



Appetizers

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 Kobe Short Ribs

Hand Cut Noodles, Hoisin BBQ Sauce and Crisp Onion Straws

12

Seared Sea Scallop and Foie Gras

Fresh Pear and Blackberry Balsamic Reduction

16

Housed 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

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.

Prepared table side

15

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

Caesar Salad

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

12



Specialties of the House

Cedar Wood Planked Atlantic Salmon

With Roasted Potatoes, Arugula and Chardonnay Pomegranate Butter

25

Australian 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

Winter Vegetables and Barley Risotto

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, Hash Brown Potatoes,
or Sea Salted Shoestring Fries

16 oz. T-Bone

35

8 oz. Center Cut Beef Tenderloin

36

24 oz. Porterhouse

40

18 oz. Chicago Rib-eye

36

12 oz. Center Cut Beef Tenderloin

42

12 oz. Premium Pork Chop

25

14 oz. Prime Rib Char-Grilled

33

16 oz. Certified Hereford New York Sirloin

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

\$5

Asparagus
Copes Corn Casserole
Brandied Mushrooms
Sautéed Spinach
Fresh Broccoli
Baked Macaroni & Cheese with Crab Meat

