

APPETIZERS & SALADS

DEVEILED EGGS
& SUGAR BACON 16

CAESAR* 18
grated parmesan, toasted ciabatta croutons

LOBSTER BISQUE 16
fresh Maine lobster, sherry

HOUSE SALAD 18
tomatoes, cucumbers, bacon, egg,
red onion, toasted ciabatta croutons

THE WEDGE 18
iceberg lettuce, chopped bacon, cucumber, egg
blue cheese or thousand island

CRISPY CALAMARI 18
garlic aioli & marinara sauce

GRILLED CALIFORNIA ARTICHOKEs 18
simply grilled, aioli

SHANGHAI SHRIMP (6) 18
lightly battered jumbo shrimp tossed
in sweet & spicy sauce, served with ponzu

HEIRLOOM TOMATO SALAD 24
burrata, extra virgin olive oil, basil

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

ENTRÉES

BISTRO CHICKEN 36
thinly sliced chicken breast, pan sautéed, beurre blanc
served with creamy whipped potatoes

PRIME MEATLOAF 36
prime sirloin, glazed
served with creamy whipped potatoes

CHEESEBURGER DELUXE* OR TAVERN BURGER 22
fully dressed, sharp cheddar sunny side up egg 2
served with French fries or cole slaw

two griddled patties, caramelized onion,
American cheese, secret sauce

FRENCH DIP* 26
thinly sliced prime rib, served au jus
served with French fries, cole slaw, or onion rings

CHICKEN MILANESE 36
parmesan crusted, capers,
champagne beurre blanc
served with fettuccine alfredo

SEAFOOD

CEDARWOOD PLANKED SALMON* 32
seasoned with shallots, fresh herbs, lemon juice
served with sautéed spinach

CRAB CAKES 36
jumbo lump crab, rémoulade sauce
served with French fries

AHI TUNA STEAK* 34
sesame crusted, seared rare, sliced
served with stir-fried vegetables

GRILLED TROUT 28
champagne beurre blanc, capers
served with sautéed spinach
add lump crab meat – 10

ATLANTIC SALMON* 32
pan-roasted
served with kale & quinoa salad**

PALM BEACH SALAD* 28
perfectly stacked crab meat,
poached shrimp rémoulade,
avocado, diced tomato, chopped egg

SIGNATURE STEAKS

PRIME RIB* 42
served au jus, grated or creamy horseradish
served with a loaded baked potato

RIBEYE* 48
#1855 cut, maître d’hôtel butter
served with a loaded baked potato

FILET MIGNON* 50
served with béarnaise and a loaded baked potato

DELUXE BBQ RIBS 34
served with cole slaw and French fries

STEAK FRITES* 40
sliced steakhouse style topped with sauce verte
served with French fries

POTATOES, ETC. 10

SIDES 10

BAKED POTATO CREAMY WHIPPED POTATOES
FETTUCCHINE ALFREDO LOADED BAKED POTATO
ONION RINGS

BROCCOLI SAUTÉED SPINACH
CRISPY BRUSSELS SPROUTS ROASTED CAULIFLOWER
STIR-FRIED VEGETABLES SAUTÉED CORN
KALE & QUINOA SALAD**

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 18
Deep Eddy ruby red grapefruit vodka,
charred grapefruit, basil & mint

PERFECT GIN & TONIC 18
Monkey 47 gin, elderflower tonic, lemon

PRICKLY PEAR MARGARITA 18
house made prickly pear infused tequila,
Cointreau, fresh sour mix

PASSION FRUIT DAIQUIRI 18
aged rum, passion fruit

ZERO PROOF

NO - PALOMA 12
fresh grapefruit juice, lime juice
agave nectar

INDIAN ROSE GARDEN 12
Seedlip Citrus, lavender,
Indian Rose Garden tea syrup

BY THE GLASS & BOTTLE

SPARKLING/CHAMPAGNE

La Marca Prosecco, IT	14/60
Schramsberg “Mirabelle” Brut, CA	18/72
Domaine Carneros Brut Rosé, CA	20/80
Veuve Clicquot, FR	24/110
Gruet Sauvage Blanc de Blanc, NM	...72
Möet & Chandon “Imperial” Brut, FR	...110
Perrier Jouet, FR	...110

CHARDONNAY

Hess Select, Monterey, CA	16/56
Sonoma Cutrer, CA	20/76
Rombauer, Napa, CA	22/85
La Crema, CA	...62
Cakebread, Napa, CA	...90
Far Niente, Napa, CA	...100

SAUVIGNON BLANC

Le Grand Ballon, FR	16/54
Kim Crawford, NZ	18/62
Domaine Foucher Lebrun Sancerre, FR	20/70
Cakebread, CA	...86

MORE WHITES

Whispering Angel Rose, FR	18/62
Santa Margherita Pinot Grigio, IT	18/68
La Chiara Gavi Black Label White Blend, IT	...96

Corkage Fee \$25

CABERNET

Hess Select, Monterey, CA	16/58
Duckhorn “Decoy”, Sonoma CA	18/66
Turnbull, Napa, CA	20/76
Frank Family, Napa, CA	22/88
Austin Hope (1L), Paso Robles, CA	22/110
Jordan, Alexander Valley, CA	...105
Silver Oak, Alexander Valley CA	...135
Stag’s Leap Artemis, CA	...145
Caymus, Napa, CA	...145
Nickel & Nickel “CC Ranch”, CA	...195
Shafer One Point Five, Napa, CA	...200

PINOT NOIR

Meiomi, CA	18/66
Siduri, Willamette, OR	20/70
Martinelli, CA	20/75
Duckhorn “Migration”, CA	...72
Argyle, OR	...80
Belle Glos “Clark & Telephone”, CA	...82
Penner Ash, OR	...100
Domaine Serene “Evenstad Reserve”, OR	...175

MORE REDS

Caymus “Emmolo” Merlot, Napa, CA	18/66
Klinker Brick Old Vine Zinfandel, CA	18/68
Turley Old Vine Zinfandel, Napa, CA	18/70
Mollydooker “The Boxer” Shiraz, AU	18/78
Stags’ Leap Petite Syrah, Napa, CA	20/80
The Prisoner, Red Blend, CA	22/88
Orin Swift “Abstract” Red Blend, Napa, CA	...78
Paraduxx, Cabernet Blend, Napa, CA	...86
Plumpjack Syrah, CA	...140
Cain Five Cabernet Blend, CA	...208

ON TAP

\$8

Stella Artois, Belgian Pilsner
Modelo Especial
Heineken
Michelob Ultra