

FOR THE TABLE

OYSTERS ON THE 1/2 SHELL* (6) 18
Blue Points, half shell or Rockefeller

Spinach & Artichoke Dip 14
parmesan cream sauce

Crispy Calamari 16
garlic aioli & marinara

SHANGHAI SHRIMP 16
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

DEVILED EGGS &
MILLIONAIRE'S BACON 14

Grilled California Artichokes 14
simply grilled, aioli

APPETIZERS

JUMBO SHRIMP COCKTAIL (4) 16
cocktail & Rémooulade sauce

Lobster Bisque 14
fresh Maine lobster, cream, brandy

Little Gem Chopped 14
grated feta, diced tomato and cucumber,
red onion, egg, green goddess dressing

HEIRLOOM TOMATO & BURRATA 16
extra virgin olive oil, fresh basil,
toasted ciabatta

FILET MIGNON CARPACCIO* 16
Dijon mustard, parmesan,
baby greens, caperberries, crostini

Iceberg Wedge 14
baby iceberg, chopped bacon, cucumber, egg,
blue cheese or Thousand Island Dressing

Caesar* 14
grated parmesan, toasted focaccia croutons
(anchovies on request)

ENTRÉES

CHICKEN MILANESE 26
parmesan crusted, capers, beurre blanc, served with choice
of fettuccine Alfredo or sautéed broccolini

CRAB CAKES 36
jumbo lump crab, whole grain mustard sauce,
served with sautéed corn

 PRIME MEATLOAF 26
prime sirloin, glazed and served with
choice of creamy whipped potatoes or sautéed corn

GRILLED TROUT 28
topped with champagne beurre blanc, capers,
served with sautéed broccolini

DELUXE BBQ RIBS 28
slow-roasted, served with cole slaw & french fries

ATLANTIC SALMON 28
pan-roasted, served with crispy brussels sprouts or cole slaw

BISTRO CHICKEN 26
thinly sliced chicken breast, pan sautéed, beurre blanc,
served with creamy whipped potatoes

AHI TUNA STEAK 28
sesame seed crusted, seared rare, sliced,
served with stir-fried vegetables

CHEESEBURGER* OR TAVERN BURGER 20
sharp cheddar griddled, caramelized onion
American cheese, secret sauce

COBB 20
grilled chicken, tomato, avocado,
blue cheese, bacon, egg

STEAKS & CHOPS*

FILET MIGNON 8OZ 42
center cut, béarnaise sauce, served with baked potato

RIBEYE 16OZ 38
#1855 maitre d' hotel butter,
served with twice baked potato

STEAK AU POIVRE 8OZ 42
filet mignon, coarse peppercorns, brandy cream sauce
served with creamy whipped potatoes

STEAK FRITES 28
sliced steakhouse style, Béarnaise sauce, french fries

PRIME RIB 12OZ 34
served au jus, with baked potato
(grated or creamy horseradish on request)

SIDES 5

Baked Potato
cheese, butter, sour cream, scallions, bacon

Fettuccine Alfredo

Sautéed Broccolini

Sautéed Corn

Twice Baked Potato

Onion Rings

Kale & Quinoa

Stir-Fried Vegetables

Creamy Whipped Potatoes

Crispy Brussels Sprouts

Sautéed Spinach

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, 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.



————— COCKTAILS —————

Charred Grapefruit 12
 Deep Eddy Ruby Red Grapefruit Vodka,
 charred grapefruit, basil & mint

Prickly Pear Margarita 12
 House Made Prickly Pear Infused Tequila,
 Cointreau, fresh sour mix

Rose Colored Glasses 12
 rosé, Elderflower liqueur, rosemary
 simple syrup

Perfect Gin & Tonic 14
 Monkey 47 gin, elderflower tonic, lemon

————— BY THE GLASS —————

Sparkling	La Marca Prosecco, IT	12	Pinot Noir	Coastal Vines, CA	10
	Gloria Ferrer, Sonoma, CA	12		Meiomi, CA	12
Rose	Whispering Angel, FR	12		Siduri, Willamette, OR	14
	Rock Angel, FR	18	Zinfandel	Klinker Brick, Lodi, CA	12
Chardonnay	Coastal Vines, CA	10	Cabernet	Coastal Vines, CA	10
	Hess Select, Monterey, CA	12		Hess Select, Monterey, CA	12
	Sonoma Cutrer, CA	14		Duckhorn “Decoy”, Sonoma, CA	14
	Frank Family, Napa, CA	16		Austin Hope, Paso Robles, CA	18
	Cakebread, Napa, CA	18		Merlot	Caymus “Emmolo”, Napa, CA
Sauvignon Blanc	Kim Crawford, NZ	12	Red Blend	The Prisoner, Napa, CA	16
	Hubert Brochard Sancerre, FR	14		Malbec	Catena, Mendoza, AR
Pinot Grigio	Coastal Vines, CA	10			
	Alois Lageder, IT	12			

————— BY THE BOTTLE —————

Sparkling	La Marca Prosecco, IT	44	Pinot Noir	Meiomi, CA	44
	Gloria Ferrer, Sonoma, CA	52		Siduri, Willamette, OR	52
	Moet & Chandon “Imperial” Brut, CA	89		Penner-Ash, Willamette, OR	64
	Veuve Cliquot, FR	92		Belle Glos “Clark & Telephone”, CA	72
Rose	Whispering Angel, FR	44		Domaine Serene, “Evenstad Reserve” Willamette, OR	92
	Chateau Ste Michelle Sparkling Brut, CA	48		Pahlmeyer “Jayson”, Sonoma CA	120
	Domaine Carneros Brut, CA	64	Zinfandel	Klinker Brick Lodi, CA	44
	Rock Angel, FR	68		Orin Swift, 8 Years in the Desert, CA	72
Chardonnay	Hess Select, Monterey, CA	44	Cabernet	Coastal Vines, CA	36
	Caymus “Mer Soleil” Silver, CA	46		Hess Select, Monterey, CA	52
	Sonoma Cutrer, CA	52		Duckhorn “Decoy”, Sonoma, CA	62
	Frank Family, Napa, CA	62		Austin Hope, Paso Robles, CA	68
	Rombauer, Napa, CA	68		Jordan, Alexander Valley, CA	75
	Cakebread, Napa, CA	68		Caymus, Napa, CA	98
	Flowers, Sonoma, CA	72		Silver Oak, Alexander Valley, CA	120
	Far Niente, Napa, CA	87		Shafer One Point Five, Napa, CA	140
Sauvignon Blanc	Kim Crawford, NZ	44		Nickel & Nickel “CC Ranch”, Napa, CA	155
	Hubert Brochard Sancerre, FR	52	Merlot	Caymus “Emmolo”, Napa, CA	52
	Twomey by Silver Oak, CA	54			
	Duckhorn, Sonoma, CA	58	Other Reds	Catena Malbec, Mendoza, AR	44
Pinot Grigio	Coastal Vines, CA	36		Mollydooker “The Boxer” Shiraz, AU	67
	Alois Lageder, IT	48		The Prisoner, Red Blend, Napa, CA	72
Other Whites	Trefethen Riesling, Napa, CA	42		Paraduxx, Cabernet Blend, Napa, CA	78
	Prisoner Wine Company, “Blindfold”, CA	48		Orin Swift “Papillion” Bordeaux Blend, CA	92
	Grgich Hills Fume Blanc, Napa, CA	64		Cain Five Cabernet Blend, Napa, CA	198