

# DINNER

## SHARED PLATES

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- HOUSE PICKLED VEGGIES** ..... 6
- ◇ **ROYAL "TRIO"** ..... 9  
*house cheezits, herbed citrus chili olives, spiced nut mix*
- ◇ **SHRIMP + TASSO\*** ..... 16  
*five tender white shrimp, tasso ham, creole seasoning, pepper jelly, pickled okra, hot sauce beurre blanc*
- CRISPY PORTOBELLO FRITES** ..... 13  
*sliced portobello mushroom caps, herbed aioli*
- SEAFOOD PLATE\*** ..... 68  
*jumbo prawns, sushi grade tuna sashimi, shelled lobster claws, assorted sauces*
- CEVICHE\*** ..... 16  
*fresh red snapper, avocado, citrus marinade, crunchy slaw, fresno peppers, tortilla strips*
- ◇ **STRACCIATELLA NDUJA** ..... 16  
*house nduja, stracciatella cheese, warm crusty bread*
- ◇ **LOBSTER CORN FRITTERS** ..... 14  
*white corn meal, fresh corn kernel, sweet pepper, tangy remoulade*
- BACON + CHEDDAR DEVILED EGGS** ... 10  
*creamy egg salad, cheddar, crisp applewood smoked bacon*
- ◇ **CHILI SAUCED RIBS** ..... 14  
*baby back ribs, sweet thai chili sauce, scallions*
- ROASTED BEETS** ..... 11  
*roasted then pickled beets, herbed crème fraîche, pickled red onions, horseradish, olive oil drizzle*
- GRILLED ARTICHOKE** ..... 15  
*italian calabrian pepper aioli, fresh lemon slices*
- ABIGAIL'S GARDEN CRUDITÉ** ..... 15  
*lemon aioli, creamy horseradish sauce*

## SANDWICHES

*served with fries or little salad | sub. truffle fries (+2)*

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- CLASSIC LOBSTER ROLL** ..... 19  
*maine lobster, louie dressing, sweet remoulade, jicama, watercress, butter toasted roll, served cold*
- ◇ **DOUBLE CHEESE BURGER\*** ..... 17  
*brisket and chuck blend, american cheese, burger sauce, thick sliced slab bacon, hot pickles, toasted brioche roll*
- KINGS CLUB** ..... 16  
*smoked turkey breast, ham, provolone, crisp bacon, tomato, lettuce, avocado, aioli, dijon, toasted hippie wheat*
- SPICY CRISPY CHICKEN SANDWICH\***.. 16  
*spicy aioli, fresh sauerkraut, carraway, hot pickles, toasted brioche*
- CHICKEN AND RANCH** ..... 16  
*creamy ranch dressed shredded chicken, shaved red onion, herb roasted carrots, toasted hoagie roll*
- FRENCH DIP\*** ..... 19  
*shaved prime rib, caramelized onions, melted provolone cheese, horseradish crème fraîche, salty au jus*

## SALADS

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- ROYAL PRAWN COBB\*** ..... 20  
*pan seared white shrimp, seared slab bacon, avocado, blue cheese, pickled red onions, soft cooked egg, croutons*
- CRISPY ASIAN CHICKEN SALAD** ..... 17  
*shredded chicken, shredded napa and red cabbage, julienne carrot, mango, scallions, spicy cashews, wontons, tangy vinaigrette*
- SIMPLE SALAD** ..... 9  
*mixed greens, cheese, julienne carrots, roasted tomatoes, parmesan, champagne vinaigrette*

## ENTREES

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- ◇ **BRAISED SHORT RIB** ..... 29  
*melted mozzarella, creamy mashed potatoes, roasted tri-colored cauliflower, au jus*
- PRIME NY STRIP\*** ..... 44  
*prime ny strip, cheesy mashed potatoes, pickled beets, peppercorn sauce*
- CHICKEN SCHNITZEL** ..... 25  
*braised red cabbage, lemon garlic butter sauce, truffle fries*
- SOUTHWEST VEGAN BOWL** ..... 18  
*warm rice, black beans, roasted corn, jicama, crackling superfood, pickled red onions, roasted tomatoes, lime vinaigrette, impossible chorizo, guacamole*
- CHICKEN ENCHILADAS** ..... 17  
*shredded chicken, cheddar, pepper jack, spanish rice, ranch beans, house salsa, guacamole*
- RED SNAPPER\*** ..... 29  
*grilled, chimichurri sauce, broccolini*
- BLACKENED AHI TUNA\*** ..... 32  
*seared sushi grade ahi, citrus vinaigrette, green apple and tri-colored cauliflower salad*
- POKE NOODLE BOWL\*** ..... 20  
*sushi grade ahi tuna, rice wine dressing, pickled cucumber, roasted cherry tomatoes, zucchini, summer squash, red cabbage, soba noodles, sriracha aioli*

## SIDES

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- BRAISED RED CABBAGE** ..... 8
- CHEESY MASHED POTATOES** ..... 8
- GARLIC BROCCOLINI** ..... 8
- TRUFFLE FRIES** ..... 8

## DESSERTS

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*ask your server for cocktail pairing*

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- KEY LIME TARTE** ..... 9  
*buttered graham cracker crust, whipped cream*
- CHOCOLATE POT DE CREME** ..... 9  
*triple chocolate, whipped cream*
- ◇ **BANANAS FOSTER** ..... 13  
*bananas, brown sugar, cinnamon, rum, vanilla bean ice cream, flambéed tableside*

\* consuming raw or under cooked proteins may increase your risk of foodborne illness

\*\* please inform us of any allergies as not all ingredients are listed

◇ signature item