

Appetizers

Oysters Rockefeller \$16

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

***Oysters on the Half Shell \$15**

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

Brittany's Mussels \$13

One dozen mussels sautéed with fresh lemon juice, olive oil, garlic, butter, Italian seasonings and salt and pepper.

Calamari \$13

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.

Tuna Tartare \$19

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

Seafood Ceviche \$16

Bay scallops, shrimp, and octopus melded with avocado, tomato, cilantro, and fresh lime juice.

Spanakopita \$12

A baked phyllo pastry filled with spinach, feta, red onion, and walnuts. Garnished with sesame seeds.

Baked Brie \$14

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

Pork Belly \$14

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 \$12

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.

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 \$11

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

Iceberg Wedge \$10

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

Spinach Salad \$10

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

Salmon Cucumber Salad \$13

Smoked salmon mousse atop cucumber slices served over baby field greens with tri-color tomatoes drizzled with a dill yogurt sauce.

Dressing Options

Bleu Cheese, Ranch, Caesar, Raspberry Vinaigrette, Poppyseed Vinaigrette, Dill yogurt dressing

Cup of Soup

French Onion Soup \$9

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

New England Clam Chowder \$12

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

Lobster Bisque \$14

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

Surf

Shrimp Fra Diavolo \$29

A family recipe tomato sauce spiced with crushed red pepper, garlic and herbs served over orzo pasta with a hearty portion of jumbo shrimp.

Imperial Stuffed Shrimp \$44

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

Maryland Crab Cakes \$58

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

Lobster Tails \$68

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

Broiled Jumbo Scallops \$48

Applewood smoked bacon wrapped scallops seasoned with old bay and clarified butter, then served with a green peppercorn Pernod cream sauce on the side.

Filletted in House

Black Grouper \$42

Pan sauteed, and served with beurre blanc. This Western Atlantic fish is mild, with a unique shellfish like flavor and large firm flakes.

Faroe Island Salmon \$29

Grilled to your temperature selection, and served with beurre superior quality and taste. This fish is delicately rich, silky, firm, and moist.

Chilean Sea Bass \$48

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

Ahi Tuna Steak \$42

Grilled to your temperature preference. This sushi grade tuna steak is topped with a house made jicama slaw.

Additions

Broiled or Fried Lobster Tail \$34

Cold Water lobster tail broiled with Old Bay and clarified butter or deep fried in tempura batter.

Blue Lump Crab Meat \$25

4oz of Jumbo lump, Maryland blue crab meat sauteed in clarified butter and seasoned with Old Bay.

Broiled Scallops \$20

Broiled Jumbo Scallops seasoned with Old Bay and clarified butter.

Broiled Jumbo Shrimp \$14

Broiled 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.

4oz Filet \$21

Turf

Butchered in House

Wagyu Strip Steak \$88

Our 14 ounce, pan-seared, Wagyu New York Strip Steak has a marbling score of 7 to 8. This is entering the rarefied realm of Billionaires' beef. These steaks are a new level of tenderness, with softness approaching a stick of butter levels. The marbling that characterizes Wagyu spreads throughout the beef, giving it melt in your mouth texture, you will never forget.

Prime Delmonico \$39

14 ounces, Charbroiled

Prime Grade Ribeye Steak \$53

14 Ounces, Charbroiled

Certified Angus Filet Mignon \$42

8 Ounces, Charbroiled

Prime Grade Filet \$59

8 Ounces, Charbroiled

Bone-In Dry-aged Strip Steak \$63

18 Ounces, Charbroiled

Kurobuta Pork Rack Chop \$34

14 Ounces, Grilled, Considered the Wagyu of Pork with a hefty fat-content that lends to exceptional tenderness & flavor.

Bone in Prime Tomahawk Ribeye \$149

32 Ounces, Charbroiled

Specialty Items

Duck Breast \$32

Culver Farms, 8 Ounce Duck breast, pan seared and cascaded with a green tea plum sauce.

Free Range Bone-In Chicken \$29

Located in North Carolina, Joyce Farms all natural, 8-ounce, bone-in, airline style chicken breast, pan seared and served with Shitake mushrooms in a marsala cream sauce.

Veal Porterhouse \$46

Milkfed, 14 Ounce, charbroiled veal porterhouse topped with marsala sauce.

Rack of Lamb \$49

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

Steak Diane \$48

Two 4-ounce Certified Angus filets covered in a rich shiitake mushroom, cognac sauce that is finished with a touch of Dijon. Sitting atop toast points. This is a classic steak house favorite.

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

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| Soft Drink | \$3 | Cappuccino | \$6 |
| Iced Tea | \$3 | Macchiato | \$6 |
| Hot Tea | \$4 | Espresso Single | \$5 |
| Aqua Pana | \$4 | Espresso Double | \$8 |
| Pellegrino | \$6 | Coffee | \$4 |

Sides \$6

Grilled Asparagus

Asparagus grilled with salt, pepper and olive oil.

Broccoli Rabe

Broccoli rabe sautéed with garlic, salt, and pepper.

Spanish Corn

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

Baked Potato

Epic Idaho tater served with butter and sour cream.

Get it loaded with cheddar, spring onion and bacon bits. \$2

Au Gratin Potatoes

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

Sweet and Spicy Carrots

Baby carrots cooked in a brown sugar sriracha glaze.

Mac and Cheese

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

Fresh Green Beans

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

Wild Mushroom Risotto

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

Sweet & Sour Brussel Sprouts

Brussel sprouts sautéed in Chef Sam's honey apple cider vinegar glaze.

Accompaniments

Blue Cheese Crumbles \$5

Smoked Tomato Relish \$5

Sriracha Aioli \$3

Garlic Aioli \$3

Green Peppercorn Pernod Cream Sauce \$4

Béarnaise \$4

Shiitake Mushrooms \$5

Triple Cream Blue Cheese Butter \$4

Beurre Blanc \$4

Marsala \$4

Caramelized Onions \$4

Truffle Butter \$5

Chef's Fresh Fruit Salsa \$5

Jicama Slaw \$4

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