

APPETIZERS

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

SALADS

The Wedge baby iceberg, chopped bacon, cucumber, blue cheese dressing	10
Caesar fresh grated parmesan, toasted focaccia croutons (anchovies on request)	10
Beet & Goat Cheese** oven roasted beets, pecans, warm goat cheese	10
Little Gem Chopped fresh grated feta, diced tomato and cucumber, egg, red onion, green goddess dressing	10
chicken, salmon or blackened shrimp	8

SANDWICHES & ENTRÉE SALADS

sandwiches served with cole slaw or french fries

Ahi Tuna Burger* seared rare, ginger, wasabi aioli, topped with ponzu cole slaw	16	Ahi Tuna Poke** sushi rice, mango, avocado, crispy shallots, fresno peppers	18
Fish Tacos blackened fish of the day, soft tortilla, avocado served with cilantro rice, black beans & feta	18	BBQ Chicken roasted corn, avocado, black beans, ranch	18
Cheeseburger* or Tavern Burger sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce	16	Palm Beach crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	20
French Dip thinly sliced prime rib, served au jus	20	Cobb grilled chicken, tomato, avocado, blue cheese, bacon, egg	18

ENTRÉES



Spokane

Chicken Milanese parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo and fresh sautéed spinach	18	Crab Cake jumbo lump crab, whole grain mustard sauce, served with cole slaw & french fries	22
Steak Frites* sliced steakhouse style, topped with maitre d' butter	20	Atlantic Salmon pan-roasted, served with butter beans	20
Crispy Chicken Tenders breaded to order, served with cole slaw & french fries	18	Ahi Tuna Steak* sesame crusted, seared rare, sliced, served with stir-fried vegetables	20
 Prime Meatloaf prime sirloin, glazed and served with creamy whipped potatoes & fresh sautéed corn	18	Grilled Trout champagne beurre blanc, capers, served with broccoli add crab meat – 4	20
Bistro Chicken pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	18	Fish and Chips cole slaw, french fries, English malt vinegar	18

KALE & QUINOA SALAD**
FRESH SAUTÉED OR CREAMED SPINACH
BUTTER BEANS

CREAMY WHIPPED POTATOES
FRESH SAUTÉED CORN
CRISPY BRUSSELS SPROUTS

STIR FRIED VEGETABLES
BROCCOLI
FETTUCCHINE ALFREDO

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.

COCKTAILS

Charred Grapefruit Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	12	Rose Colored Glasses rosé, Elderflower liqueur, rosemary simple syrup	12
Prickly Pear Margarita House Made Prickly Pear Infused Tequila, Cointreau, fresh sour mix	12	Aperol Negroni The Botanist, Antica Carpano, Aperol	12
Classic Margarita Espolon tequila, fresh sour mix	12	Perfect Gin & Tonic Monkey 47 gin, elderflower tonic, lemon	14
California Sunset aperol, the Botanist Gin, Gifford Peach, grapefruit	12	Rum Old Fashioned Ron Zacapa with a muddled orange and cherry	12

WINES BY THE GLASS

	WHITES		REDS		
SPARKLING	La Marca Prosecco, IT	12	PINOT NOIR		
	Gloria Ferrer, Sonoma, CA	12	Coastal Vines, CA	10	
ROSE	Whispering Angel, FR	12	Meiomi, CA	12	
	Coastal Vines, CA	10	Siduri, Willamette, OR	14	
CHARDONNAY	Hess Select, Monterey, CA	12	ZINFANDEL	Klinker Brick, Lodi, CA	12
	Sonoma Cutrer, CA	14	CABERNET	Coastal Vines, CA	10
	Frank Family, Napa, CA	16	Hess Select, Monterey, CA	12	
	Cakebread, Napa, CA	18	Duckhorn "Decoy", Sonoma, CA	14	
	SAUVIGNON BLANC	Kim Crawford, NZ	12	Frank Family, Napa, CA	16
	Hubert Brochard Sancerre, FR	14	MERLOT	Caymus "Emmolo", Napa, CA	14
PINOT GRIGIO	Coastal Vines, CA	10	RED BLEND	The Prisoner, Napa, CA	16
	Alois Lageder, IT	12	MALBEC	Catena, Mendoza, AR	12

BEER

ON TAP		OTHER	
Bud Select	4	Bud Light	4
Budweiser	4	Michelob Ultra	4
Schaffly	5	St. Pauli Girl (non-alcoholic)	4
Stella Artois	6		
Four Hands	6		
Blue Moon	6		
8th Tap	6		
Boulevard Tank 7 Farmhouse Ale	7		