |
| PRIME RIB* 50<br>served au jus, grated or creamy horseradish<br>served with a loaded baked potato | FILET MIGNON* 64<br>served with béarnaise<br>and a loaded baked potato                    |                                                                          |

POTATOES, ETC 12

SIDES 12

|                     |                         |                         |                     |
|---------------------|-------------------------|-------------------------|---------------------|
| BAKED POTATO        | CREAMY WHIPPED POTATOES | BROCCOLI                | SAUTÉED SPINACH     |
| ONION RINGS         | LOADED BAKED POTATO     | CRISPY BRUSSELS SPROUTS | ROASTED CAULIFLOWER |
| FETTUCCHINE ALFREDO |                         | STIR-FRIED VEGETABLES   | SAUTÉED CORN        |

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.

◆ BY THE GLASS ◆

◆ WHITES ◆

CHARDONNAY

|                            |       |
|----------------------------|-------|
| Coastal Vines, CA          | ...15 |
| Rombauer, Napa, CA         | ...21 |
| Cakebread, Napa Valley, CA | ...25 |

SAUVIGNON BLANC

|                                     |       |
|-------------------------------------|-------|
| Coastal Vines, CA                   | ...15 |
| East Side Crossing, CA              | ...18 |
| Comte de la Chevalier, Sancerre, FR | ...22 |

MORE WHITES

|                                    |       |
|------------------------------------|-------|
| Coastal Vines Pinot Grigio, CA     | ...15 |
| Whispering Angel, Rosé, FR         | ...19 |
| Champalou, Chenin Blanc, FR        | ...20 |
| Santa Margharita, Pinot Grigio, IT | ...20 |

◆ BUBBLES ◆

SPARKLING/CHAMPAGNE

|                                            |       |
|--------------------------------------------|-------|
| La Marca, Prosecco, IT                     | ...15 |
| Louis de Grenelle, Brut Sparkling Rosé, FR | ...16 |
| Veuve Clicquot, FR                         | ...38 |
| Billecart Salmon, Brut Sparkling Rosé, FR  | ...39 |



◆ REDS ◆

CABERNET

|                                          |       |
|------------------------------------------|-------|
| Coastal Vines, CA                        | ...15 |
| Austin Hope, Paso Robles, CA             | ...23 |
| Turnbull, Napa, CA                       | ...24 |
| Robert Sinskey “Point of View”, Napa, CA | ...26 |
| Caymus, Napa, CA                         | ...35 |

PINOT NOIR

|                        |       |
|------------------------|-------|
| Coastal Vines, CA      | ...15 |
| Ken Wright Cellars, OR | ...20 |
| Belle Glos, Balade, CA | ...22 |

INTERESTING REDS

|                                                       |       |
|-------------------------------------------------------|-------|
| Orin Swift, “Advice from John” Merlot, CA             | ...20 |
| Stag’s Leap, Petite Sirah, Napa, CA                   | ...20 |
| Department 66, Grenache, FR                           | ...22 |
| Château Joanin Bécot, Castillon Côtes de Bordeaux, FR | ...25 |

◆ BY THE BOTTLE ◆

◆ WHITES ◆

SPARKLING/CHAMPAGNE

|                                            |        |
|--------------------------------------------|--------|
| La Marca, Prosecco, IT                     | ...62  |
| Louis de Grenelle, Brut Sparkling Rosé, FR | ...64  |
| Möet & Chandon, “Imperial Brut”, FR        | ...135 |
| Taittinger, “Le Francaise”, FR             | ...145 |
| Veuve Clicquot, FR                         | ...150 |
| Billecart Salmon, Brut Sparkling Rosé, FR  | ...165 |
| House of Ruinart, Brut BdB, FR             | ...250 |
| Veuve Clicquot, “Le Grande Dame”, FR       | ...500 |
| Taittinger, Comtes de Champagne, FR        | ...550 |
| Armand de Brignac, “Ace of Spades”, FR     | ...575 |

CHARDONNAY

|                             |        |
|-----------------------------|--------|
| Coastal Vines, CA           | ...44  |
| Grgich Hill, CA             | ...74  |
| Sonoma Cutrer, CA           | ...74  |
| Rombauer, Napa, CA          | ...80  |
| Cakebread, Napa Valley, CA  | ...89  |
| Far Niente, Napa Valley, CA | ...120 |
| Maison Louis Latour, FR     | ...300 |

SAUVIGNON BLANC

|                                       |        |
|---------------------------------------|--------|
| Coastal Vines, CA                     | ...44  |
| East Side Crossing, CA                | ...62  |
| Cloudy Bay, NZ                        | ...66  |
| Cakebread, Sauvignon Blanc, CA        | ...72  |
| Comte de la Chevalier, Sancerre, FR   | ...80  |
| Henri Bourgeois d’Antan, Sancerre, FR | ...122 |

MORE WHITES

|                                    |        |
|------------------------------------|--------|
| Coastal Vines Pinot Grigio, CA     | ...44  |
| Monte Tondo, Soave, IT             | ...62  |
| Whispering Angel, Rosé, FR         | ...64  |
| Richter, “Zeppelin” Riesling, GER  | ...64  |
| Champalou, Chenin Blanc, FR        | ...68  |
| Santa Margharita, Pinot Grigio, IT | ...70  |
| Albert Mann, Riesling, FR          | ...155 |

◆ COCKTAILS ◆

CHARRED GRAPEFRUIT 20

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

PRICKLY PEAR MARGARITA 22

house made prickly pear infused tequila,  
Cointreau, fresh sour mix

PERFECT GIN & TONIC 20

Monkey 47 gin, elderflower tonic, lemon

MANHATTAN 20

Sazerac Rye, sweet vermouth, bitters

◆ ON TAP ◆

Corkage Fee \$30

\$9

Funky Buddah Floridian, Hefeweizen

Goose Island, IPA

Stella Artois, Belgian Pilsner

Corona