

BUBBLES	6 OZ	BTL	EASY DRINKING REDS	6 OZ	BTL	SANGRIA	GLASS	CARAFE	RED BLENDS	--	BTL
DECOY BRUT SPARKLING California NV	16	60	SANGIOVESE: BELLA PAZZA 1 LTR Italy 2021	13	48	SEASONAL RED OR WHITE	12	44	CHATEAU CORDET MARGAUX France 2018		115
GRUET ROSE' BRUT New Mexico NV	16	60	TEMPRANILLO Llano, Texas 2022	14	52	RESERVE BY THE BOTTLE:					
SAN TIZIANO PROSECCO Italy NV	12	44	CABERNET FRANC: LANGETWINS CA 2018	16	60	BUBBLES	--	BTL	FORTUNATE SON THE DIPLOMAT		
SILVER GATE CAVA BRUT ON TAP Spain NV Car	12	44	SWEET RED: ADESSO Italy 2022	14	52	JOSE' DHONDT CHAMPAGNE BRUT		109	Napa Valley 2019		169
			PETITE SIRAH: LANGETWINS Lodi 2019	14	52	France NV		99	OPUS ONE Napa Valley 2017		499
			SYRAH: JET BLACK Washington 2021	15	56	PIPER-HEIDSIECK CHAMPAGNE France NV		88	WATER WITCH BY KRUPP BROS		
						SERVEAUX FILS ROSE' BRUT France NV			Napa Valley 2021		155
CHARDONNAY	6 OZ	BTL	MALBEC	6 OZ	BTL	CABERNET FRANC	--	BTL	INGLENOOK RUBICON Rutherford 2018		340
ROMBAUER Carneros 2023	17	64	BIUTIFUL Argentina	15	56	VINA COBOS BY PAUL HOBBS CAB FRANC		136	BEVAN CELLARS TRENCH VINEYARD		
FRANK FAMILY Carneros 2023	16	60	BROWNE Washinton 2020	14	52	Argentina 2018			Oakville 2016 17 18	320 298 249	
COPPOLA DIRECTOR'S CUT Somona 2022	15	56	MERLOT	6 OZ	BTL	CABERNET SAUVIGNON	--	BTL	SHIRAZ FROM DOWN UNDER	--	BTL
CRISP FRESHING WHITES	6 OZ	BTL	PLUMP JACK Napa Valley 2022	16	60	PAUL HOBBS NATHAN COOMBS ESTATE		329 299	PENFOLDS GRANGE Australia 2015		470
HEINZ EIFEL SPATLESE RIESLING Germany 2021	15	56	ROMBAUER Napa Valley 2022	17	64	Napa Valley 2013 16		212	MOLLY DOOKER THE BOXER Australia 2019		90
			PINOT NOIR	6 OZ	BTL	SILVER OAK Napa Valley 2018		175			
LA FORCINE SANCERRE France 2022	14	52	MACAULEY FORT ROSS-SEAVIEW	18	68	REVANA Napa Valley 2021		156			
LANGETWINS CHENIN BLANC Lodi 2023	14	52	Napa 2022			AUSTIN HOPE RESERVE Paso Robles 202					
SCARLET MOSCATO D'ASTI Italy NV	13	38	BELLE GLOS CLARK & AMP; TELEPHONE	17	64	HOURLASS BLUE LINE ESTATE		136			
			CA 2021	15	56	Napa Valley 2021		199			
PINOT GRIGIO	6 OZ	BTL	ADELSHEIM Oregon 2022	15	56	DAOU SOUL OF A LION Paso Robles 2019		151			
LUCHI Italy 2023	12	44	CHERRY PIE 3 VINEYARD Napa Valley	16	60	OUTCAST Napa Valley 204					
TUTELA Italy 2021	13	48				CHARDONNAY	--	BTL			
						GIBBS BACIGULPI Russian River Valley		109			
SAUVIGNON BLANC	6 OZ	BTL	RED BLENDS	6 OZ	BTL	MERLOT	--	BTL			
BLANK STARE BY ORIN SWIFT			THE PRISONER Napa 2022	23	88	HOURLASS BLUE LINE MERLOT		126			
Russian River Valley 2023	16	60	8 YEARS IN THE DESERT St. Helena 2022	25	96	Napa Valley 2022					
AMICI Somoma County 2023	20	76	VENGE SCOUT'S HONOR Napa Valley 2022	16	60						
MUSSEL BAY New Zealand 2023	14	52	HARVEY & AMP; HARRIET Paso Robles 2022	15	52						
			PESSIMIST BY DAOU Paso Robles 2022	18	68						
YES WAY ROSE'	6 OZ	BTL	ZINFANDEL	6 OZ	BTL						
JUSTIN Paso Robles 2023	14	52	ROMBAUER CA 2022	16	60						
SEND NUDES Napa Valley 2024	15	56	MURPHY GOODE LIAR'S DICE Sonoma 2018	14	52						
CABERNET SAUVIGNON	6 OZ	BTL	DESSERT WINES	3 OZ	POUR						
PENFOLDS MAX'S Australia	17	64	SANDEMAN 20 YEAR TAWNY PORT								
VENGE SILENCIEUX Napa Valley 2022	22.50	86	Portugal	12	--						
JUGGERNAUT CA 2022	15	56	ED'S PAIRING: CHOCOLATE CAKE								
DAOU Paso Robles 2022	16	60	TRIONE LATE HARVEST SAUVIGNON BLANC	12	--						
JAX BY KIRK VENGE Napa Valley 2021	18.75	71	Sonoma								
THE PRISONER Napa Valley 2021	25	96	ED'S PAIRING: CRÈME BRULEE								
DUCKHORN Napa Valley 2022	24	92									



CORKS

FOR THE TABLE

STREET CORN DIP | 16
roasted corn | valentina sauce | feta cheese
diced jalapeño | cream cheese | tortilla chips

HOUSE-MADE HUMMUS | 15
choice of Asian Crispy Garlic or Basil Pesto
parmesan flat bread

HOUSE FRITES | 12
house fries | parmesan | garlic
fresh rosemary and thyme | tarragon aioli

add Bulgogi sirloin and Sriracha mayo | 7

STICKY CHICKEN TENDERS | 16
breaded chicken tenders | Korean sticky sauce
black & white sesame seeds | scallions

SEASONAL CHARCUTERIE | 28
sliced, cured or aged meats | cheeses | nuts
assorted fruits | lavosh crackers

BULGOGI TACOS | 18
marinated top sirloin | crispy wonton wrapper
shaved radish | lettuce | sweet chili dressing

JALAPEÑO POPPERS | 17
Chef changes filling and sauces often.
Ask your server or bartender for current offerings!

SHRIMP COCKTAIL | 22
6 - U10 shrimp | peeled and deveined
classic cocktail sauce

CAJUN CRAB CAKES (4) | 18
with red pepper remoulade

vegetarian spicy limited availability

FLATS & PIZZA

FOUR CHEESE PIE | 16
mozzarella | parmesan | provolone | asiago
house marinara | house-made dough

LOBSTER ROLL FLATBREAD | 21
lobster salad | arugula
|chives | lemon wedge

MARGHERITA PIZZA | 16
fresh mozzarella | house marinara
fresh basil | parmesan

PIZZA BIANCA | 17
creamy alfredo sauce | mozzarella | parmesan
diced grilled chicken | goat cheese | sliced garlic

*add grilled chicken, flat iron steak or
grilled shimp to any pie or flatbread for a
small charge!*

**BLACKBERRY HAM
& GOAT PIZZA | 17**
blackberries | smoked ham | goat cheese
olive oil | honey | parmesan | chopped pistachio | mint
Ed's Wine Pairing ~ Gruet Rose' Sparkling Wine | 16

*try our pizzas with a cauliflower crust
for a gluten free option*

OUR PIZZA'S MAKE GREAT APPETIZERS!

HANDHELDS

CHICKEN SANDWICH | 16
grilled or fried chicken breast | bacon
onions & peppers | avocado
lemon-tarragon aioli | Texas toast

PIZZA-WRAPPED DOG | 16
everything bagel seasoning
roasted onions and peppers
Dijon | pepperoncini peppers

CASK & CORK BURGER | 15
10 oz. black Angus beef | Dijon mustard
smoked gouda
add bacon Jam | add \$3
add avocado | add \$2
add bacon | add \$3
*ask for lettuce, tomato and onion

PHILLY CHEESESTEAK | 16
shaved prime rib | grilled onions & peppers
provolone | hoagie roll

CLUB WRAP | 15
turkey | ham | bacon | avocado | tomato | lettuce
ranch | sun dried tomato tortilla

ALL HANDHELDS COME WITH
CHOICE OF REGULAR OR SWEET POTATO FRIES

We serve espresso, cappuccino and latte's

Bunch served Saturday's and Sunday's 10:30am
until 3pm

We can serve your group, in the restaurant or
at a place of your choosing!!

GREENS

signature dressings: ranch | honey-mustard
champagne vinaigrette | sweet chili
creamy red wine vinaigrette | bleu cheese | Caesar
jalapeño ranch | jalapeño honey-mustard

ROASTED BEET SALAD | 13

mixed greens | roasted beets | spicy walnuts | goat cheese
crumbles | champagne vinaigrette

FRIED GREEN

TOMATO SALAD | 14

2 fried green tomatoes | mixed greens | diced tomatoes
cucumber | corn | choice of dressing

BRUSSELS SALAD | 12

sauteed Brussels sprouts | wilted kale
crisped shallots | sweet chili dressing

Ed's Wine Pairing ~ La Forcine Sancere | 14

CHICKEN COBB SALAD | 16

lettuce | bleu cheese crumbles | bacon | hard-boiled egg
avocado | corn | tomatoes | marinated chicken breast

SAVORY ADD-ONS

ADD HOUSE, CAESAR OR WEDGE SALAD | 7

ADD PROTEIN TO YOUR SALAD AND PASTA

grilled chicken breast | 8 salmon filet | 15
four tiger shrimp | 12 flat iron steak | 15

ADD A PREMIUM SIDE | 8

parmesan truffle potato wedges | sweet & spicy green beans
brussels & bacon | mushroom risotto
sun dried tomato risotto

LOADED BAKED POTATO | 8

SOUP

Ask your server or bartender what
the Chef's offering is today!

SOUP OF THE DAY

Cup, Bowl or add a cup to an entree!

PASTA

gluten free pasta available upon request
House-made Garlic Focaccia served with all pasta dishes

FARFALLE ALFREDO | 15

bowtie pasta | squash | broccoli | zucchini | peppers
scratch-made alfredo sauce

PASTA PUTTANESCA | 15

linguine pasta | tomatoes | olives | capers
garlic | fresh parsley & oregano
arugula | red chili oil | grated parmesan

GRILLED LASAGNA | 16

lasagna noodles | bolognese sauce
alfredo sauce | parmesan | mozzarella

LOBSTER ALFREDO RAVIOLI | 34

Lobster filled ravioli | alfredo mornay sauce
½ Atlantic cold water lobster tail

Ed's Wine Pairing ~ Frank Family Chardonnay | 16

RICOTTA STUFFED RAVIOLI | 16

4 cheese ravioli | choice of alfredo or house marinara
grated Parmesan | italian parsley

We are concerned for your well being; if you have allergies or special dietary
requirements, please alert your server, as not all ingredients are listed.

We are obliged to tell you that consuming raw or under-cooked meats,
poultry seafood, shellfish or eggs may increase your risk of food-bourne illness.



vegetarian



spicy



limited availability

LAND

Respectfully, we cannot guarantee steaks
prepared medium well or above.

CHICKEN FRIED STEAK | 20.95

garlic mashed potatoes | Texas toast | country gravy
veg of the day

Chicken Fried Chicken available!!

BACON-WRAPPED MEATLOAF | 25

tomato balsamic glaze | garlic mashed potatoes
veg of the day

WAGYU SHORT RIB | 40

garlic mashed | fresh vegetables
au jus balsamic reduction

Ed's Wine Pairing ~ Scout's Honor Red Blend - by Kirk Venge | 16
Staff Favorite

GRILLED CHICKEN | 26

house marinated chicken breasts | au jus
balsamic drizzle
roasted fingerling potatoes | veg of the day

ADD A PREMIUM SIDE | 8

parmesan truffle potato wedges
sweet & spicy green beans | brussels & bacon
mushroom risotto | sun dried tomato risotto

LOADED BAKED POTATO | 8

SIDES

SUB ON ANY LAND AND SEA ENTRÉES...

asparagus | veg medley | green beans | fingerlings
broccolini & mushrooms



Proudly Serving
Certified Hereford Beef

All our steaks are hand cut, and aged 60 days

RIBEYE STEAK

10 OZ. | 36 16 OZ. | 46

herb compound butter | vegetable of the day
roasted fingerling potatoes

Ed's Wine Pairing ~ Jax Cabernet Sauvignon by Kirk Venge | 18.75
House Favorite!

NY STRIP

12 OZ. | 34 16 OZ. | 41

roasted fingerlings | fresh vegetables
herbed compound butter

CHEF'S FILET

8 OZ. | 39 8 OZ. | 49

fresh green beans | herb butter | house vegetables
***please allow us to describe this week's Filet Feature"*



PRIME RIB THURSDAYS

Slow roasted all day Thursday for evening dining at 5:30
cowboy cut | 42 cowgirl cut | 36
garlic mashed | veg of the day
classic au jus | creamy horseradish
Ed's Wine Pairing ~ Venge Silencieux
Cabernet Sauvignon - NAPA | 22.50

ENHANCEMENTS

add these house-made sauces | 6
Au Poivre Bleu Cheese Parmesan
Horseradish Oscar Drunken Mushroom
add 4 shrimp | 12
add ½ lobster tail | 22 full lobster tail | 41

SEA

Fresh seafood flown in weekly from the Atlantic coast



PRISTINE FRESH FISH FEATURE | MP

ask your server about this week's special fresh fish,
sauces and sides
8oz fillet

*available Wednesday thru Sunday evenings!

SURF & TURF | MP

Chef's Filet, Ribeye, or NY Strip
with 3 U 10 scallops | MP
with 4 sauteed garlic shrimp | MP
with 1/2 cold water Atlantic lobster tail | MP
**full tail available for a small charge

LEMON SALMON | 35

Atlantic salmon | lemon-tarragon aioli
jasmine rice | veg of the day

PAN-SEARED SALMON | 34

jasmine rice | veg of the day
Atlantic salmon | herbed butter

PARMESAN CRUSTED

CHILEAN SEA BASS | 44

8oz fillet | pesto cream sauce | jasmine rice
veg of the day

Ed's Wine Pairing ~ Mussel Bay Sauvignon Blanc | 14