

APPETIZERS

GRILLED CALIFORNIA ARTICHOKES 20
simply grilled, aioli

DEVILED EGGS
& MILLIONAIRE'S BACON 18

CRISPY CALAMARI 18
garlic aioli & marinara sauce

SHANGHAI SHRIMP (6) 16
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

LOBSTER BISQUE 16
fresh Maine lobster, sherry

TUNA TARTARE* ** 22
avocado, mango, pine nuts,
crispy wontons

SALADS

add chicken, salmon* or blackened shrimp - 10

THE WEDGE 18

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

CAESAR* 18

grated parmesan, toasted ciabatta croutons

GREEK SALAD 18

chickpeas, tomato, cucumber, red pepper, feta

ENTRÉES

BISTRO CHICKEN 30

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

GRILLED TROUT 32

simply grilled, champagne beurre blanc, capers
served with sautéed spinach
add jumbo lump crab 10

PRIME MEATLOAF 32

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

CRAB CAKE 34

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

CHICKEN MILANESE 30

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

ATLANTIC SALMON* 34

pan-roasted
served with rice pilaf and roasted cauliflower

DELUXE BBQ RIBS 34

slow-roasted
served with French fries and cole slaw

AHI TUNA STEAK* 34

sesame crusted, seared rare, sliced
served with rice pilaf and stir-fried vegetables

SANDWICHES

served with cole slaw or French fries

FISH TACOS 22

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

&

ENTRÉE SALADS

COBB 26

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

PALM BEACH* 26

perfectly stacked crab meat, poached shrimp rémoulade,
avocado, diced tomato, chopped egg

CHEESEBURGER DELUXE* OR TAVERN BURGER 22

fully dressed, sharp cheddar
sunny side up egg 2

two griddled patties,
caramelized onion,
American cheese, secret sauce

AHI TUNA BOWL* 30

sushi rice, mango, avocado,
crispy shallots, shaved fresno peppers,
macadamia nuts**

FRENCH DIP* 26

thinly sliced prime rib, served au jus

SIDES 10

CREAMY WHIPPED POTATOES

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

LOADED WHIPPED POTATOES

STIR-FRIED VEGETABLES

BROCCOLI

ROASTED CAULIFLOWER

SAUTÉED CORN

ONION RINGS

FETTUCINE ALFREDO

RICE PILAF

COLE SLAW

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 17
Deep Eddy ruby red grapefruit vodka,
charred grapefruit, basil & mint

PERFECT GIN & TONIC 18
Monkey 47 gin, elderflower tonic, lemon

PRICKLY PEAR MARGARITA 17
house made prickly pear infused tequila,
Cointreau, fresh sour mix

RASPBERRY MARTINI 17
Wheatley vodka, Chambord,
Bonne Maman raspberry preserves

ZERO PROOF

NO - PALOMA 12
fresh grapefruit juice, lime juice
agave nectar

INDIAN ROSE GARDEN 12
Seedlip Citrus, lavender,
Indian Rose Garden tea syrup

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	14/60
Gruet Sauvage Blanc de Blanc, NM	18/72
Veuve Clicquot, FR	24/110
Veuve Clicquot Brut Rosé, FR	26/130
Möet & Chandon "Imperial" Brut, FR	...110

CABERNET

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/58
Duckhorn "Decoy", Sonoma, CA	18/66
Frank Family, Napa, CA	22/88
Jordan, Alexander Valley, CA	...105
Caymus, Napa, CA	...145
Shafer One Point Five, Napa, CA	...200
Nickel & Nickel "CC Ranch", Napa, CA	...195

CHARDONNAY

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/56
Sonoma Cutrer, CA	20/76
Rombauer, Napa, CA	22/85
La Crema, Sonoma, CA	...62
Cakebread, Napa, CA	...90
Far Niente, Napa, CA	...100

PINOT NOIR

Coastal Vines, CA	14/40
Meiomi, CA	18/66
Siduri, Willamette, OR	20/70
Martinelli, Sonoma, CA	20/75
Duckhorn "Migration", CA	...72
Belle Glos "Clark & Telephone", CA	...82
Domaine Serene "Evenstad Reserve", Willamette, OR	...175
Kistler, Sonoma Coast	...135

SAUVIGNON BLANC

Coastal Vines, CA	14/40
Kim Crawford, NZ	18/62
Domaine Foucher Lebrun Sancerre, FR	20/70
Le Grand Ballon, FR	...54
Cloudy Bay, NZ	...64

MORE REDS

Caymus "Emmolo" Merlot, Napa, CA	18/66
Mollydooker "The Boxer" Shiraz, AU	18/77
Stags' Leap Petite Syrah, Napa, CA	20/85
Orin Swift, 8 Years in the Desert Zinfandel, CA	22/85
The Prisoner, Red Blend, Napa, CA	22/88
Paraduxx, Cabernet Blend, Napa, CA	...86
Cain Five Cabernet Blend, Napa, CA	...208

MORE WHITES

Chateau Ste. Michelle Riesling, WA	14/52
Whispering Angel Rose, FR	18/62
Santa Margherita Pinot Grigio, IT	18/68
Grgich Hills Fume Blanc, Napa, CA	...74

Corkage Fee \$25

ON TAP

\$8

Stella Artois, Belgian Pilsner
Modelo Especial
Heineken
Michelob Ultra