

APPETIZERS

Rock Shrimp Tempura sweet chili aioli	14
Deviled Eggs & Millionaire's Bacon	14
Fried Calamari garlic aioli & marinara	16
Grilled California Artichokes simply grilled, aioli	16

SALADS

The Wedge baby iceberg, chopped bacon, cucumber, blue cheese or Thousand Island dressing	14
Caesar* fresh grated parmesan, toasted focaccia croutons (anchovies on request)	14
Little Gem Chopped fresh grated feta, diced tomato and cucumber, egg, red onion, green goddess dressing	14



SEAFOOD

Crab Cakes jumbo lump crab, whole grain mustard sauce, served with fresh sautéed corn	44
Florida Red Snapper pan sautéed, served with crispy brussels sprouts add jumbo lump crab, champagne beurre blanc -4	42

Florida Grouper simply grilled, served with French green beans add jumbo lump crab, champagne beurre blanc -4	42
Atlantic Salmon pan roasted, served with roasted cauliflower	34

ENTRÉES

Filet Mignon 8 oz.* center cut, served with creamy whipped potatoes and French green beans add 6 oz. lobster tail - 20	44
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Ribeye 16 oz.* #1855 cut, herb butter, served with french fries	40
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Bistro Chicken pan sautéed, beurre blanc, thinly sliced, served with creamy whipped potatoes & fresh sautéed spinach	28
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Chicken Milanese parmesan crusted, capers, beurre blanc, served with fettuccine Alfredo & fresh sautéed spinach	28
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Prime Meatloaf prime sirloin, glazed and served with creamy whipped potatoes & fresh sautéed corn	28
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BBQ Pork Baby Back Ribs slow-roasted, served with cole slaw & french fries	36
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Steak Frites sliced steakhouse style, topped with maitre d'butter	34
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Prime Rib served au jus, with loaded baked potato (grated or creamy horseradish on request)	36
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Cheeseburger* or Tavern Burger sharp cheddar cooked on the griddle, american cheese, caramelized onions, secret sauce	20
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Palm Beach Salad crab meat, poached shrimp, remoulade, avocado, tomato, chopped egg	24
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SIDES 6

LOADED BAKED POTATO

FRENCH GREEN BEANS

ROASTED CAULIFLOWER

CREAMY WHIPPED POTATOES

FRESH SAUTÉED SPINACH

FRESH SAUTÉED CORN

CRISPY BRUSSELS SPROUTS

SPLIT PLATE CHARGE \$5

** Contains nuts. Please inform your server of any food allergies you may have so we may properly address them. *Our steaks, burgers 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 Deep Eddy Ruby Red Grapefruit Vodka, charred grapefruit, basil & mint	14	Rose Colored Glasses rosé, Elderflower liqueur, rosemary simple syrup	14
Prickly Pear Margarita House Made Prickly Pear Infused Tequila, Cointreau, fresh sour mix	14	Aperol Negroni The Botanist, Antica Carpano, Aperol	14
Classic Margarita Espolon tequila, fresh sour mix	14	Perfect Gin & Tonic Monkey 47 gin, elderflower tonic, lemon	15
California Sunset aperol, the Botanist Gin, peach liqueur, grapefruit	14	Rum Old Fashioned Ron Zacapa with a muddled orange and cherry	14

WINES BY THE GLASS

	WHITES		REDS		
SPARKLING	La Marca Prosecco, IT	12	PINOT NOIR	Coastal Vines, CA	12
	Schramsberg "Mirabelle" Brut, CA	14		Meiomi, CA	14
ROSE	Whispering Angel, FR	14		Siduri, Willamette, OR	16
CHARDONNAY	Coastal Vines, CA	12		La Crema, Sonoma, CA	18
	Hess Select, Monterey, CA	14	ZINFANDEL	Klinker Brick, Lodi, CA	12
	Sonoma Cutrer, CA	16	CABERNET	Coastal Vines, CA	12
	Frank Family, Napa, CA	18		Hess Select, Monterey, CA	14
SAUVIGNON BLANC	Kim Crawford, NZ	14		Duckhorn "Decoy", Sonoma, CA	16
	Hubert Brochard Sancerre, FR	16		Daniel Cohn "Bellacosa" North Coast, CA	18
PINOT GRIGIO	Coastal Vines, CA	12	MERLOT	Caymus "Emmolo", Napa, CA	14
	Alois Lageder, IT	14	RED BLEND	Orin Swift "Abstract", CA	20

BEER

Miller Lite	6	Heineken	7
Bud Light	6	Key West Sunset Amber Ale	8
Michelob Ultra	6	Funky Buddha Floridian Hefeweizen	8
Twisted Trunk IPGA	7	Sailfish Rotating Tap	8
Stella Artois	7	St. Pauli Girl (non-alcoholic)	5
Corona Light	7		