

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

HOUSE SALAD 14  
tomatoes, cucumbers, bacon, egg,  
red onion, toasted ciabatta croutons

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

GRILLED CALIFORNIA ARTICHOKES 14  
simply grilled, aioli

THE WEDGE 14  
butter lettuce, chopped bacon, cucumber, egg  
blue cheese or thousand island

LOBSTER BISQUE 14  
fresh Maine lobster, sherry

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 stir-fried vegetables

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

ATLANTIC SALMON\* 30  
pan-roasted  
served with broccoli

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

ENTRÉES

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

PRIME MEATLOAF 28  
prime sirloin, glazed  
served with creamy whipped potatoes

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 cole slaw or French fries

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

SIGNATURE STEAKS

NEW YORK STRIP\* 44  
#1855 cut, maître d’hôtel butter  
served with a loaded baked potato

RIBEYE\* 44  
#1855 cut, maître d’hôtel butter  
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

FETTUCCHINE ALFREDO

CRISPY BRUSSELS SPROUTS

BUTTER BEANS

ONION RINGS

STIR-FRIED VEGETABLES

SAUTÉED CORN

18% GRATUITTY 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

PINEAPPLE MARTINI 14  
house made pineapple infused vodka

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  
Gruet Sauvage Blanc de Blanc, NM 14/62  
Domaine Carneros Brut Rose, CA ...74  
Möet & Chandon “Imperial” Brut, FR ...99  
Veuve Clicquot, FR ...102

CHARDONNAY

Coastal Vines, CA 12/40  
Caymus “Mer Soleil” Silver, CA 14/56  
Hess, Monterey, CA 14/56  
Sonoma Cutrer, CA 16/62  
Rombauer, Napa, CA ...78  
Cakebread, Napa, CA ...88

SAUVIGNON BLANC

Kim Crawford, NZ 14/54  
Le Grand Ballon, FR 14/54  
Le Garenne, Sancerre, FR 18/68  
Twomey by Silver Oak, CA ...64

MORE WHITES

Coastal Vines Pinot Grigio, CA 12/40  
Whispering Angel Rose, FR 14/54  
Vigneti Del Sol Pinot Grigio, IT 14/54  
Trefethen Riesling, Napa, CA ...52

CABERNET

Coastal Vines, CA 12/40  
Duckhorn “Decoy”, Sonoma, CA 16/62  
Austin Hope (1L), Paso Robles, CA 20/110  
Quilt, Napa, CA ...72  
Caymus, Napa, CA ...108  
Shafer One Point Five, Napa, CA ...150  
Nickel & Nickel, Napa, CA ...165  
Faust “The Pact”, Coombsville, CA ...185

PINOT NOIR

Coastal Vines, CA 12/40  
Meiomi, CA 14/54  
Siduri, Willamette, OR 16/62  
Landmark Overlook, CA 17/72  
Martinelli, Sonoma, CA 18/70  
La Crema, Sonoma, CA ...62  
Belle Glos “Clark & Telephone”, CA ...82  
Kistler, Sonoma Coast, CA ...135

MORE REDS

Mollydooker “The Boxer” Shiraz, AU 14/56  
Caymus “Emmolo” Merlot, Napa, CA 16/62  
Orin Swift, 8 Years in the Desert Zinfandel Blend, CA 20/82  
The Prisoner, Red Blend, Napa, CA 20/88  
Stags’ Leap, Petit Sirah, Napa, CA ...85  
Paraduxx, Cabernet Blend, Napa, CA ...88  
Orin Swift “Papillon” Bordeaux Blend, CA ...102

Corkage Fee \$20

ON TAP

\$7

Bearded Iris, Homestyle IPA  
Stella Artois, Belgian Pilsner  
Half Batch Seasonal  
Miller Lite