

APPETIZERS & SALADS

GRILLED CALIFORNIA ARTICHOKES 14  
simply grilled, aioli

CRISPY CALAMARI 16  
garlic aioli & marinara sauce

THE WEDGE 14  
butter lettuce, chopped bacon, cucumber, egg,  
Bleu Cheese or Thousand Island dressing

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

DEVILED EGGS  
& MILLIONAIRE'S BACON 14

LITTLE GEM CHOPPED 14  
grated feta, diced tomato and cucumber,  
red onion, egg, green goddess dressing

SPINACH & ARTICHOKE DIP 14  
parmesan cream sauce

LOBSTER BISQUE 14  
fresh Maine lobster, sherry

CAESAR\* 14  
grated parmesan, toasted focaccia croutons

ENTRÉES

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

GLAZED ATLANTIC SALMON\* 32  
caramelized crust, served  
with kale & quinoa salad\*\*

 PRIME MEATLOAF 30  
prime sirloin, glazed & served  
with choice of creamy whipped potatoes or broccoli

GRILLED TROUT 32  
champagne beurre blanc, capers,  
served with broccoli  
add lump crab meat 10

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

ATLANTIC SALMON\* 32  
pan-roasted, served with champagne  
beurre blanc and butter beans

DELUXE BBQ RIBS 32  
slow-roasted, served with cole slaw & french fries

AHI TUNA STEAK\* 32  
sesame crusted, seared rare, sliced,  
served with stir-fried vegetables

STEAKS & CHOPS\*

FILET MIGNON 44  
center cut, Béarnaise sauce, served with baked potato  
or  
“Au Poivre” style, course peppercorns, brandy, cream

PRIME RIB 38  
served au jus, with baked potato  
grated or creamy horseradish

NEW YORK STRIP 42  
#1855 cut, maître d' hotel butter, served with  
au gratin potatoes

RIBEYE 44  
#1855 maitre d' hotel butter,  
served with loaded whipped potatoes

BERKSHIRE BONE-IN PORK CHOP 38  
grilled with a caramelized crust served  
with creamy whipped potatoes

STEAK FRITES 32  
sliced steakhouse style,  
Béarnaise sauce, french fries

À LA CARTE

CHILEAN SEA BASS 46  
pan-sautéed, champagne beurre blanc  
or  
“Hong Kong” style  
panko-crusted, Asian ginger sauce

PRIME FILET MIGNON\* 54  
FLORIDA GROUPER 44  
simply grilled, champagne beurre blanc  
add lump crab 10

CRAB CAKES 46  
jumbo lump crab, whole grain mustard  
HALIBUT 46  
parmesan crust, champagne beurre blanc  
add lump crab 10



POTATOES 10

BAKED POTATO  
CREAMY WHIPPED POTATOES  
LOADED WHIPPED POTATOES  
AU GRATIN  
STUFFED BAKED POTATO  
FETTUCCHINE ALFREDO

VEGETABLES 10

CRISPY BRUSSELS SPROUTS  
SAUTÉED SPINACH  
SAUTÉED CORN  
STIR-FRIED VEGETABLES  
BUTTER BEANS  
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, 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 13  
 Deep Eddy Ruby Red Grapefruit Vodka,  
 charred grapefruit, basil & mint

Rose Colored Glasses 13  
 rosé, Elderflower liqueur, rosemary  
 simple syrup

Prickly Pear Margarita 13  
 House Made Prickly Pear Infused Tequila,  
 Cointreau, fresh sour mix

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

————— BY THE GLASS —————

Sparkling	La Marca Prosecco, IT	12	Pinot Noir	Coastal Vines, CA	10
	Schramsberg “Mirabelle” Brut, CA	14		Meiomi, CA	12
Rose	Whispering Angel, FR	12	Zinfandel	Siduri, Willamette, OR	14
	Rock Angel, FR	18		La Crema, Sonoma, CA	16
Chardonnay	Coastal Vines, CA	10	Cabernet	Klinker Brick, Lodi, CA	12
	Hess Select, Monterey, CA	12		Coastal Vines, CA	10
	Sonoma Cutrer, CA	14		Hess Select, Monterey, CA	12
Sauvignon Blanc	Kim Crawford, NZ	12	Merlot	Duckhorn “Decoy”, Sonoma, CA	14
	Hubert Brochard Sancerre, FR	14		Austin Hope, Paso Robles, CA	20
Pinot Grigio	Coastal Vines, CA	10	Red Blend	Caymus “Emmolo”, Napa, CA	16
	Barone Fini, IT	12		Robert Foley “Griffin”, Napa, CA	16
				Orin Swift “Abstract”, CA	18

————— BY THE BOTTLE —————

Sparkling	La Marca Prosecco, IT	44	Pinot Noir	Meiomi, CA	44	
	Schramsberg “Mirabell” Brut, CA	62		Siduri, Willamette, OR	52	
	Moet & Chandon “Imperial” Brut, CA	89		La Crema, Sonoma, CA	54	
	Veuve Cliquot, FR	96		Penner-Ash, Willamette, OR	64	
Rose	Whispering Angel, FR	44	Zinfandel	Belle Glos “Clark & Telephone”, CA	76	
	Domaine Carneros Brut, CA	64		Bergstrom, Willamette, OR	78	
	Rock Angel, FR	68		Pahlmeyer “Jayson”, Sonoma CA	120	
Chardonnay	Hess Select, Monterey, CA	44	Cabernet	Klinker Brick Lodi, CA	44	
	Caymus “Mer Soleil” Silver, CA	46		Orin Swift, 8 Years in the Desert, CA	72	
	Sonoma Cutrer, CA	52	Merlot	Hess Select, Monterey, CA	44	
	Flowers, Sonoma, CA	72		Duckhorn “Decoy”, Sonoma, CA	52	
	Frank Family, Napa, CA	76		Austin Hope, Paso Robles, CA	80	
	Cakebread, Napa, CA	78		Caymus, Napa, CA	98	
	Far Niente, Napa, CA	92		Stag’s Leap “Artemis”, Napa, CA	98	
Sauvignon Blanc	Kim Crawford, NZ	44	Other Reds	Silver Oak, Alexander Valley, CA	120	
	Hubert Brochard Sancerre, FR	52		Nickel & Nickel “CC Ranch”, Napa, CA	185	
	Twomey by Silver Oak, CA	54		Pinot Noir	Robert Foley “Griffin”, Napa, CA	62
	Duckhorn, Sonoma, CA	58			Mollydooker “The Boxer” Shiraz, AU	67
Pinot Grigio	Coastal Vines, CA	44	Orin Swift “Abstract”, CA		68	
	Barone Fini, IT	48	Paraduxx, Cabernet Blend, Napa, CA		78	
Riesling	Trefethen, Napa, CA	42		Cain Five Cabernet Blend, Napa, CA	198	