

Appetizers

STUFFED MUSHROOMS 15

Crabmeat filling, topped with melted cheese

CRISPY CALAMARI 15

Fresh squid fried to perfection

SPINACH ARTICHOKE DIP 15

Baked and served with Pita Bread

SHRIMP COCKTAIL 15

Chilled boiled shrimp with cocktail sauce

PANKO CRAB CAKES 17

Jumbo lump mini crab cakes served with a warm three mustard sauce

FRESH MUSHROOMS 12

Whole mushrooms sautéed in garlic, butter and wine

Soup & Salad

HOUSE SALAD SMALL 8 LARGE 10

SOUP OF THE DAY Housemade CUP 6 BOWL 10

Salad Add-Ons

GRILLED SALMON 16 GRILLED STEAK TIPS 17

GRILLED CHICKEN 13 BROILED SHRIMP 14

Chicken

GRILLED CHICKEN BREAST 26

Marinated with our special spices

BLACKENED CHICKEN BREAST 27

Cajun-seasoned

Steaks

Our beef is graded by the Certified Angus Beef® brand and USDA choice.
Aged 4 to 6 weeks and hand-cut in house.

Under-cooked meat products may increase your risk for a food-borne illness.

RIB EYE 12oz / 37 16oz / 48

Well-marbled for peak flavor

TOP SIRLOIN 11oz / 30

Most flavorful of steaks

NY STRIP 13oz / 40

Classic steak that is full flavored and tender

FILET MIGNON 7oz / 39 9oz / 46

The finest and most tender cut available

PRIME RIB 11oz / 39

Slow-cooked for tenderness and served with au jus
(Limited Availability)

STEAK AND LOBSTER 72

6oz lobster tail and a 7oz filet mignon

HOUSE CHOPPED STEAK 28

Ground fresh from USDA choice beef is served with sautéed onions

SHISHKABOB 29

Cubes of sirloin, onions, green peppers, tomatoes and mushrooms

DINNER FOR TWO 69

Two Certified Angus Beef® sirloin steaks with coffee or tea and pie

Chops

FRENCH CUT PORK CHOP 32

14oz tender and flavorful chop (Allow extra cooking time)

PORK TENDERLOIN 29

From the heart of the pork loin

RACK OF LAMB 45

Seasoned with our special blend of spices

Pairings

BROILED SCALLOPS 15

LOBSTER TAIL 35

BROILED CRAB CAKE 15

BROILED SHRIMP 14

All entrées include house salad or soup and
choice of potato, rice pilaf or vegetables

Seafood

CATCH OF THE DAY Market Price

Grilled or Blackened

FILET SALMON 32

Grilled or Blackened

BROILED SHRIMP 30

Sautéed in butter, lightly seasoned

LOBSTER TAIL 72

(2) 6-7oz with drawn butter

BROILED SCALLOPS 37

Lightly seasoned and broiled to perfection

MARYLAND CRAB CAKES 37

Lightly seasoned and broiled to perfection

BROILED OR FRIED FLOUNDER 30

Fresh flounder broiled or fried

BROILED SEAFOOD PLATE 40

Shrimp, scallops and flounder

Signature Sides

6

ASPARAGUS

SAUTÉED SPINACH

GREEK FAVA BEANS (Limited Availability)

Sauces & Toppings

4

BÉARNAISE DEMI-GLAZE CARAMELIZED ONIONS
BLEU CHEESE & BACON BUTTER COMPOUND

Children's Dinner

12 years old and under

16

SPAGHETTI CHOPPED STEAK
FLOUNDER CHICKEN TENDERS

There will be an additional charge of \$5.00 per plate for split orders.
For parties of 8 or more an 20% gratuity will be added to the check.

Steak Temperatures

RARE - Red throughout, cool center

MEDIUM WELL - Light pink to center

MEDIUM RARE - Red warm center

WELL DONE - No pink at all
(We do not recommend well done)

MEDIUM - Pink center