

## *Appetizers*

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### *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*

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### *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*

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### *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*