

APPETIZERS

GRILLED CALIFORNIA ARTICHOKES 20
simply grilled, aioli

DEVILED EGGS
& MILLIONAIRE’S BACON 18

CRISPY CALAMARI 18
garlic aioli & marinara sauce

SHANGHAI SHRIMP (6) 16
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

LOBSTER BISQUE 16
fresh Maine lobster, sherry

TUNA TARTARE* ** 22
avocado, mango, pine nuts,
crispy wontons

SALADS

add chicken, salmon* or blackened shrimp - 10

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

THE WEDGE 16
butter lettuce, chopped bacon, cucumber, egg
Bleu Cheese or Thousand Island

CAESAR* 16
grated parmesan, toasted focaccia croutons




ENTRÉES

served with choice of side

BISTRO CHICKEN 30
thinly sliced chicken breast, pan sautéed, beurre blanc

GRILLED TROUT 30
simply grilled, champagne beurre blanc, capers
add jumbo lump crab - 10

 PRIME MEATLOAF 30
prime sirloin, glazed

CRAB CAKE 32
jumbo lump crab,
remoulade sauce

CHICKEN MILANESE 30
parmesan crusted, capers, beurre blanc

ATLANTIC SALMON* 32
pan-roasted

DELUXE BBQ RIBS 32
slow roasted

AHI TUNA STEAK* 32
sesame crusted, seared rare, sliced

SANDWICHES

served with cole slaw or french fries

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

FRENCH DIP* 24
thinly sliced prime rib, served au jus

FISH TACOS 20
blackened fish of the day, soft tortillas,
avocado served with cilantro rice, black beans & feta

&

ENTRÉE SALADS

AHI TUNA BOWL* 28
sushi rice, mango, avocado,
crispy shallots, fresno peppers,
macadamia nuts**

COBB 24
grilled chicken, tomato, avocado, blue cheese, bacon, egg

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

SIDES 8

CREAMY WHIPPED POTATOES

SAUTÉED SPINACH

CRISPY BRUSSELS SPROUTS

LOADED WHIPPED POTATOES

STIR-FRIED VEGETABLES

BROCCOLI

FETTUCCHINE ALFREDO

SAUTÉED CORN

COLE SLAW

ONION RINGS

18% GRATUITY ADDED FOR PARTIES OF SIX OR MORE

*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 nuts. Please inform your server of any food allergies you may have so we may properly address them.

COCKTAILS

CHARRED GRAPEFRUIT 16
Deep Eddy ruby red grapefruit vodka,
charred grapefruit, basil & mint

PERFECT GIN & TONIC 16
Monkey 47 gin, elderflower tonic, lemon

PRICKLY PEAR MARGARITA 16
house made prickly pear infused tequila,
Cointreau, fresh sour mix

PINEAPPLE MARTINI 16
house made pineapple infused vodka

ZERO PROOF

NO - PALOMA 10
fresh grapefruit juice, lime juice
agave nectar

INDIAN ROSE GARDEN 10
Seedlip Citrus, lavender,
Indian Rose Garden tea syrup

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	14/54
Gruet Sauvage Blanc de Blanc, NM	16/72
Veuve Clicquot, FR	22/102
Veuve Clicquot Brut Rosé, FR	24/104
Möet & Chandon “Imperial” Brut, FR	...100

CABERNET

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/44
Duckhorn “Decoy”, Sonoma, CA	18/66
Frank Family, Napa, CA	20/88
Jordan, Alexander Valley, CA	...94
Caymus, Napa, CA	...135
Shafer One Point Five, Napa, CA	...150
Nickel & Nickel “CC Ranch”, Napa, CA	...195

CHARDONNAY

Coastal Vines, CA	14/40
Hess Select, Monterey, CA	16/44
Sonoma Cutrer, CA	18/64
Rombauer, Napa, CA	20/85
La Crema, Sonoma, CA	...62
Cakebread, Napa, CA	...90
Far Niente, Napa, CA	...100

PINOT NOIR

Coastal Vines, CA	14/40
Meiomi, CA	16/54
Siduri, Willamette, OR	18/62
Martinelli, Sonoma, CA	18/70
Duckhorn “Migration”, CA	...72
Belle Glos “Clark & Telephone”, CA	...82
Domaine Serene “Evenstad Reserve”, Willamette, OR	...102
Kistler, Sonoma Coast	...135

SAUVIGNON BLANC

Coastal Vines, CA	14/40
Kim Crawford, NZ	16/62
Domaine Foucher Lebrun Sancerre, FR	18/70
Le Grand Ballon, FR	...54
Cloudy Bay, NZ	...64

MORE REDS

Caymus “Emmolo” Merlot, Napa, CA	16/62
Mollydooker “The Boxer” Shiraz, AU	16/77
Orin Swift, 8 Years in the Desert Zinfandel, CA	20/84
The Prisoner, Red Blend, Napa, CA	20/88
Stag’s Leap Petite Syrah, Napa, CA	...85
Paraduxx, Cabernet Blend, Napa, CA	...86
Cain Five Cabernet Blend, Napa, CA	...208

Corkage Fee \$25

ON TAP

\$7

Ankrolab Turtle Season, IPA
Stella Artois, Belgian Pilsner
Bud Light
Michelob Ultra