

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	CRISPY CALAMARI 16 garlic aioli & marinara sauce
	LOBSTER BISQUE 14 fresh Maine lobster, sherry	

SEAFOOD

GRILLED TROUT 30 champagne beurre blanc, capers add lump crab meat – 10 served with sautéed spinach	CRAB CAKES 34 jumbo lump crab, rémoulade sauce served with French fries	AHI TUNA STEAK* 32 sesame crusted, seared rare, sliced served with stir-fried vegetables
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		PRIME MEATLOAF 28	
thinly sliced chicken breast, pan sautéed, beurre blanc		prime sirloin, glazed	
served with creamy whipped potatoes		served with creamy whipped potatoes	
CHEESEBURGER DELUXE*		OR	TAVERN BURGER 20
fully dressed, sharp cheddar		two griddled patties, caramelized onion,	
sunny side up egg 2		American cheese, secret sauce	
served with French fries or cole slaw			
PALM BEACH SALAD* 26		DELUXE BBQ RIBS 30	
perfectly stacked crab meat,		served with cole slaw and French fries	
poached shrimp rémoulade,			
avocado, diced tomato, chopped egg		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	FILET MIGNON* 44 served with a loaded baked potato • Hemingway Style - 4 •	RIBEYE* 44 #1855 cut, maître d’hôtel butter 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

BAKED POTATO	CREAMY WHIPPED POTATOES
AU GRATIN POTATOES	FETTUCCHINE ALFREDO

SIDES 8

BROCCOLI	SAUTÉED SPINACH
CRISPY BRUSSELS SPROUTS	BUTTER BEANS
STIR-FRIED VEGETABLES	CREAMED CORN

KALE & QUINOA SALAD\*\*

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 15  
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
Schramsberg “Mirabell” Brut, CA	16/72
Möet & Chandon “Imperial” Brut, FR	...99
Veuve Clicquot, FR	...102

CABERNET

Hess Select, Sonoma, CA	14/54
Duckhorn “Decoy”, Sonoma, CA	16/62
Austin Hope, Paso Robles, CA	...90
Caymus, Napa, CA	...108
Stag’s Leap “Artemis”, Napa, CA	...108
Silver Oak, Alexander Valley, CA	...130
Nickel & Nickel “CC Ranch”, Napa, CA	...195

CHARDONNAY

Hess Select, Sonoma, CA	14/54
Sonoma Cutrer, CA	16/62
Frank Family, Napa, CA	...86
Cakebread, Napa, CA	...88
Far Niente, Napa, CA	...102

PINOT NOIR

Meiomi, CA	14/54
Siduri, Willamette Valley, OR	16/62
La Crema, Sonoma, CA	...62
Alexana, Willamette, OR	...82
Belle Glos “Clark & Telephone”, CA	...82

SAUVIGNON BLANC

Honig, Napa, CA	14/54
Kim Crawford, NZ	14/54
Hubert Brochard Sancerre, FR	16/62
Duckhorn, Sonoma, CA	...68

MORE REDS

Mollydooker “The Boxer” Shiraz, AU	18/77
Caymus “Emmolo” Merlot, Napa, CA	20/72
Robert Foley “Griffin” Red Blend, Napa, CA	20/82
Orin Swift, 8 Years in the Desert Zinfandel Blend, CA	20/82
Orin Swift “Abstract” Red Blend, CA	...78
Paraduxx, Cabernet Blend, Napa, CA	...88
Cain Five Cabernet Blend, Napa, CA	...208

MORE WHITES

Trefethen Riesling, Napa, CA	14/52
Whispering Angel Rose, FR	14/54
Santa Margherita Pinot Grigio, IT	16/62

Corkage Fee \$20

ON TAP

\$7

Triple C Brewery  
Stella Artois  
Olde Mecklenberg Brewery  
NoDa Brewing Company