

Appetizers

Spiced Blue Corn Calamari ~9

Lightly fried, tossed with tomato, scallion and served with tomato puree

Ahi Tuna Tartare ~ 10

Finely diced tuna, citrus ponzu, fried wonton garnished with veg-sprout and wasabi peas

Lamb Lollipop ~ 14

Herb encrusted chop, grilled and finished with a rosemary infused balsamic reduction

Shrimp Cocktail ~ 10

Four jumbo shrimp prawns poached in citrus served with a bloody mary cocktail sauce

Maryland Crabcake ~ 11

Five ounce jumbo lump blue crabcake served with citrus remoulade, scallions and lemon zest gremolata

Italian Bruschetta ~ 9

Crisp prosciutto, mozzarella with a tomato and garlic rubbed crustini finished with a balsamic reduction

Flat Bread Du Jour ~ 11

Consult server for daily prep.

Soups

Seafood Bisque ~ 7

Scallops, lobster, shrimp
in a cream sherry sauce

French Onion Au Gratin ~ 6

Caramelized onions in a sherry wine and beef broth topped with
garlic croutons and Gruyere cheese

Sides

Pan Roasted Mushrooms ~ 7

Au gratin Potato ~ 6

Baked Potato ~ 4

Twice Baked Potato ~ 5

Risotto ~ 7

Cream Spinach ~ 7

Steamed Spinach ~ 7

Steamed Broccoli ~ 7

Steamed Asparagus ~ 7

White Mac & Cheese ~ 7

Hand Cut French Fries ~ 5

Salads

House Salad ~ 6

Hand torn mixed greens, carrots, cucumbers, tomato, onions
and croutons with your choice of dressing

Caesar Salad ~ 7

Hand torn romaine, minced parmesan cheese,
garlic croutons and topped with caesar dressing

Wedge Salad ~ 9

Iceberg wedge with cherry tomato, crumbled gorgonzola,
smoked bacon topped with creamy blue cheese

Steakhouse Salad ~ 18

Entrée sized salad consisting of hand tossed mixed greens, carrots,
cucumbers, tomatoes, onions, peppers and croutons. Topped with chicken,
shrimp and steak, with your choice of dressing.

Sauces

Hollandaise ~3

Bearnaise ~3

Balsamic reduction & blue cheese ~3

Signature Steaks

Filet Wrapped with Bacon

8oz ~ 34

Ribeye with Hand Rub

Each steak is hand rubbed with our 3 selected spices

12oz ~ 25 • 16oz ~ 31 • 20oz ~ 38

Porter House ~ 42

Hand rubbed wet aged prime USDA Black Angus beef 24oz

Prime Rib (Friday-Saturday)

Hand rubbed with our 7 selected spices, slow roasted Prime USDA Black Angus meat served with au jus

12oz ~ 25 • 16oz ~ 31 • 20oz ~ 38

New York Strip Steak

Hand rubbed with our 3 spice blend
USDA Black Angus meat

10oz ~ 24 • 16oz ~ 30

Add

Shrimp ~ 8 • Scallops ~ 11 • 6oz. Lobster Tail ~ 19

Pork

Single Cut ~ 21

Berkshire pork with great flavor and finest cuts,
hand rubbed with select spices

Stuffed Pork Chop ~ 24

Each chop is stuffed with Italian Sausage, Blue Cheese and baby spinach and cooked to perfection

Lamb

Rack of Lamb ~ 28

Hand rubbed and grilled

Chicken

Stuffed Chicken ~ 21

Stuffed with blue brie and spinach topped with a white wine cream sauce

Steak House Chicken ~ 18

Chicken breast marinated in lemon garlic and herbs

Duck

Duck Confit ~ 24

Pan seared maple leaf duck breast and confit duck thigh served with natural pan jus

Seafood

Ahi Tuna ~ 24

6oz tuna steak cooked to your liking, paired with wasabi and sriracha sauce. Prepared grilled, blackened or pan seared

Mahi Mahi ~ 24

6oz blackened Mahi Mahi complimented with a roasted red pepper remoulade and a Thai slaw

Salmon ~ 24

6oz grilled salmon finished with a sweet Polynesian and Thai slaw

Broiled Lobster Tail ~ 26

Blackened Shrimp ~ 24

Seven Shrimp served with a lemon butter wine sauce served over a bed of scallion and garlic risotto

Carmelized Ginger Scallops ~ 25

Five Jumbo diver Scallops pan seared with a citrus ponzu and thai vegetable slaw

Alaskan King Crab Legs

1/2 Pound ~ 20

1 Pound ~ 38

Pasta

Steakhouse Alfredo ~ 17

Fettucini, broccoli, pan roasted mushrooms in a garlic parmesan peppercorn cream sauce

Add chicken ~ 6 • shrimp ~ 8 • scallop ~ 11

Baked Penne ~ 19

Family recipe red sauce, with ricotta, parmesan and italian sausage

Add chicken ~ 6 • shrimp ~ 8

Vegetarian Risotto ~ 19

Risotto with roasted red pepper, onion, asparagus, mushrooms and broccoli. Topped with parmesan cheese

Shrimp Scampi ~ 19

Five large shrimp tossed in a homemade white wine and garlic sauce served over a bed of pasta.

Desserts

Crème Brulee ~ 7 • Reeses Peanut butter pie ~ 7 • Triple Chocolate cake ~ 7

Cannolis ~ 7 • Brownie A La Mode ~ 7 • Cheesecake ~ 7 • Gluten Free Lava Cake ~ 6