

RAW BAR

Priced Per Piece

Little Neck Clams 1.25

Colossal Shrimp 6

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

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 10

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

Caesar 10

Romaine Hearts, Garlic Croutons, Parmesan, Caesar Dressing

APPETIZERS

Cognac Mushrooms 14

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

Maryland Crab Cake 17

Colossal Crabmeat, Sweet Pepper, Scallion, Lemon Zest, Honey Dijon Arugula, Toasted Almonds, Goat Cheese, Champagne Vinaigrette

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

Lobster Bisque 15

Chunk Lobster Meat, Cream, Sherry

French Onion Soup 10

Crostini, Gruyere

GRILLED STEAK&CHOPS

Served with one side

8oz **Filet Mignon** 39

14oz **N.Y. Strip** 39

14oz **Pork Chop** 26

18oz **Cowboy Steak** 48

20oz **Boneless Rib Eye** 41

14oz **Marinated Skirt Steak** 39

36oz **Porterhouse for Two** 99 *(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 7

Baked Macaroni & Cheese 8

Creamed Spinach 7

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

Chilean Sea Bass 39

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

Rack of Lamb 32

Parmesan Risotto, Barolo Wine Reduction

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, Fresh Cut Fries

French Cut Chicken 25

Herb Roasted, Mashed Potato, Lemon Caper Sauce