

Main

APPETIZERS

New England Clam Chowder \$10.00

French Onion Soup Gratinée \$9.00

Shrimp Scampi \$21.00

Jumbo Shrimp Cocktail \$23.00

Jumbo Lump Crab Cocktail \$24.00

Baked Oysters \$18.00

Crabmeat, Baby Spinach Stuffed with Bacon & Hollandaise

Clams Casino \$15.00

Artisanal Cheese Board \$25.00

Chef's Selection of Cheese with Seasonal Accompaniments

Hot Seafood Sampler \$52.00

Coconut Shrimp, Clams Casino, & Fried Calamari

Vine-Ripened Beefsteak Tomato & Onion Salad \$12.00

Balsamic Vinegar, Extra Virgin Olive Oil, Chopped Basil & Gorgonzola Cheese

Apple & Cranberry Salad \$14.00

Mixed Greens, Candied Walnuts, Shredded Carrot, Onion, Diced Tomatoes, Honey Garlic Dressing

Classic Caesar Salad \$12.00

Topped with Anchovies

Chopped Salad \$14.00

Romaine, Radicchio, Chick Peas, Carrots, Asparagus, Grape Tomatoes, Bermuda Onion, Kalamata Olives, Cucumber, Feta Cheese & Lemon Vinaigrette

Maryland Crab Cakes \$19.00

Roasted Red Pepper Aioli & Aged Balsamic Vinegar

Oysters on the Half Shell \$MP

Ask Your Server For Today's Selection

Chef's Chilled Seafood Tower \$MP

All The Day's Best Selections Served On Ice... Great To Share

MAINCOURSE

Dry Aged Prime New York Sirloin \$49.00

Our Signature House-Aged Bone-In Sirloin

King Cut Prime Rib of Beef \$45.00

Queen Cut Prime Rib of Beef \$39.00

Center Cut Filet Mignon \$45.00

Served with Demi Glaze

Prime Porterhouse \$66.00

Cowboy Steak \$48.00

Pork Tenderloin \$27.00

Marinated, Grilled Pork Tenderloin & Balsamic Apple Cider Reduction

Roasted Sonoma Chicken with Prosciutto \$34.00

Colorado Lamb Chops \$48.00-\$60.00

Small Rack - Approximately 14 ounces

Or

Full Rack - Approximately 21 ounces

Veal Chop \$45.00

Served with Demi Glaze

Crab Crusted Pacific Salmon \$40.00

Béarnaise Sauce & Grilled Asparagus

Ahi Tuna Steak \$36.00

Rare Sesame Seared Ahi Tuna with Pacific Farms Fresh Wasabi Aioli & Yuzu Ponzu Sauce

Split King Crab Legs \$MP

Jumbo Lump Crabcakes \$38.00

Fresh Maine Lobster \$MP

Surf & Turf \$MP

Center Cut Filet Mignon & Cold Water Lobster Tail

New York New York \$MP

Our House-Aged New York Sirloin Steak Paired with a Steamed Maine Lobster

Sauces to Compliment Your Selection \$4.00

Sauce Béarnaise - Brandied Peppercorn - Caramelized Shallot & Beaujolais

Rare = Cool Red Center Medium Rare = Warm Red Center Medium = Pink Center Medium Well = Gray Center, Hint of Pink Well = Charred Exterior Gray Center

SIDES

Seasonal Vegetable Plate \$22.00

Colossal Baked Potato \$11.00

Yukon Gold Mashed Potatoes \$11.00

Crispy Fried Vidalia Onion Straws \$11.00

Spinach, Sautéed or Creamed \$11.00

Seasonal Mushroom Medley \$11.00

Sautéed French Green Beans \$11.00

Roasted Cauliflower \$11.00

Tossed in Olive Oil, Parmesan & Bread Crumbs

Jumbo Asparagus \$11.00

Hollandaise Sauce

Baked Sweet Potato \$11.00

Cinnamon Butter

Brussel Sprouts \$11.00

Roasted with Garlic, Olive Oil & Pancetta

White Truffle French Fries \$11.00

Shoestring French Fries, Tossed with Parmesan Cheese, White Truffle Oil & Parsley