

## **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**

### **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

### **Kale Caesar** 12

Kale, 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

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