

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

Beet Salad 11

Baby Arugula, Beets, Candied Walnuts, Asparagus, Red Onion, Stella Bleu Crumbles, Balsamic

Pear Salad 11

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

Iceberg Wedge 12

Bacon, Tomato, Stella Bleu Crumbles, Bleu Cheese Dressing

Garden Salad 11

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

Caesar 11

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, Slab Bacon, Pecorino Romano

Nueske's Slab Bacon 15

Pan Seared, Maple Glaze

Lobster Bisque 16

Mirepoix, Chunk Lobster Meat, Cream

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

14oz **Veal Chop** 48

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

Brussels Sprouts 8

Creamed Spinach 7

Broccoli 6

Sautéed Onions 5

Sautéed Mushrooms 6

Grilled Asparagus 7

Hot Cherry Peppers 5

Tri Color Cauliflower 7

SAUCES & MORE

Au Poivre 4

Béarnaise 4

Melted Stella Bleu 4

Bacon Onion Jam 5

Barolo Wine Reduction 4

Oscar Style 10

ENTREES

Ahi Tuna 39

Sesame Crusted, Carrot, Sweet Pepper, Asparagus, Linguini, Chili Hoisin Sauce

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

Faroe Islands Salmon 28

Pan Seared, Tri Color Cauliflower, 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, Brussels Sprouts, Lemon Caper Sauce