

CHILLED JUMBO SHRIMP

served with cocktail &
rémoulade sauces 26

HOUSE-SMOKED SALMON with Chef's dressing and toasts 23

SPINACH & ARTICHOKE DIP salsa, sour cream & tortilla chips 21

GRILLED CALIFORNIA ARTICHOKE gone for the season!

*We grill only true heirloom artichokes from Castroville, California.
Highly seasonal, we serve them whenever they're available.*

SALADS

CAESAR SALAD baby gem lettuce, grated Reggiano, croutons, eggless Caesar dressing 15

TRADITIONAL SALAD chopped egg, smokehouse bacon, rustic croutons, choice of dressing 13
Buttermilk Garlic • Mustard-Honey • Thousand Island • Blue Cheese • Classic Vinaigrette

ICEBERG WEDGE with tomatoes, bacon, Thousand Island dressing & blue cheese crumbles 16

RUBY STAR SALAD with crispy salmon, grapefruit, hearts of palm, avocado, classic vinaigrette 30

EMERALD KALE & ROTISSERIE CHICKEN with fresh herbs, roasted peanut vinaigrette and Reggiano 22

GRILLED CHICKEN SALAD field greens, jicama, honey-lime vinaigrette, peanut sauce 23

SASHIMI TUNA SALAD pan-seared ahi, mango, mixed greens, cilantro ginger vinaigrette 30

PAN-ASIAN NOODLE SALAD with mango, avocado, chopped peanuts, basil, mint, and your choice:
Barbecue Pork 32 | Chicken 28 | Sans protein (nearly vegetarian) 22

BURGERS & SANDWICHES

Served with your choice of coleslaw, French fries or wild rice salad with Champagne vinaigrette and almonds

CHEESEBURGER freshly ground chuck steak with melted cheddar, tomato, lettuce and onion 22

HOUSE-MADE VEGGIE BURGER our signature recipe with sweet soy glaze and melted jack 21

GULF COAST STYLE FISH SANDWICH crispy grouper, slaw, pickle & red onion—à la carte (Tues—Sun) ... 26

USDA PRIME FRENCH DIP thinly sliced roasted prime rib on a house-made French roll, served au jus 29

HOUSE SPECIALTIES

GRILLED REDFISH with crispy rock shrimp and lemon butter sauce, served with coleslaw 36

PAN-ROASTED SALMON filleted in-house daily, served with warm kale panzanella 36

THE PROUD VEGETARIAN a composed selection of fresh vegetables, served with toasted ciabatta 23

ROTISSERIE CHICKEN roasted with crushed herbs, with warm kale panzanella (limited) 29

WOOD-GRILLED LOCAL SAUSAGES & CHICKEN THIGH with custom mustard and coleslaw 25

KNIFE & FORK BARBECUE RIBS slow cooked, served with French fries and coleslaw 39

USDA PRIME STEAKS

CENTER-CUT FILET 62
hand-selected beef tenderloin,
with seasonal green vegetable

THE HAWAIIAN 58
ribeye steak with pineapple-soy-ginger
marinade, served with seasonal vegetable

STEAK FRITES 58
seasoned ribeye steak,
served with French fries

We do not recommend and will respectfully not guarantee steaks ordered 'medium-well' or above

VEGETABLES & SIDES

Wild Rice Salad with Almonds 8 • Seasonal Green Vegetable 8

Warm Kale Panzanella 10 • Roasted Peppers 8 • Braised Red Cabbage 8

Coleslaw 8 • Creamed Corn 8 • Black Beans & Rice 9 • French Fries 8

KEY LIME PIE 12

with freshly whipped cream,
graham cracker & pecan crust

Hot towels are available upon request

We take pride in preparing our food from scratch every day. Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness. Please enjoy your time with us. Bon Appétit!

— CASHLESS PAYMENT ONLY —

VISA, MASTERCARD, AMERICAN EXPRESS ACCEPTED