
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

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

GRILLED CALIFORNIA ARTICHOKEs 14
simply grilled, aioli

LOBSTER BISQUE 14
fresh Maine lobster, sherry

CRISPY CALAMARI 16
garlic aioli & marinara sauce

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 French fries or cole slaw

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
• Hemingway Style - 4 •

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

FETTUCINE ALFREDO

CRISPY BRUSSELS SPROUTS

BUTTER BEANS

STIR-FRIED VEGETABLES

CORN SOUFFLÉ

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 14
Deep Eddy ruby red grapefruit vodka,
charred grapefruit, basil & mint

PRICKLY PEAR MARGARITA 14
house made prickly pear infused tequila,
Cointreau, fresh sour mix

PERFECT GIN & TONIC 16
Monkey 47 gin, elderflower tonic, lemon

BANANA BREAD OLD FASHIONED 14
cozy twist on a classic cocktail

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
Caymus, Emmolo, CA	16/72
Domaine Carneros Brut Rose, CA	...74
Möet & Chandon "Imperial" Brut, FR	...99
Veuve Clicquot, FR	...102

CABERNET

Duckhorn "Decoy", Sonoma, CA	16/62
Frank Family, Napa, CA	20/72
Stag's Leap, Napa, CA	24/94
Quilt, Napa, CA	...72
Caymus, Napa, CA	...140
Shafer One Point Five, Napa, CA	...150
Nickel & Nickel, Napa, CA	...165

CHARDONNAY

Caymus "Mer Soleil" Silver, CA	14/56
Famille Gueguen, Chablis, FR	16/62
Sonoma Cutrer, CA	16/62
Rombauer, Napa, CA	22/78
Jordan, Sonoma, CA	...72
Cakebread, Napa, CA	...88
Far Niente, Napa, CA	...97

PINOT NOIR

Meiomi, CA	14/54
Charles Pere Et Fille, Bourgogne, FR	16/62
Siduri, Willamette, OR	16/62
Martinelli, Sonoma, CA	18/70
La Crema, Sonoma, CA	...62
Belle Glos "Clark & Telephone", CA	...82
Kistler, Sonoma Coast, CA	...135

SAUVIGNON BLANC

Honig, Napa, CA	14/52
Kim Crawford, NZ	14/54
Le Petite Perriere, FR	14/54
Domaine Gueneau Sancerre, FR	16/62
Twomey by Silver Oak, CA	...64
Duckhorn, Sonoma, CA	...68

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
Cain Five Cabernet Blend, Napa, CA	...208

MORE WHITES

Whispering Angel Rose, FR	14/54
Vigneti Del Sol Pinot Grigio, IT	14/54
Trefethen Riesling, Napa, CA	...52
Grgich Hills Fume Blanc, Napa, CA	...74

Corkage Fee \$20

ON TAP

\$7

Sierra Nevada, Hazy Little Thing, IPA
Stella Artois, Belgian Pilsner