

## 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

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

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

ATLANTIC SALMON\* 40  
pan-roasted  
served with roasted cauliflower

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\* OR TAVERN BURGER 24  
fully dressed, sharp cheddar sunny side up egg 2  
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.



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COCKTAILS

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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

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ZERO PROOF

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

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

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BY THE GLASS & BOTTLE

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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

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ON TAP

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\$8

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