

Appetizers

Oysters Rockefeller \$17

Five fresh oysters baked and topped with bacon, spinach, shallots, and sprinkled with breadcrumbs and grated parmesan.

**Oysters on the Half Shell \$16*

Six fresh Blue Point oysters on the half shell served with horseradish, cocktail sauce, and crackers.

Shrimp Cocktail \$18

Five Jumbo shrimp pouched and served with house-made cocktail sauce.

Fried Green Tomatoes \$14

Green tomatoes dredged in Panko and fried to perfection. Laying atop, our house made, chipotle and roasted red pepper coulis. Then drizzled with our goat cheese crema.

**Tuna Tartare \$20*

Minced, sushi-grade, Ahi Tuna served over a bed of tomato-avocado relish with a three-layer dipping sauce; garnished with pickled ginger.

Baked Brie \$16

Brie, fresh raspberries, and agave all wrapped in phyllo dough, topped with turbinado sugar then baked.

Pork Belly \$15

Duroc pork belly dry rubbed for four days with Chef Jacob's house made spice mix and applewood smoked. Served sliced with a red wine and honey reduction. Garnished with pickled onions.

Philly Cheese Steak Bites \$14

Prime beef trimmings, potatoes, peppers, onions and habanero pepper jack cheese, all stuffed into a wonton wrap, then fried. Served with Chef Jacob's cream soda BBQ sauce.

Salmon Balls \$13

Three Balls of Faroe Island Salmon folded with panko bread crumbs, minced celery, onions and peppers, served crispy. Chili-mango sauce for dipping.

Calamari \$15

Tubes and tentacles dredged in seasoned corn flour and wheat flour, deep-fried, and served with your choice of garlic aioli, sriracha aioli or tomato sauce.

Salads

Caesar Salad \$9

Crisp Romaine lettuce tossed with Chef Leonard's, house-made Caesar dressing, house croutons, and shaved parmesan cheese. Garnished with parmesan crisps, also made in house.

Boston Bibb Salad \$12

Shaved apple, prosciutto, and walnuts on tender Boston Bibb lettuce. Served with poppyseed vinaigrette.

Iceberg Wedge \$11

A wedge of Iceberg lettuce topped with a tomato medley, green onions, bacon, crumbled blue cheese. Served with house-made bleu cheese dressing.

Spinach Salad \$10

Fresh spinach, dried cranberries, pecans, red onions, and blue cheese crumbles. Served with Chef Juliet's raspberry vinaigrette.

Watermelon Salad \$15

Fresh watermelon on a bed of field greens. Dressed with basil, goat cheese, and pepitas. Drizzled with Balsamic reduction.

Dressing Options

Bleu Cheese Ranch Caesar Raspberry Vinaigrette
Poppyseed Vinaigrette Balsamic Vinaigrette

Cup of Soup

French Onion Soup \$11

Caramelized onions deglazed with amaretto and braised in veal stock, served with a crostini topped with Swiss cheese.

Clam Chowder \$12

Cream based chowder with potatoes, fresh clams, celery and onions.

Lobster Bisque \$14

A cream-based bisque filled with fresh lobster, sweet sherry, and lobster broth.

Surf

Imperial Stuffed Shrimp \$49

Shrimp stuffed with Maryland jumbo lump blue crab topped with béarnaise and baked.

Maryland Crab Cakes \$59

Chef Leonard's jumbo lump crab cakes lightly dredged in panko bread crumbs, then sauteed and served with garlic aioli.

Lobster Tails \$70

Two Cold Water lobster tails broiled and seasoned with old bay, served with drawn butter.

Bruschetta Scallops \$50

Diver Scallops topped with house made roasted tomato bruschetta butter, topped with seasoned panko and baked.

****Scottish Salmon \$34***

With superior taste, this fish is delicately rich, silky, firm, and moist. Grilled to your temperature selection, served with our cucumber and dill cream sauce.

Chilean Sea Bass \$57

Pan seared to golden brown, and served with a caper and herb butter. The sea bass is a mild fish with firm and moist, flakes, with a buttery flavor.

Shrimp Provençale \$35

Perfectly grilled Jumbo Shrimp in a roughly chopped tomato and sweet pepper sauce that is bold and fragrant of garlic and basil. This is our take on a classic French dish.

Seafood Vol-Au-Vent \$45

Shrimp, Seabass and Scallops folded into a Lobster cream sauce served bubbling hot in a puffed pastry.

Additions

Broiled Lobster Tail \$35

Cold Water lobster tail broiled with Old Bay and clarified butter.

Broiled Scallops \$23

Jumbo Scallops seasoned with Old Bay and clarified butter.

Broiled Jumbo Shrimp \$16

Jumbo Shrimp seasoned with Old Bay and clarified butter.

Maryland Crab Cake \$28

One jumbo lump crab cake lightly dredged in panko bread crumbs, then sauteed and served with garlic aioli.

****Four oz filet \$26***

Seasoned and charbroiled to the temperature of your choice

Jumbo Lump Crab Meat \$18

Three ounces of Jumbo Lump Maryland Blue Crab sauteed in clarified butter with a touch of old bay.

Turf

Butchered in House

****Prime Delmonico \$58***

Fourteen ounces, Charbroiled

****Prime Grade Ribeye Steak \$64***

Fourteen Ounces, Charbroiled

****Certified Angus Filet***

-Eight Ounces \$49

-Six Ounces \$39

****Prime Grade Filet***

-Eight Ounces \$61

-Six Ounces \$46

****Bone-In Dry-aged Strip Steak \$65***

Eighteen Ounces, Charbroiled

****Duroc Pork Chop \$34***

Sixteen Ounces, Grilled, A hefty fat-content that lends to exceptional tenderness & flavor. Served with Chef Jacobs apple pecan chutney

Specialty Items

****Duck Breast \$36***

Culver Farms, Eight Ounce Duck breast, pan seared and cascaded with a green tea plum sauce.

Sundried Tomato and Basil Pesto Chicken \$30

Nine ounces of sauteed chicken breast topped with sundried tomato basil pesto, portabella mushrooms. Drizzled with Balsamic reduction and covered with melted provolone cheese.

****Rack of Lamb \$49***

Fourteen ounces of New Zealand rack of lamb, charbroiled. Served with a raspberry & balsamic demi glaze.

****Steak Diane \$52***

Two four-ounce Certified Angus filet medallions covered in a rich shiitake mushroom, cognac sauce that is finished with a touch of Dijon. Served on grilled toast points.

****Filet Oscar \$64***

Our six-ounce Certified Angus Filet charbroiled, topped with sautéed Jumbo Lump Maryland Blue Crab, Hollandaise Sauce. Garnished With grilled asparagus.

****Steak Au Poivre \$46***

A cognac and pepper corn cream sauce lightly poured over our six-ounce Certified Angus Filet that is generously encrusted in cracked black pepper corns.

Temperatures

Blue:

Seared briefly on the outside showing a bluish or purple center. Center is cold.

Internal Steak Temperature: 80–95 °F

Pittsburgh Rare:

Chargrilled over an open flame on the outside showing a bluish or purple center. Center is cold.

Internal Steak Temperature: 80–95 °F

Rare:

Seared on the outside showing a bright red color center.

Center is slightly cool.

Internal Steak Temperature: 105–115 °

Medium-Rare:

Seared on the outside with the center showing a red color, slightly firmer than rare.

Internal Steak Temperature: 116–125 °F

Medium:

Firm with pink center.

Internal Steak Temperature: 126–140 °F

Medium-Well:

Small strip of pink in the center

Internal Steak Temperature: 145–155 °F

Well-Done:

No pink, firmer meat

Internal Steak Temperature: 160+ °F



These meats are Charbroiled, meaning it is cooked on a grated surface as well as broiled from above to sear in the flavors and impart a degree of charring which gives the steaks a light charcoal smoke flavor and a dark and crispy steak crust.

Beverages

Soft Drink \$3

Iced Tea \$3

Hot Tea \$4

Aqua Pana \$5

Pellegrino \$6 Coffee \$4

Sides

Grilled Asparagus \$8

Asparagus grilled with salt, pepper and olive oil.

Broccoli Rabe \$8

Broccoli rabe sautéed with garlic, salt, and pepper.

Spanish Corn \$8

Grilled corn sautéed with peppers, onions, and garlic, then roasted with Cotija cheese.

Baked Potato \$7

Epic Idaho tater served with butter and sour cream.

Get it loaded with cheddar, spring onion and bacon bits. \$3

Au Gratin Potatoes \$8

Thinly sliced potatoes served with a creamy cheese sauce then finished in the broiler.

Sweet and Spicy Carrots \$8

Baby carrots cooked in a brown sugar sriracha glaze.

Mac and Cheese \$8

Cavatappi pasta tossed with Chef Jacob's three cheese cream sauce.

Fresh Green Beans \$8

Green beans sautéed with garlic, salt, pepper, and olive oil.

Wild Mushroom Risotto \$8

A blend of wild mushrooms, tossed with risotto, then finished with parmesan cheese and a touch of cream.

Sweet & Sour Brussel Sprouts \$8

Brussel sprouts sautéed in a honey apple cider vinegar glaze.

Accompaniments

Garlic Aioli \$3

Sriracha Aioli \$3

Beurre Blanc \$5

Truffle Butter \$6

Marsala Sauce \$5

Caramelized Onions \$5

Sauteed Shiitake Mushrooms \$6

Triple Cream Blue Cheese Butter \$5

Hollandaise Sauce \$5

Balsamic Glaze \$5

Apple Pecan Chutney \$5

All items and prices are subject to change

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness