

## **RAW BAR**

*Priced Per Piece*

**Little Neck Clams** 1.25

**Colossal Shrimp** 6

**Oysters** *(Please ask your server for daily selection and Market Price)*

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## **SALAD**

### **Strawberry Salad** 10

Baby Arugula, Strawberries, Candied Walnuts, Mozzarella, Balsamic Vinaigrette

### **Pear Salad** 10

Baby Arugula, Pear, Goat Cheese, Toasted Almonds, Lemon Vinaigrette

### **Iceberg Wedge** 12

Bacon, Tomato, Stella Bleu Crumbles, Bleu Cheese Dressing

### **Garden Salad** 9

Mixed Greens, Grape Tomato, Cucumber, Carrot, Balsamic Vinaigrette

### **Caesar** 9

Romaine Hearts, Garlic Croutons, Parmesan, Caesar Dressing

## **APPETIZERS**

### **Cognac Mushrooms** 13

Mushroom Caps, Gruyere, Spinach, Roasted Shallot Cognac Cream Sauce

### **Maryland Crab Cake** 16

Colossal Crabmeat, Sweet Pepper, Scallion, Lemon Zest, Honey Dijon

### **Sweet Waters Shrimp** 15

Sautéed Shrimp, Artichoke, Chorizo, Roasted Tomatoes, Garlic Riesling Wine Sauce

### **Baked Oysters** 18

East Coast, Cream Spinach, Bacon, Pecorino Romano

### **Nueske's Slab Bacon** 14

Pan Seared, Maple Glaze

### **Manhattan Clam Chowder** 12

Celery, Onion, Potato, Tomato Broth

### **French Onion Soup** 10

Crostini, Gruyere

## GRILLED STEAK&CHOPS

*Served with one side*

9oz **Filet Mignon** 39

14oz **N.Y. Strip** 38

14oz **Pork Chop** 26

20oz **Cowboy Steak** 48

20oz **Boneless Rib Eye** 42

36oz **Porterhouse for Two** 95 *(Includes 3 Sides)*

### SIDES

**Baked Potato (Regular or Sweet)** 4

**Loaded Baked Potato** 6

**Mashed Potato (Regular or Sweet)** 5

**Hand Cut Fries (Regular or Sweet)** 4

**Truffle Fries** 6

**Baked Macaroni & Cheese** 7

**Creamed Spinach** 6

**Broccoli** 6

**Sautéed Onions** 5

**Sautéed Mushrooms** 6

**Grilled Asparagus** 7

**Hot Cherry Peppers** 5

### SAUCES & MORE

**Au Poivre** 4

**Béarnaise** 4

**Melted Stella Bleu** 4

**Bacon Onion Jam** 5

**Barolo Wine Reduction** 4

**Oscar Style** 10

## ENTREES

**Rack of Lamb** 32

Parmesan Risotto, Barolo Wine Reduction

**Ahi Tuna** 36

Vegetable Salad, Soy Chili Glaze, Wasabi Butter

**Chilean Sea Bass** 38

Cajun Seasoned, Cannellini Beans, Spinach, Garlic White Wine Sauce

**Linguine & Meatballs** 28

Three Meat Blend, Marinara, Parmesan

**Honey & Citrus Salmon** 28

Pan Seared, Asparagus, Spicy Mustard Aioli, Citrus-Honey glaze

**Black Angus Burger** 18

Black Angus Beef, Lettuce, Tomato, Red Onion, Pickle, Brioche Bun, Fresh Cut Fries

**French Cut Chicken** 25

Herb Roasted, Roasted Fingerling Potatoes, Lemon Capers Sauce