

## *Appetizers*

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### *Oysters Rockefeller \$18*

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

### *\*Oysters on the Half Shell \$17*

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

### *Shrimp Cocktail \$19*

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

### *Fried Green Tomatoes \$15*

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 \$22*

Diced, sushi-grade, Ahi Tuna served over a bed of tomato, and avocado, drizzled with truffle oil. Served with a three-layer dipping sauce and garnished with pickled ginger.

### *Baked Brie \$17*

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

### *Pork Belly \$16*

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

### *Philly Cheese Steak Bites \$15*

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 Spheres \$14*

Three Balls of Scottish Salmon folded with panko breadcrumbs, minced celery, onions, and peppers. Served hot and crispy with Chili-mango sauce for dipping.

### *Calamari \$17*

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

## *Salads*

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### *Caesar Salad \$10*

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 \$13*

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

### *Iceberg Wedge \$12*

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

### *Green Goddess Salad \$13*

A bed of Spring mix decorated with fresh avocado and cucumber slices. Topped with crumbled Feta cheese, pomegranate pearls, and drizzled with a creamy fresh herb dressing.

### *Roasted Beet Salad \$12*

A mixture of spring greens and Arugula, topped with roasted red and golden beets, goat cheese, pistachios, and served with Balsamic Vinaigrette.

### *Dressing Options*

Bleu Cheese    Ranch    Caesar    Poppyseed Vinaigrette  
Garden Herb Crème Fresh Dressing    Balsamic Vinaigrette

## *Cup of Soup*

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### *Summer Soup of the Day \$12*

### *French Onion Soup \$12*

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

### *Clam Chowder \$13*

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

### *Lobster Bisque \$18*

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

## *Surf*

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### ***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 breadcrumbs, then sauteed and served with garlic aioli.

### ***Lobster Tails \$74***

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

### ***Bruschetta Scallops \$52***

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

### ***\*Scottish Salmon \$36***

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 \$59***

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

### ***Shrimp Provençale \$37***

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 \$46***

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

## *Lighter Fare*

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### ***Broiled Lobster Tail \$37***

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

### ***Broiled Scallops \$24***

Jumbo Scallops seasoned with Old Bay and clarified butter.

### ***Broiled Jumbo Shrimp \$17***

Jumbo Shrimp seasoned with Old Bay and clarified butter.

### ***Maryland Crab Cake \$30***

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

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

Seasoned and charbroiled to the temperature of your choice.

### ***Jumbo Lump Crab Meat \$20***

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

## *Turf*

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### ***\*Prime Delmonico \$60***

Fourteen ounces, Charbroiled.

### ***\*Prime Grade Ribeye Steak \$66***

Fourteen Ounces, Charbroiled

### ***\*Certified Angus Filet***

-Eight Ounces \$49

-Six Ounces \$39

### ***\*Prime Grade Filet***

-Eight Ounces \$63

-Six Ounces \$48

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

Eighteen Ounces, Charbroiled

### ***\*Duroc Pork Chop \$37***

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

## *Specialty Items*

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### ***\*Duck Breast \$38***

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

### ***Sundried Tomato and Basil Pesto Chicken \$31***

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 \$51***

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

### ***\*Steak Diane \$53***

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 \$66***

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

### ***\*Steak Au Poivre \$47***

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 Regular/Decaf \$4

Espresso \$5 Double Shot Espresso \$8

## 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.

### **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 \$4

Sriracha Aioli \$4

Truffle Butter \$7

Marsala Sauce \$6

Caramelized Onions \$6

Sauteed Shiitake Mushrooms \$7

Triple Cream Blue Cheese Butter \$6

Hollandaise Sauce \$6

Balsamic Glaze \$6

Apple Pecan Chutney \$6

Bearnaise Sauce \$6

Oscar Style \$26

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.