

APPETIZERS & SALADS

GRILLED CALIFORNIA ARTICHOKE 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

DEVEILED 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 & sautéed spinach

GLAZED ATLANTIC SALMON 32  
caramelized crust, served  
with crispy brussels sprouts

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

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

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

ATLANTIC SALMON 32  
pan-roasted, served with champagne  
beurre blanc and cole slaw

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, coarse peppercorns, brandy, cream

PRIME RIB 36  
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\* #1855 cut 44  
maître d’ hotel butter,  
served with stuffed baked potato

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

STEAK FRITES 30  
sliced steakhouse style,  
Béarnaise sauce, french fries

À LA CARTE

CRAB CAKES 46  
jumbo lump crab, whole grain mustard

WAGYU FILET MIGNON\* 48

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

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

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

DOVER SOLE MEUNIERE 52  
brown butter, capers

POTATOES 10

BAKED POTATO

CREAMY WHIPPED POTATOES

STUFFED BAKED POTATO

LOADED WHIPPED POTATOES

AU GRATIN POTATOES

FETTUCCHINE ALFREDO

VEGETABLES 10

SAUTÉED BROCCOLINI

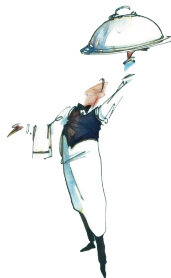
SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

SAUTÉED CORN

STIR-FRIED VEGETABLES

GLAZED CARROTS



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 cronic 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	Rose Colored Glasses 12
Deep Eddy Ruby Red Grapefruit Vodka,	rosé, Elderflower liqueur, rosemary
charred grapefruit, basil & mint	simple syrup
Prickly Pear Margarita 12	Perfect Gin & Tonic 14
House Made Prickly Pear Infused Tequila,	Monkey 47 gin, elderflower tonic, lemon
Cointreau, fresh sour mix	

BY THE GLASS

Sparkling	La Marca Prosecco, IT	12	Pinot Noir	Coastal Vines, CA	10
	Gloria Ferrer, CA	12		Meiomi, CA	12
				Siduri, Willamette, OR	14
Rose	Whispering Angel, FR	12	Zinfandel	Klinker Brick, Lodi, CA	12
	Rock Angel, FR	18			
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		Frank Family, Napa, CA	18
	Cakebread, CA	18		Austin Hope, Paso Robles, CA	20
Sauvignon	Kim Crawford, NZ	12	Merlot	Caymus “Emmolo”, Napa, CA	14
Blanc	Hubert Brochard Sancerre, FR	14	Red Blend	The Prisoner, Napa, CA	18
Pinot Grigio	Coastal Vines, CA	10	Malbec	Catena, Memndoza, AR	14
	Alois Lageder, IT	12			

BY THE BOTTLE

Sparkling	La Marca Prosecco, IT	44	Pinot Noir	Meiomi, CA	44
	Gloria Ferrer, CA	52		Siduri, Santa Barbara, CA	52
	Moet & Chandon “Imperial” Brut, CA	89		Penner-Ash, Willamette, OR	64
	Veuve Cliquot, FR	92		Belle Glos “Clark & Telephone”, CA	72
				Domaine Serene, “Evenstad Reserve”	
Rose	Whispering Angel, FR	44		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	Hess Select, Monterey, CA	52
	Caymus “Mer Soleil” Silver, CA	46		Duckhorn “Decoy”, Sonoma, CA	62
	Sonoma Cutrer, CA	52		Jordan, Alexander Valley, CA	75
	Frank Family, Napa, CA	62		Austin Hope, Paso Robles, CA	76
	Rombauer, Napa, CA	68		Frank Family, Napa, CA	78
	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	Kim Crawford, NZ	44		Nickel & Nickel “CC Ranch”, Napa, CA	155
Blanc	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, Memndoza, AR	44
Pinot Grigio	Coastal Vines, CA	36		Mollydooker “The Boxer” Shiraz, AU	67
	Alois Lageder, IT	48		The Prisoner, Red Blend, Napa, CA	68
				Paraduxx, Cabernet Blend, Napa, CA	78
Other	Trefethen Riesling, Napa, CA	42		Orin Swift “Papillion” Bordeaux Blend, CA	92
Whites	Prisoner Wine Company			Cain Five Cabernet Blend, Napa, CA	198
	“Blindfold”, CA	48			
	Grgich Hills Fume Blanc, Napa, CA	64			

Corkage Fee \$20