

RAW BAR

JUMBO SHRIMP COCKTAIL (6) 20
cocktail & remoulade sauce

CHILLED LOBSTER TAILS 38
two 6oz. cold water tails

SEAFOOD TOWER* 80
two chilled lobster tails,
six jumbo shrimp, six Blue Point oysters

TUNA TARTARE* 24
avocado, mango, pine nuts, crispy wontons

OYSTERS ON THE 1/2 SHELL* (6) 22
Blue Points, half shell or butter roasted

APPETIZERS

GRILLED CALIFORNIA ARTICHOKES 18
simply grilled, aioli

SMOKED SALMON 18
served with crème fraîche, capers
& onion, toast points

FRIED CALAMARI 16
garlic aioli & marinara

SHANGHAI SHRIMP 18
lightly battered jumbo shrimp
tossed in a sweet & spicy sauce,
served with ponzu

FILET MIGNON CARPACCIO* 18
Dijon mustard, parmesan,
baby greens, caperberries, crostini

LITTLE GEM CHOPPED 16
grated feta, diced tomato
and cucumber, red onion,
green goddess dressing

ICEBERG WEDGE 16
baby iceberg, chopped bacon,
cucumber, blue cheese or
Thousand Island Dressing

CAESAR~ 16
grated parmesan, toasted focaccia croutons
(anchovies on request)

DEVILED EGGS & MILLIONAIRE’S BACON 16

ENTRÉES

CHICKEN MILANESE 30
parmesan crusted, capers, beurre blanc,
served with choice of fettuccine Alfredo or sautéed broccolini

 PRIME MEATLOAF 30
prime sirloin, glazed and served with
choice of creamy whipped potatoes or sautéed corn

BBQ PORK BABY BACK RIBS 38
slow-roasted, served with cole slaw & french fries

BISTRO CHICKEN 30
thinly sliced chicken breast, pan sautéed, beurre blanc,
served with creamy whipped potatoes & sautéed spinach

CHEESEBURGER* OR TAVERN BURGER 22
sharp cheddar griddled, caramelized onion
American cheese, secret sauce

CRAB CAKES 46
jumbo lump crab, whole grain mustard sauce
served with sautéed corn

DOVER SOLE MEUNIERE 55
pan sautéed, topped with brown butter & capers
served with creamy whipped potatoes

ATLANTIC SALMON 36
pan-roasted, served with roasted cauliflower

FLORIDA GROUPER 44
served with sautéed broccolini
add lump crab & champagne beurre blanc – 6

PALM BEACH SALAD 26
crab meat, poached shrimp, remoulade,
avocado, tomato, chopped egg



STEAKS & CHOPS*

FILET MIGNON 8OZ 46
center cut, béarnaise sauce, served with fettuccine Alfredo

STEAK AU POIVRE 8OZ 46
filet mignon, coarse peppercorns, brandy cream sauce
served with creamy whipped potatoes

PRIME RIBEYE 16OZ 48
maitre d’ hotel butter,
served with twice baked potato

STEAK FRITES 36
sliced steakhouse style, béarnaise sauce, french fries

PRIME RIB 12OZ 38
served au jus, with baked potato (grated or creamy horseradish on request)

SIDES 6

BAKED POTATO
cheese, butter, sour cream, scallions, bacon

TWICE BAKED POTATO

ONION RINGS

FETTUCCHINE ALFREDO

CREAMY WHIPPED POTATOES

SAUTÉED SPINACH

SAUTÉED BROCCOLINI

CRISPY BRUSSELS SPROUTS

ROASTED CAULIFLOWER

SAUTÉED CORN

STIR-FRIED VEGETABLES

SPLIT PLATE CHARGE \$7
** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *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 raw or uncooked food products

SIGNATURE COCKTAILS

Charred Grapefruit 14
Deep Eddy Ruby Red Grapefruit Vodka,
charred grapefruit, basil & mint

Rose Colored Glasses 14
rosé, Elderflower liqueur,
rosemary simple syrup

Prickly Pear Margarita 14
House Made Prickly Pear Infused Tequila,
Cointreau, fresh sour mix

Perfect Gin & Tonic 15
Monkey 47 gin, elderflower tonic, lemon

WINES BY THE GLASS

SPARKLING	La Marca Prosecco, IT	12	PINOT NOIR	Coastal Vines, CA	12
	Moët & Chandon “Imperial Brut”, FR	16		Meiomi, CA	14
ROSE	Whispering Angel, FR	14		Siduri, Willamette, OR	16
	Rock Angel, FR	18		La Crema, Sonoma, CA	18
CHARDONNAY	Coastal Vines, CA	12	CABERNET	Coastal Vines, CA	12
	Hess Select, Monterey, CA	14		Hess Select, Monterey, CA	14
	Sonoma Cutrer, CA	16		Austin Hope, Paso Robles, CA	18
	Rombauer, Napa, CA	18		Frank Family, Napa, CA	18
	Cakebread, Napa, CA	20	MERLOT	Caymus “Emmolo”, Napa, CA	14
SAUVIGNON BLANC	Kim Crawford, NZ	14		Catena Malbec, Mendoza, AR	12
	Hubert Brochard Sancerre, FR	16	OTHER REDS	The Prisoner, Napa, CA	18
PINOT GRIGIO	Coastal Vines, CA	12			
	Alois Lageder, IT	14			

WINES BY THE BOTTLE

SPARKLING	La Marca Prosecco, IT	44	PINOT NOIR	Meiomi, CA	52
	Cono Sur Brut, Chile	54		Siduri, Willamette, OR	62
	Schramsberg “Mirabelle” Brut, CA	62		La Crema, Sonoma, CA	62
	Moët & Chandon “Imperial” Brut, FR	89		Penner-Ash, Willamette, OR	64
	Veuve Cliquot, FR	92		Belle Glos “Clark & Telephone”, CA	72
ROSE	Whispering Angel, FR	44	CABERNET	Joseph Phelps, “Freestone”, CA	86
	Domaine Carneros Brut, CA	64		Pahlmeyer “Jayson”, Sonoma CA	120
	Rock Angel, FR	68		Roblet Monnot Volnay, Burgundy, FR	178
CHARDONNAY	Hess Select, Monterey, CA	52		Hess Select, Monterey, CA	52
	Caymus “Mer Soleil” Silver, CA	56		Amavi Cellars, WA	60
	Sonoma Cutrer, CA	62		Austin Hope, Paso Robles, CA	68
	Rombauer, Napa, CA	68		Frank Family, Napa, CA	68
	Cakebread, Napa, CA	78		Heitz Cellar, Napa, CA	110
	Far Niente, Napa, CA	87		Silver Oak, Alexander Valley, CA	120
				Shafer One Point Five, Napa, CA	150
SAUVIGNON BLANC	Kim Crawford, NZ	52	MERLOT	Nickel & Nickel “CC Ranch”, Napa, CA	185
	Hubert Brochard Sancerre, FR	62		Caymus “Special Selection”, Napa, CA	300
	Twomey by Silver Oak, CA	64		Vina Cobos “Felino”, Mendoza, Argentina	48
	Cloudy Bay, NZ	68		Caymus “Emmolo”, Napa, CA	52
PINOT GRIGIO	Lawson Pinot Gris, NZ	48	OTHER REDS	Woodward Canyon “Nelms Road”, WA	54
	Alois Lageder, IT	52		Raymond Reserve, Napa, CA	64
	Four Graces, Willamette, OR	54		Catena Malbec, Mendoza, AR	44
OTHER WHITES	Brooks Riesling, OR	44		Mollydooker “The Boxer” Shiraz, AU	67
	Prisoner Wine Company, “Blindfold”, CA	48		Robert Biale “Black Chicken” Zinfandel, Napa, CA	68
	Grgich Hills Fume Blanc, Napa, CA	64		Jonata “Todos”, San Ynez, CA	72
				The Prisoner, Red Blend, Napa, CA	72
				Chateau Gaby Bordeaux, FR	76
				Stag’s Leap Petite Syrah, Napa, CA	78
				Cain Five Cabernet Blend, Napa, CA	198

ON TAP

Floridian Hefeweizen	7	Corona Lite	7
Stella Artois	7	St. Pauli Girl (non-alcoholic)	7
Goose Island IPA	7		