

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 19.⁰⁰

PORK BELLY SLIDERS 15.⁰⁰
Seared Pork Belly Topped with Caramelized Bermuda Onion on Brioche Roll with Asian Slaw

BAKED OYSTERS 18.⁰⁰
Crabmeat, Baby Spinach Stuffed with Bacon & Hollandaise

CLAMS CASINO 15.⁰⁰

CHEF'S CHILLED SEAFOOD PLATTER MP
All The Day's Best Selections Served On Ice... Great To Share

VINE-RIPENED BEEFSTEAK TOMATO & ONION SALAD 11.⁰⁰

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 10.⁷⁵
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 18.⁰⁰
Roasted Red Pepper Aioli & Aged Balsamic Vinegar

OYSTERS ON THE HALF SHELL MP
Ask Your Server For Today's Selection

MAIN COURSE

DRY AGED NEW YORK SIRLOIN 42.⁰⁰
Our Signature House-Aged Bone-In Sirloin

KING CUT PRIME RIB OF BEEF 44.⁰⁰

QUEEN CUT PRIME RIB OF BEEF 39.⁰⁰

CENTER CUT FILET MIGNON 40.⁰⁰
Served with Demi Glaze

COWBOY STEAK 48.⁰⁰

PORTERHOUSE STEAK 48.⁰⁰

PORK TENDERLOIN 25.⁰⁰
Marinated, Grilled Pork Tenderloin & Balsamic Apple Cider Reduction

ROASTED SONOMA CHICKEN WITH PROSCIUTTO 30.⁰⁰

COLORADO LAMB CHOPS 42.⁰⁰ - 54.⁰⁰
Small Rack 2 - 2 Bone Chops

Or
Full Rack 2 - 3 Bone Chops

VEAL CHOP 44.⁰⁰
Served with Demi Glaze

CRAB CRUSTED PACIFIC SALMON 38.⁰⁰
Béarnaise Sauce & Grilled Asparagus

AHI TUNA STEAK 34.⁰⁰
Rare Sesame Seared Ahi Tuna with Pacific Farms Fresh Wasabi Aioli & Yuzu Ponzu Sauce

FRESH CATCH MP

SPLIT KING CRAB LEGS MP

JUMBO LUMP CRABCAKES 36.⁰⁰

FRESH MAINE LOBSTER MP

SAUCES TO COMPLIMENT YOUR SELECTION 4.⁰⁰
Sauce Béarnaise - Brandied Peppercorn - Caramelized Shallot & Beaujolais

SURF & TURF
CENTER CUT FILET MIGNON &
AUSTRALIAN LOBSTER TAIL
MP

NEW YORK NEW YORK
OUR HOUSE-AGED NEW YORK SIRLOIN STEAK
PAIRED WITH A BROILED MAINE LOBSTER
MP

RARE = COOL RED CENTER MEDIUM RARE = WARM RED CENTER MEDIUM = PINK CENTER
MEDIUM WELL = GRAY CENTER WELL = CHARRED EXTERIOR GRAY CENTER

SIDES

SEASONAL VEGETABLE PLATE 22.⁰⁰

COLOSSAL BAKED POTATO 8.⁵⁰

GRATIN OF YUKON GOLD POTATOES 8.⁵⁰
& VIDALIA ONION
with Wisconsin Gruyere Cheese

YUKON GOLD MASHED POTATOES 8.⁵⁰

CRISPY FRIED VIDALIA ONION STRAWS 8.⁵⁰

SPINACH, SAUTÉED OR CREAMED 9.⁰⁰

SEASONAL MUSHROOM MEDLEY 9.⁰⁰

SAUTÉED FRENCH GREEN BEANS 9.⁰⁰

JUMBO ASPARAGUS 9.⁹⁵
Hollandaise Sauce on side

BAKED SWEET POTATO 8.⁰⁰
Cinnamon Butter

BRUSSEL SPROUTS 8.⁵⁰
Roasted with Garlic, Olive Oil & Pancetta

WHITE TRUFFLE FRENCH FRIES 8.⁰⁰
Shoestring French Fries, Tossed with Parmesan Cheese, White Truffle Oil & Parsley

For All Private Party Information Call 609-340-6555

All Major Credit Cards Accepted.

Sharing Charge 12.00