

APPETIZERS		
Lobster Bisque	fresh Maine lobster, cream, brandy	10
Spinach & Artichoke Dip	parmesan cream sauce	12
Coconut Shrimp	sweet chili sauce	14
Deviled Eggs & Millionaire's Bacon		12
Grilled California Artichokes	simply grilled, aioli	12

OYSTERS	
Six Oysters on the Half Shell*	
Wellfleet, Cape Cod Bay	18
Blue Point, Long Island Sound	18
Beausoleil, New Brunswick	18
Mon Louis, Alabama	18

SALADS		
The Wedge	10	
baby iceberg, chopped bacon, cucumber, blue cheese dressing		
Caesar	10	
fresh grated parmesan, toasted focaccia croutons (anchovies on request)		

Vine Ripened Tomatoes**	10
Point Reyes blue cheese, basil, champagne vinaigrette	
Little Gem Chopped	10
fresh grated feta, diced tomato and cucumber red onion, green goddess dressing	

SEAFOOD		
Florida Grouper	28	
simply grilled, served with choice of side add crab meat, champagne beurre blanc – 4		
Crab Cakes	32	
whole grain mustard sauce, served with cole slaw		
Ahi Tuna Steak*	26	
sesame seed crusted, seared rare, sliced, served with stir-fried vegetables		

Dover Sole Meuniere	38
pan sautéed, brown butter & capers, served with creamy whipped potatoes	
Atlantic Salmon	26
pan roasted, served with choice of side	
Grilled Trout	26
topped with crab meat, champagne beurre blanc, capers, served with oven roasted asparagus	



ENTRÉES		
Filet Mignon 8 oz.*	34	
center cut, served with choice of side		
Chicken Parmigiana	24	
Pomodoro sauce, mozzarella, served with fettucine Alfredo		
Prime Rib	30	
served au jus, with choice of side (grated or creamy horseradish on request)		
Bistro Chicken	24	
pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach		
 Prime Meatloaf	24	
prime sirloin, served with creamy whipped potatoes		

Ribeye 12 oz.*	32
served with choice of side	
New York Strip 12 oz.*	34
served with choice of side	
Steak & Fries*	26
sliced steakhouse style, topped with maitre d' butter	
Prime Berkshire Pork Chop	26
grilled bone-in, served with Tuscan beans and creamy whipped potatoes	
Chicken Milanese	24
parmesan crusted, capers, beurre blanc, served with fettucine Alfredo	

Cheeseburger* or Tavern Burger	16
sharp cheddar cooked on the griddle, american cheese, carmelized onions, secret sauce	
French Dip	18
thinly sliced prime rib, served au jus	

Cobb Salad	16
grilled chicken, tomato, avocado, blue cheese, bacon, egg	
Palm Beach Salad	18
crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	

CREAMY WHIPPED POTATOES
LOADED BAKED POTATO

OVEN ROASTED ASPARAGUS
FRESH SAUTÉED SPINACH

MACARONI AND CHEESE
BROCCOLI

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks, burgers 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.

BY THE GLASS					
WHITE			RED		
SPARKLING	La Marca Prosecco, IT	12	PINOT NOIR	Coastal Vines, CA	10
	Schramsberg “Mirabelle” Brut, CA	14		Meiomi, CA	12
	Veuve Cliquot, FR	16		Siduri, Willamette, OR	14
ROSE	Whispering Angel , FR	12	ZINFANDEL	La Crema, Sonoma, CA	16
CHARDONNAY	Coastal Vines, CA	10		Klinker Brick, Lodi, CA	12
	Hess Select, Monterey, CA	12		Coastal Vines, CA	10
	Sonoma Cutrer, CA	14	CABERNET	Hess Select, Monterey, CA	12
RIESLING	Rombauer, Napa, CA	16		Duckhorn “Decoy”, Sonoma, CA	14
	Jekel, Monterey, CA	12		Frank Family, Napa, CA	16
SAUVIGNON BLANC	Kim Crawford, NZ	12	MERLOT	Caymus “Emmolo”, Napa, CA	14
	Jean Reverdy Sancerre, FR	14		The Prisoner, Napa, CA	16
PINOT GRIGIO	Coastal Vines, CA	10	RED BLEND		
	Vigneti Del Sole, IT	12			

SPARKLING		
La Marca Prosecco, IT		44
Schramsberg “Mirabelle” Brut, CA		62
Veuve Cliquot, FR	half bottle 54 / bottle 89	
Moet & Chandon “Imperial” Brut, FR		92
ROSE		
Whispering Angel , FR		44
Domaine Carneros Brut, by Taittinger, CA		64
CHARDONNAY		
Hess Select, Monterey, CA		44
Sonoma Cutrer, CA		52
Rombauer, Napa, CA		62
Flowers, Sonoma, CA		72
Cakebread, Napa, CA		78
Far Niente, Napa, CA		87
RIESLING		
Jekel, Monterey, CA		44
SAUVIGNON BLANC		
Kim Crawford, NZ		44
Jean Reverdy, FR		52
Twomey by Silver Oak, CA		54
Duckhorn, Sonoma, CA		58
PINOT GRIGIO		
Vigneti Del Sole, IT		44
Four Graces, Willamette, OR		48

PINOT NOIR	
Meiomi, CA	44
Siduri, Willamette, OR	52
La Crema, Sonoma, CA	62
Belle Glos “Clark & Telephone”, CA	64
Bergstrom, Willamette, OR	78
ZINFANDEL	
Klinker Brick, Lodi, CA	44
Robert Biale, “Black Chicken”, CA	64
CABERNET	
Hess Select, Monterey, CA	44
Duckhorn “Decoy”, Sonoma, CA	52
Frank Family, Napa, CA	62
Stag’s Leap Wine Cellars “Artemis” Napa, CA	92
Caymus, Napa, CA	98
Silver Oak, Alexander Valley, CA	120
OTHER REDS	
Caymus “Emmolo” Merlot, Napa, CA	44
The Prisoner, Red Blend, Napa, CA	78
Mollydooker “The Boxer” Shiraz, AU	67

BEER ON TAP

Bud Light	5
Michelob Ultra	5
Good People	6
Goat Island	7
Ghost Train	7
Straight to Ale	7
Trim Tab	7
Stella Artois	7
St. Pauli Girl (non-alcoholic)	5

STEAKHOUSE REDS

Pahlmeyer “Jayson” Pinot Noir, Sonoma, CA	120
Shafer One Point Five Cabernet, Napa, CA	140
Nickel & Nickel “C.C. Ranch” Cabernet, Napa, CA	185
Cain Five Cabernet Blend, Napa, CA	198

Corkage Fee \$20