# Main

#### **APPETIZERS**

#### **New England Clam Chowder \$12**

Rich, Creamy, and Loaded with Clams, Potatoes and Bacon

**SHRIMP SCAMPI \$23** 

**JUMBO SHRIMP COCKTAIL \$26.00** 

**JUMBO LUMP CRAB COCKTAIL \$26.00** 

# **BAKED OYSTERS \$20**

Crabmeat, Baby Spinach Stuffed with Bacon & Hollandaise

**CLAMS CASINO \$15.00** 

#### **VINE-RIPENED BEEFSTEAK TOMATO & ONION SALAD \$12**

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

# **APPLE & CRANBERRY SALAD \$14**

Mixed Greens, Candied Walnuts, Onions, Shredded Carrots, 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 Onions, Kalamata Olives, Cucumber, Feta Cheese, Lemon Vinaigrette

## **MARYLAND CRAB CAKES \$21**

Roasted Red Pepper Aioli & Aged Balsamic Vinegar

**MAIN COURSE** 

#### **DRY AGED PRIME NEW YORK SIRLOIN \$55**

Our Signature House-Aged Bone-In Sirloin

KING CUT PRIME RIB OF BEEF \$50

**QUEEN CUT PRIME RIB OF BEEF \$44.00** 

## **CENTER CUT FILET MIGNON \$50**

Served with Demi Glaze

**PRIME PORTERHOUSE \$70** 

**COWBOY STEAK \$53** 

# **PORK TENDERLOIN \$30.00**

Marinated, Grilled Pork Tenderloin & Balsamic Apple Cider Reduction

#### **CRAB CRUSTED PACIFIC SALMON \$43**

Bearnaise Sauce & Grilled Asparagus

#### **AHI TUNA STEAK \$39**

Rare Sesame Seared Ahi Tuna, Fresh Wasabi Aioli & Yuzu Ponzu Sauce

# **JUMBO LUMP CRABCAKES \$41**

#### **SURF & TURF \$MP**

Center Cut Filet Mignon & Cold Water Lobster Tail

# **SAUCES TO COMPLIMENT YOUR SELECTION \$5.00**

Sauce Bearnaise - Brandied Peppercorn - Caramelized Shallot & Beaujulais

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 \$12.00** 

**YUKON GOLD MASHED POTATO \$12.00** 

**CRISPY FRIED VIDALIA ONION STRAWS \$12.00** 

SPINACH, SAUTEED OR CREAMED \$12.00

**SEASONAL MUSHROOM MEDLEY \$12.00** 

**SAUTEED FRENCH GREEN BEANS \$12.00** 

# **JUMBO ASPARAGUS \$12.00**

Tossed in Olive Oil, Parmesan & Bread Crumbs

# **BAKED SWEET POTATO \$12.00**

Cinnamon Butter

# **ROASTED CAULIFLOWER \$12.00**

Tossed in Olive Oil, Parmesan Cheese, Bread Crumbs

# **BRUSSEL SPROUTS \$12.00**

Roasted with Garlic, Olive Oil & Pancetta

#### WHITE TRUFFLE FRENCH FRIES \$12.00

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