

APPETIZERS TO SHARE

® Chilled Seafood Platter \$49

Jumbo shrimp, oysters on the half shell, Alaskan crab legs and lobster with cocktail sauce and a creamy herb sauce

Shrimp Cocktail Traditional cocktail sauce, lemon and fresh grated horseradish	\$16	® Artichoke & Crab Dip Lump crab, grilled pita and soft pretzels	\$14
Grilled Pancetta Wrapped Shrimp Served over a mild tomato and arugula salsa	\$15	Fresh Bluepoint Oysters Dozen cold-water oysters, served fried, Rockefeller or on the half shell	\$18
Traditional House Cured Salmon Served with minced onions, capers, shredded eggs and toast points	\$12	® Maryland Lump Crab Cakes Tabasco mustard sauce, baby greens and red pepper crème fraiche	\$16
Sashimi Ahi tuna, ponzu and wasabi	\$14	Alaskan King Crab Cocktail Remoulade and cocktail sauces	\$16
Wagu Carpaccio Served with traditional condiments	\$14	Escargot en Crouete Puff pastry, button mushrooms, garlic herb butter and asiago cheese crisp	\$11

SOUPS

Creamy Five Onion Soup Melted Gouda	\$8	Brandied Lobster Bisque Maine lobster and crème fraiche	\$8
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SALADS

® Crab Louis \$8

Bibb lettuce cup, filled with mixed lettuce, king crab meat, hard boiled egg, roast peppers and cucumber served with Russian dressing

House Salad Medley of fresh seasonal greens with tomato wedges, diced cucumbers, shredded carrots and your choice of dressing	\$5	Classic Caesar Long Romaine hearts, wedge tomatoes, fresh shaved parmesan, house made croutons and Caesar dressing	\$6
Range Wedge Wedge of iceberg lettuce with crumbled bacon, tomatoes, cucumbers, black olives, cheddar cheese and croutons topped with Ranch dressing	\$6	Blue Cheese and Apple Salad Medley of arugula, spring greens and frisse, mixed with blue cheese crumbles, marinated red onion, toasted walnuts and spiced apples, served with balsamic vinaigrette	\$6

CHOPS & POULTRY

Veal Scaloppini With tomatoes, green peas and mushroom ragout, served with wild mushroom risotto	\$36	Lamb Duet Herb encrusted lamb chops and lamb shank wrapped in phylo dough, served strudel style with red wine jus	\$38
Duck Confit Muscovy duck legs prepared confit style served with warm potato salad and grain mustard vinaigrette	\$32	Sautéed Chicken Napoleon Chicken scaloppini stacked with prosciutto, spinach and Gouda, finished with Madeira mushroom sauce	\$31
Braised Short Ribs Tender short ribs braised in a merlot with root vegetable gravy	\$33		

STEAKS & PRIME RIB

All bone-in steaks and prime rib are USDA Certified PRIME

PRIME Rib 12 oz.- \$31 16 oz.- \$35 Natural au jus and fresh grated horseradish	PRIME 18 oz. Bone-in Rib-Eye \$42 Grilled or Blackened
PRIME 24 oz. Bone-In Porterhouse \$43	8 oz. Filet Mignon \$36
PRIME 20 oz. Bone-In New York Strip \$42	12 oz. Filet Mignon \$40

SEAFOOD COMBINATIONS

Add to any entrée

7 oz. Lobster Tail \$25	½ lb. King Crab Legs \$20	Giant Fried Shrimp \$20
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SEAFOOD

Crisp Seared Alaskan Salmon \$32 Served on a bed of our truffled three-cheese macaroni	Pan Seared Diver Scallops \$32 Served with wild mushroom risotto
Australian Lobster Tail Cold water tail brushed with herb butter Single- \$32 Double- \$57	Fresh Fish of the Day Priced Daily
Alaskan King Crab Legs \$43 1 ½ lbs. steamed with drawn butter	Live Maine Lobster Priced Daily 3 lbs., steamed or broiled and served with drawn butter

SIDE ORDERS

Garlic Steak Fries \$7	Sautéed Mushrooms \$7 With garlic butter
Yukon Gold Mashed Potatoes \$7	Alsation Red Potatoes \$7 With bacon, apples and caramelized onions
Grilled or Steamed Asparagus \$8	Elbow Macaroni and Cheese \$6 With diced smoked ham
Giant Baked Potato \$7	Mixed Vegetables \$7
Colossal Onion Rings \$7	
Creamed Spinach \$7 Sautéed spinach in a Gruyere cheese sauce and a hint of nutmeg	

\$8 split plate charge on all entrées
A 17% gratuity will be added to parties of 7 or more