

APPETIZERS & SALADS

DEVEILED 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	HOUSE SALAD 18 tomatoes, cucumbers, red onion, toasted ciabatta croutons	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 blue cheese or thousand island	TUNA TARTARE* ** 24 avocado, mango, pine nuts, crispy wontons

SEAFOOD

GRILLED TROUT 36 champagne beurre blanc, capers served with sautéed spinach add lump crab meat – 10	AHI TUNA STEAK* 42 sesame crusted, seared rare, sliced served with stir-fried vegetables
ATLANTIC SALMON* 40 pan-roasted served with roasted cauliflower	CRAB CAKES 46 jumbo lump crab, rémoulade sauce served with French fries
	CEDARWOOD PLANKED SALMON* 40 seasoned with shallots, fresh herbs, lemon juice served with sautéed spinach

ENTRÉES

BISTRO CHICKEN 36 thinly sliced chicken breast, pan sautéed, beurre blanc served with creamy whipped potatoes	PRIME MEATLOAF 38 prime sirloin, glazed served with creamy whipped potatoes
CHEESEBURGER DELUXE* fully dressed, sharp cheddar sunny side up egg 2	OR TAVERN BURGER 24 two griddled patties, caramelized onion, American cheese, secret sauce
served with French fries, cole slaw, or onion rings	

PALM BEACH SALAD* 28 perfectly stacked crab meat, poached shrimp rémoulade, avocado, diced tomato, chopped egg	DELUXE BBQ RIBS 44 served with cole slaw and French fries	CHICKEN MILANESE 36 parmesan crusted, capers, champagne beurre blanc served with fettuccine alfredo
---	--	--

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	FETTUCCHINE 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