

# APPETIZERS

GRILLED CALIFORNIA ARTICHOKE 14  
simply grilled, aioli

DEVILED EGGS  
& MILLIONAIRE'S BACON 14

SPINACH & ARTICHOKE DIP 14  
served with salsa and warm tortilla chips

LOBSTER BISQUE 14  
fresh Maine lobster, sherry

SHANGHAI SHRIMP (6) 14  
lightly battered jumbo shrimp tossed  
in sweet & spicy sauce, served with ponzu

CRISPY CALAMARI 16  
garlic aioli & marinara sauce

## SALADS

add chicken, salmon\* or blackened shrimp - 6

LITTLE GEM 14  
grated feta, diced tomato and cucumber,  
red onion, egg, green goddess dressing

THE WEDGE 14  
butter lettuce, chopped bacon, cucumber, egg  
Bleu Cheese or Thousand Island

CAESAR\* 14  
grated parmesan, toasted ciabatta croutons



BISTRO CHICKEN 20  
thinly sliced chicken breast, pan-sautéed,  
beurre blanc served with sautéed spinach  
and creamy whipped potatoes

## ENTRÉES

GRILLED TROUT 22  
champagne beurre blanc, capers  
served with sautéed spinach  
add lump crab 10

PRIME MEATLOAF 20  
prime sirloin, glazed  
served with creamy whipped potatoes  
and crispy brussels sprouts

ATLANTIC SALMON\* 22  
pan-roasted  
served with rice pilaf and broccoli

CHICKEN MILANESE 20  
parmesan crusted, capers, champagne beurre blanc  
served with fettuccine alfredo and sautéed spinach

CRAB CAKE 24  
jumbo lump crab, rémoulade sauce  
served with cole slaw and French fries

STEAK FRITES\* 24  
sliced steakhouse style topped with sauce verte  
served with French fries

CEDARWOOD PLANKED SALMON\* 22  
seasoned with shallots, fresh herbs, lemon juice  
served with rice pilaf and sautéed spinach

## SANDWICHES

served with cole slaw or french fries

&

## ENTRÉE SALADS

FISH TACOS 20  
blackened fish of the day, warm tortillas,  
guacamole, served with cilantro rice, black beans & feta

COBB 20  
grilled chicken, tomato, avocado, blue cheese, bacon, egg

CHEESEBURGER DELUXE\* OR TAVERN BURGER 18  
fully dressed, sharp cheddar two griddled patties,  
sunny side up egg 2 caramelized onion,  
American cheese, secret sauce

PALM BEACH\* 24  
perfectly stacked crab meat, poached shrimp rémoulade,  
avocado, diced tomato, chopped egg

FRENCH DIP\* 22  
thinly sliced prime rib, served au jus

AHI TUNA BOWL\* 22  
sushi rice, mango, avocado,  
crispy shallots, shaved fresno peppers,  
macadamia nuts\*\*

## SIDES 5

CREAMY WHIPPED POTATOES

SAUTÉED CORN

BUTTER BEANS

TWICE BAKED POTATO

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

LOADED WHIPPED POTATOES

STIR-FRIED VEGETABLES

FETTUCCHINE ALFREDO

SWEET POTATO CASSEROLE

RICE PILAF

BROCCOLI

ONION RINGS

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 14  
Deep Eddy ruby red grapefruit vodka,  
charred grapefruit, basil & mint

PERFECT GIN & TONIC 15  
Monkey 47 gin, elderflower tonic, lemon

PRICKLY PEAR MARGARITA 14  
house made prickly pear infused tequila,  
Cointreau, fresh sour mix

RASPBERRY MARTINI 14  
Wheatley vodka, Chambord,  
Bonne Maman raspberry preserves

---

ZERO PROOF

---

NO - PALOMA 10  
fresh grapefruit juice, lime juice  
agave nectar

INDIAN ROSE GARDEN 10  
Seedlip Citrus, lavender,  
Indian Rose Garden tea syrup

---

BY THE GLASS & BOTTLE

---

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT 14/54  
Schramsberg "Mirabelle" Brut, CA 16/72  
Möet & Chandon "Imperial" Brut, FR ...99  
Veuve Clicquot, FR ...102

CHARDONNAY

Coastal Vines, CA 12/40  
Hess Select, Monterey, CA 14/54  
Sonoma Cutrer, CA 16/62  
Rombauer, Napa, CA 18/78  
Caymus "Mer Soleil" Silver, CA ...56  
Cakebread, Napa, CA ...88  
Far Niente, Napa, CA ...97

SAUVIGNON BLANC

Honig, Napa, CA 14/54  
Kim Crawford, NZ 14/54  
Sancerre, FR 16/62  
Twomey by Silver Oak, CA ...64  
Duckhorn, Sonoma, CA ...68

MORE WHITES

Trefethen Riesling, Napa, CA 14/52  
Whispering Angel Rose, FR 14/54  
Santa Margherita Pinot Grigio, IT 16/62

CABERNET

Coastal Vines, CA 12/40  
Hess Select, Monterey, CA 14/54  
Duckhorn "Decoy", Sonoma, CA 16/62  
Austin Hope, Paso Robles, CA 20/82  
Caymus, Napa, CA ...120  
Silver Oak, Alexander Valley, CA ...130  
Nickel & Nickel "Dogleg", Napa, CA ...195

PINOT NOIR

Coastal Vines, CA 12/40  
Meiomi, CA 14/54  
Siduri, Willamette Valley, OR 16/62  
La Crema, Sonoma, CA 18/72  
Martinelli, Sonoma, CA ...70  
Ken Wright, Willamette Valley, OR ...74  
Belle Glos "Clark & Telephone", CA ...78

MORE REDS

Caymus "Emmolo", Napa, CA 16/72  
The Prisoner Red Blend, Napa, CA 18/82  
Orin Swift, 8 Years in the Desert Zinfandel Blend, CA 20/88  
Paraduxx, Cabernet Blend, Napa, CA ...88  
Orin Swift "Papillon" Bordeaux Blend, CA ...102  
Cain Five Cabernet Blend, Napa, CA ...208

Corkage Fee \$20

---

ON TAP

---

Good People, IPA  
Stella Artois, Belgian Pilsner  
Michelob Ultra  
Coors Light