

APPETIZERS & SALADS

GRILLED CALIFORNIA ARTICHOKE 14  
simply grilled, aioli

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

SPINACH & ARTICHOKE DIP 14  
parmesan cream sauce

THE WEDGE 14

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

CAESAR\* 14  
grated parmesan, toasted focaccia croutons


CRISPY CALAMARI 16  
garlic aioli & marinara sauce

DEVILED EGGS  
& MILLIONAIRE'S BACON 14

LOBSTER BISQUE 14  
fresh Maine lobster, sherry

ENTRÉES

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

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

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

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

GLAZED ATLANTIC SALMON 32  
caramelized crust, served  
with cole slaw

GRILLED TROUT 32  
champagne beurre blanc, capers,  
served with crispy brussels sprouts  
add lump crab meat 10

ATLANTIC SALMON 32  
pan-roasted, served with champagne  
beurre blanc and spaghetti squash

AHI TUNA STEAK\* 30  
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

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

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

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

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

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

À LA CARTE

CRAB CAKES 46  
jumbo lump crab, whole grain mustard

FLORIDA GROUPER 44  
simply grilled, champagne beurre blanc  
add lump crab 10

WAGYU FILET MIGNON\* 54

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

HALIBUT 46  
parmesan crust, champagne beurre blanc  
add lump crab 10

DOVER SOLE MEUNIÈRE 52  
brown butter, capers

POTATOES 10

BAKED POTATO

LOADED WHIPPED POTATOES

SCALLOPED POTATOES

AU GRATIN

STUFFED BAKED POTATO

CREAMY WHIPPED POTATOES

PARMESAN FRENCH FRIES

SWEET POTATO CASSEROLE

VEGETABLES 10

STIR-FRIED VEGETABLES

SAUTÉED SPINACH

FETTUCCHINE ALFREDO

SPAGHETTI SQUASH

FRESH CREAMED CORN

CRISPY BRUSSELS SPROUTS

SAUTÉED BROCCOLINI

ROASTED CAULIFLOWER



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

Aperol Negroni 13  
 the Botanist, Antica Carpano, Aperol

————— 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		Siduri, Willamette, OR	14
	Rock Angel, FR	18		La Crema, Sonoma, CA	16
Chardonnay	Coastal Vines, CA	10	Zinfandel	Klinker Brick, Lodi, CA	12
	Hess Select, Monterey, CA	12	Cabernet	Coastal Vines, CA	10
	Sonoma Cutrer, CA	14		Hess Select, Monterey, CA	12
	Rombauer, Napa, CA	16		Duckhorn “Decoy”, Sonoma, CA	14
		Austin Hope, Paso Robles, CA		18	
Sauvignon Blanc	Kim Crawford, NZ	12	Merlot	Caymus “Emmolo”, Napa, CA	14
	Jean Reverdy Sancerre, FR	14			
Pinot Grigio	Coastal Vines, CA	10	Red Blend	The Prisoner, Napa, CA	16
	Vigneti Del Sol, IT	12			

————— BY THE BOTTLE —————

Sparkling	La Marca Prosecco, IT	44	Pinot Noir	Meiomi, CA	44
	Schramsberg “Mirabelle” Brut, CA	62		Siduri, Willamette, OR	52
	Moet & Chandon “Imperial” Brut, CA	89		La Crema, Sonoma, CA	62
	Veuve Cliquot, FR	92		Penner-Ash, Willamette, OR	64
Rose	Whispering Angel, FR	44		Belle Glos “Clark & Telephone”, CA	68
	Chateau Ste Michelle Sparkling Brut, CA	48		Bergstrom, Willamette, OR	78
	Domaine Carneros Brut, CA	64		Pahlmeyer “Jayson”, Sonoma CA	120
	Rock Angel, FR	68		Zinfandel	Klinker Brick Lodi, CA
Chardonnay	Hess Select, Monterey, CA	44	Cabernet	Orin Swift, 8 Years in the Desert, CA	72
	Caymus “Mer Soleil” Silver, CA	46		Hess Select, Monterey, CA	44
	Sonoma Cutrer, CA	52		Duckhorn “Decoy”, Sonoma, CA	52
	Rombauer, Napa, CA	68		Austin Hope, Paso Robles, CA	72
	Cakebread, Napa, CA	78		Caymus, Napa, CA	110
	Far Niente, Napa, CA	87		Silver Oak, Alexander Valley, CA	120
Sauvignon Blanc	Kim Crawford, NZ	44	Merlot	Shafer One Point Five, Napa, CA	140
	Jean Reverdy Sancerre, FR	52		Nickel & Nickel “CC Ranch”, Napa, CA	185
	Twomey by Silver Oak, CA	54			
Pinot Grigio	Duckhorn, Sonoma, CA	58	Other Reds	Mollydooker “The Boxer” Shiraz, AU	67
	Vigneti Del Sol, IT	44		The Prisoner, Red Blend, Napa, CA	78
Other Whites	Trefethen Riesling, Napa, CA	42		Paraduxx, Cabernet Blend, Napa, CA	78
	Grgich Hills Fume Blanc, Napa, CA	64		Orin Swift “Papillion” Bordeaux Blend, CA	92
				Cain Five Cabernet Blend, Napa, CA	198