
APPETIZERS & SALADS

DEVILED EGGS
& MILLIONAIRE'S BACON 14

CAESAR* 14
grated parmesan, toasted ciabatta croutons

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

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

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

TUNA TARTARE* 16
avocado, mango, pine nuts**,
crispy wontons

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

GRILLED CALIFORNIA ARTICHOKEs 14
simply grilled, aioli

LOBSTER BISQUE 14
fresh Maine lobster, sherry

CRISPY CALAMARI 16
garlic aioli & marinara sauce

SEAFOOD

GRILLED TROUT 30
champagne beurre blanc, capers
add lump crab meat – 10
served with sautéed spinach

AHI TUNA STEAK* 32
sesame crusted, seared rare, sliced
served with rice pilaf and stir-fried vegetables

CRAB CAKES 34
jumbo lump crab, rémoulade sauce
served with cole slaw and French fries

ATLANTIC SALMON* 30
pan-roasted
served with rice pilaf and broccoli

CEDARWOOD PLANKED SALMON* 30
seasoned with shallots, fresh herbs, lemon juice
served with rice pilaf and sautéed spinach

ENTRÉES

BISTRO CHICKEN 28
thinly sliced chicken breast, pan sautéed,
beurre blanc served with sautéed spinach
and creamy whipped potatoes

PRIME MEATLOAF 28
prime sirloin, glazed
served with creamy whipped potatoes
and crispy brussels sprouts

CHEESEBURGER DELUXE* OR TAVERN BURGER 20
fully dressed, sharp cheddar sunny side up egg 2
two griddled patties, caramelized onion,
American cheese, secret sauce
served with French fries or cole slaw

PALM BEACH SALAD* 26
perfectly stacked crab meat,
poached shrimp rémoulade,
avocado, diced tomato, chopped egg

DELUXE BBQ RIBS 30
served with cole slaw and French fries

CHICKEN MILANESE 28
parmesan crusted, capers,
champagne beurre blanc
served with fettuccine alfredo and sautéed spinach

SIGNATURE STEAKS

PRIME NEW YORK STRIP* 52
served with a loaded baked potato

PRIME RIBEYE* 50
served with a twice baked potato

FILET MIGNON* 44
served with a loaded baked potato

PRIME RIB* 38
served au jus, grated or creamy horseradish
served with a loaded baked potato

STEAK FRITES* 32
sliced steakhouse style topped with sauce verte
served with French fries

POTATOES, ETC. 8

SIDES 8

BAKED POTATO

CREAMY WHIPPED POTATOES

BROCCOLI

SAUTÉED SPINACH

TWICE BAKED POTATO

RICE PILAF

CRISPY BRUSSELS SPROUTS

BUTTER BEANS

AU GRATIN POTATOES

FETTUCCHINE ALFREDO

STIR-FRIED VEGETABLES

SAUTÉED CORN

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 “Mirabell” Brut, CA 16/72
 Möet & Chandon “Imperial” Brut, FR ...99
 Veuve Clicquot, FR ...102

CHARDONNAY

Coastal Vines, CA 12/40
 Hess Select, Sonoma, CA 14/54
 Sonoma Cutrer, CA 16/62
 Frank Family, Napa, CA ...86
 Cakebread, Napa, CA ...88
 Far Niente, Napa, CA ...102

SAUVIGNON BLANC

Coastal Vines, CA 12/40
 Honig, Napa, CA 14/54
 Kim Crawford, NZ 14/54
 Hubert Brochard Sancerre, FR 16/62
 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, Sonoma, CA 14/54
 Duckhorn “Decoy”, Sonoma, CA 16/62
 Austin Hope, Paso Robles, CA ...90
 Caymus, Napa, CA ...108
 Stag’s Leap “Artemis”, Napa, CA ...108
 Silver Oak, Alexander Valley, CA ...130
 Nickel & Nickel “CC Ranch”, Napa, CA ...195

PINOT NOIR

Coastal Vines, CA 12/40
 Meiomi, CA 14/54
 Siduri, Willamette Valley, OR 16/62
 La Crema, Sonoma, CA ...62
 Alexana, Willamette, OR ...82
 Belle Glos “Clark & Telephone”, CA ...82

MORE REDS

Mollydooker “The Boxer” Shiraz, AU 18/77
 Caymus “Emmolo” Merlot, Napa, CA 20/72
 Robert Foley “Griffin” Red Blend, Napa, CA 20/82
 Orin Swift, 8 Years in the Desert Zinfandel Blend, CA 20/82
 Orin Swift “Abstract” Red Blend, CA ...78
 Paradox, Cabernet Blend, Napa, CA ...88
 Cain Five Cabernet Blend, Napa, CA ...208

Corkage Fee \$20

ON TAP

\$7

Triple C Brewery
 Stella Artois
 Olde Mecklenberg Brewery
 NoDa Brewing Company