

Sizzled Jumbo Prawns

Brandy Garlic Butter

13

Maryland Crab Cake and Maine Lobster Spring Roll

Roasted Corn and Avocado Relish, Charred Red Pepper and Chipotle Aioli

13

Braised Hereford Beef Short Rib

Hand Cut Noodles, Hoisin BBQ Sauce and Crisp Onion Straws

12

Seared Sea Scallops and Foie Gras

Fresh Pear and Blackberry Balsamic Reduction

16

House Smoked Salmon Platter

Traditional Garnish

12

Jumbo Shrimp or Colossal Crab Cocktail

Served with Cocktail Sauce and Horseradish Aioli

13

Chilled Seafood Assortment*

Jumbo Shrimp, Smoked Salmon, Colossal Lump Crab, Fresh Clams, Oysters and Fresh Lobster.

For two or more

32

Pasta Appetizer Du Jour

A special creation prepared daily by our Chef

Market Price

Soups

Dutch Gumbo

Smoked Sausage, Maryland Blue Crab, Chicken and Shrimp with Green Lentils and Basmati Brown Rice

8

Mushroom Bisque

Fresh Thyme, Black Truffle and Crème Fraiche

8

French Onion Soup Gratin

Sweet Onions, Veal Stock, Garlic Croutons and Gruyere Cheese

8

Salad

Chop Salad

Julienne Lettuce, Select Greens, Red Onion, Mushrooms, Black Olives, Bacon, Chopped Eggs, Tomato, Blue Cheese tossed in a White Balsamic Dressing

8

Beefsteak Tomato Salad

Sliced Beefsteak Tomato with Cucumbers, Red Onion, and Crumbled Blue Cheese over Baby Greens

10

Mediterranean Salad

A seafood trio of Sweet Crabmeat, chunks of Shrimp and Fresh Lobster nestled on a bed of fresh Romaine, Red Onions, Tomatoes and Cucumbers tossed with a Light Peppercorn Dressing.

Tossed Tableside

15

Caesar Salad

Hearts of Romaine, Tossed in a Classic Caesar Dressing made with White Anchovies and Parmesan Crisp Tossed Tableside

12

**Consuming raw or undercooked foods may increase your risk of foodborne illness*

Cedar Wood Planked Atlantic Salmon

With Roasted Potatoes, Arugula and Chardonnay Pomegranate Butter

25

South African Coldwater Lobster Tails

Mascarpone Mashed Potatoes, Tobacco Onion Strings and Saffron Butter

45

Roasted Boneless Cornish Game Hen

Roasted Potatoes, Sweet Garlic and a Crimini Mushroom Ragout, Rosemary Jus

25

Veal Osso Bucco Milanese

Mirepiox of Vegetables with a Saffron Risotto and Gremolata

38

Certified Hereford Beef Tenderloins*

Two 4 oz filets grilled over hardwood, topped with local Goat Cheese and Thick Bacon Strips,

Baked Potato and Copes Corn Casserole

33

Paella Valencia

Prepared and served directly from our wood fired oven with Chicken, Sirloin, Clams, Shrimp and

Spicy Sausage Baked together with Long Grain Saffron Rice

28

All Steaks are Hand Selected Certified Hereford Beef

Entrees come with a Baked Potato, Hollywood Mashed, Stuffed Baked Potato, Lyonnaise Potatoes, or

Sea Salted Shoestring Fries

16 oz. T-Bone*

35

14 oz. Prime Rib Char-Grilled*

33

24 oz. Porterhouse*

40

18 oz. Chicago Rib-eye*

36

8 oz. Center Cut Filet Mignon*

36

12 oz. Premium Pork Chop

25

12 oz. Center Cut Filet Mignon*

42

16 oz. Certified Hereford New York Sirloin Strip*

35

14 oz. Jamison Farm Raised Lamb Chops*

38

All Grilled items will be accompanied by your choice of:

Our own Signature Steakhouse Sauce

Black Peppercorn Sauce

Béarnaise Sauce

Red Wine sauce

Sides

\$6

Asparagus

Copes Corn Casserole

Brandied Mushrooms

Sautéed Spinach

Fresh Broccoli

Baked Macaroni & Cheese with Crab Meat

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