
APPETIZERS & SALADS

DEILED EGGS
& MILLIONAIRE'S BACON 18

CAESAR* 18
grated parmesan, toasted ciabatta croutons

LOBSTER BISQUE 18
fresh Maine lobster, sherry

GRILLED CALIFORNIA ARTICHOKES 22
simply grilled, aioli

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

JUMBO SHRIMP COCKTAIL (5) 22
cocktail & rémoulade sauce

SHANGHAI SHRIMP (6) 18
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

THE WEDGE 18
butter lettuce, chopped bacon, cucumber, egg
Bleu Cheese or Thousand Island

TUNA TARTARE* ** 24
avocado, mango, pine nuts,
crispy wontons

SEAFOOD

GRILLED TROUT 36
champagne beurre blanc, capers
add lump crab meat – 10
served with sautéed spinach

AHI TUNA STEAK* 42
sesame crusted, seared rare, sliced
served with rice pilaf and stir-fried vegetables

CRAB CAKES 46
jumbo lump crab, rémoulade sauce
served with cole slaw and French fries

ATLANTIC SALMON* 40
pan-roasted
served with rice pilaf and roasted cauliflower

CEDARWOOD PLANKED SALMON* 40
seasoned with shallots, fresh herbs, lemon juice
served with rice pilaf and sautéed spinach

ENTRÉES

BISTRO CHICKEN 36
thinly sliced chicken breast, pan sautéed,
beurre blanc served with sautéed spinach
and creamy whipped potatoes

DELUXE BBQ RIBS 44
served with cole slaw and French fries

PRIME MEATLOAF 38
prime sirloin, glazed
served with creamy whipped potatoes
and crispy brussels sprouts

CHEESEBURGER DELUXE* OR TAVERN BURGER 24
fully dressed, sharp cheddar sunny side up egg 2
two griddled patties, caramelized onion,
American cheese, secret sauce
served with cole slaw, French fries, or onion rings

PALM BEACH SALAD* 28
perfectly stacked crab meat,
poached shrimp rémoulade,
avocado, diced tomato, chopped egg

CHICKEN MILANESE 36
parmesan crusted, capers,
champagne beurre blanc
served with fettuccine alfredo and sautéed spinach

SIGNATURE STEAKS

PRIME NEW YORK STRIP* 54
served with a loaded baked potato

STEAK FRITES* 46
sliced steakhouse style topped with sauce verte
served with French fries

FILET MIGNON* 54
served with a loaded baked potato

PRIME RIBEYE* 54
served with a loaded baked potato

POTATOES, ETC 10

SIDES 10

BAKED POTATO

CREAMY WHIPPED POTATOES

BROCCOLI

SAUTÉED SPINACH

ONION RINGS

LOADED BAKED POTATO

CRISPY BRUSSELS SPROUTS

ROASTED CAULIFLOWER

RICE PILAF

FETTUCINE ALFREDO

STIR-FRIED VEGETABLES

SAUTÉED CORN

SPLIT PLATE CHARGE \$10

*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 14/44
 Gruet Sauvage Blanc de Blanc, NM 16/62
 Domaine Carneros Brut Rosé, CA 20/80
 Möet & Chandon "Imperial" Brut, FR ...100
 Veuve Clicquot, FR ...102

CHARDONNAY

Coastal Vines, CA 14/40
 Hess Select, Monterey, CA 16/52
 Sonoma Cutrer, CA 20/72
 Rombauer, Napa, CA 20/78
 La Crema, Sonoma, CA ...62
 Caymus "Mer Soleil" Silver, CA ...66
 Cakebread, Napa, CA ...88
 Far Niente, Napa, CA ...97

SAUVIGNON BLANC

Coastal Vines, CA 14/40
 Kim Crawford, NZ 18/52
 Domaine Foucher Lebrun Sauvignon, FR 18/62
 Twomey by Silver Oak, CA ...74
 Cloudy Bay, NZ ...78

MORE WHITES

Coastal Vines Pinot Grigio, CA 14/40
 Brooks Riesling, OR 14/54
 Whispering Angel Rose, FR 18/54
 Santa Margherita Pinot Grigio, IT 18/62
 Treana White Blend, Central Coast, CA ...65

CABERNET

Coastal Vines, CA 14/40
 Hess Select, Monterey, CA 16/52
 Turnbull, Napa, CA 20/78
 Austin Hope (1L), Paso Robles, CA 20/110
 Frank Family, Napa, CA ...92
 Heitz Cellar, Napa, CA ...120
 Silver Oak, Alexander Valley, CA ...130
 Nickel & Nickel "CC Ranch", Napa, CA ...195
 Caymus "Special Selection", Napa, CA ...385

PINOT NOIR

Coastal Vines, CA 14/40
 Meiomi, CA 18/62
 Siduri, Willamette, OR 18/72
 Martinelli, Sonoma, CA 20/78
 Belle Glos "Clark & Telephone", CA ...82
 Joseph Phelps "Freestone", CA ...88

MORE REDS

Catena Malbec, Mendoza, AR 14/54
 Caymus "Emmolo" Merlot, Napa, CA 18/62
 Orin Swift, 8 Years in the Desert Zinfandel, CA 20/84
 Stags' Leap Petite Syrah, Napa, CA 20/85
 The Prisoner, Red Blend, Napa, CA 20/88
 Chateau Gaby Bordeaux, FR ...86
 Cain Five Cabernet Blend, Napa, CA ...208

Corkage Fee \$25

ON TAP

\$8

Funky Buddah Floridian, Hefeweizen
 Goose Island, IPA
 Stella Artois, Belgian Pilsner
 Corona