

Appetizers

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 oysters on the half shell served with horseradish, cocktail sauce, and crackers.

Shrimp Cocktail \$18

Four Jumbo shrimp poached and served with house-made cocktail sauce.

**Tuna Tartare \$22*

Diced, sushi-grade, Ahi Tuna served over a bed of tomato, green onion, and avocado drizzled with truffle oil. Garnished with pickled ginger.

Mussels Caprese \$14

Twelve sauteed mussels prepared in a light Caprese sauce made of olive oil, herbs, garlic, lemon juice, and white wine.

Baked Brie \$18

Brie and shaved almonds wrapped in puff pastry. Baked and served with seasonal fruit. Drizzled with agave.

Pork Belly \$17

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 \$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.

Salmon Spheres \$12

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

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.

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.

Strawberry Fields \$12

A mixture of spinach and arugula topped with fresh strawberries, goat cheese, and walnuts. Tossed with house made strawberry vinaigrette.

Roasted Beet Salad \$13

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

Dressing Options

Bleu Cheese Ranch Caesar
Balsamic Vinaigrette Strawberry Vinaigrette

Cup of Soup

French Onion Soup \$12

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

Cream of Crab Soup \$15

A cream-based soup filled with crab claw meat, crab broth, sweet sherry, and heavy cream.

Lobster Bisque \$19

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

Soup Du Jour \$11

See your server for Chef's selection of the day.

Surf

Imperial Stuffed Shrimp \$51

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

Maryland Crab Cakes \$61

Chef Leonard's jumbo lump crab cakes lightly dredged in panko breadcrumbs, then sauteed and served with house made remoulade.

Lobster Tails \$79

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

Scallops Leonardo \$53

Diver Scallops topped with Chef Leonardo's mustard cream sauce. Garnished with grilled artichoke hearts.

****Scottish Salmon \$39***

With superior taste, this fish is delicately rich, silky, firm, and moist. Grilled to your temperature selection, served with Beurre Blanc.

Chilean Sea Bass \$59

Pan seared to golden brown and served with Beurre Blanc and capers. The sea bass is a mild white fish with firm, moist flakes, and buttery flavor.

Seafood Vol-Au-Vent \$48

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

Lighter Fare

Broiled Lobster Tail \$40

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

Broiled Scallops \$26

Jumbo Scallops seasoned with Old Bay and clarified butter.

Broiled Jumbo Shrimp \$19

Five Jumbo Shrimp seasoned with Old Bay and clarified butter.

Maryland Crab Cake \$31

One jumbo lump crab cake lightly dredged in panko breadcrumbs, then sauteed and served with house made remoulade.

****Four Oz Filet \$29***

Seasoned and charbroiled to your perfect temperature.

Jumbo Lump Crab Meat \$22

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

Turf

****Prime Grade Delmonico \$61***

Twelve Ounces, Charbroiled.

****Prime Grade Ribeye Steak \$68***

Fourteen Ounces, Charbroiled

****Certified Angus Filet***

-Eight Ounces \$50

-Six Ounces \$40

****Prime Grade Filet***

-Eight Ounces \$65

-Six Ounces \$50

****Prime Grade NY Strip \$55***

Ten Ounces, Charbroiled

****Duroc Pork Chop \$35***

Fourteen Ounces, Grilled. Duroc pork has a hefty fat content that lends to exceptional tenderness & flavor. Served with Chef Jacob's apple pecan chutney.

Specialty Items

****Duck Breast \$39***

Culver Farms, Eight Ounce Duck breast, pan seared and cascaded with a Raspberry Balsamic Demi Glaze.

Sundried Tomato and Basil Pesto Chicken \$33

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 \$58***

A Fourteen-ounce New Zealand rack of lamb, grilled and served with a Mint Demi Glaze.

****Steak Diane \$59***

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

****Filet Oscar \$69***

Two three-ounce Certified Angus Filets charbroiled, topped with sautéed Jumbo Lump Maryland Blue Crab, and Hollandaise Sauce. Garnished with grilled asparagus.

****Steak Au Poivre \$49***

Black peppercorn and Brandy cream sauce covering a peppercorn encrusted six-ounce Certified Angus Filet.

Veal Piccata \$40

Veal sautéed in a sauce made with freshly squeezed lemon juice, butter, and capers. Served over Linguine pasta.

Filet Medallions \$45

Seven ounces of Certified Angus Filet Medallions on a bed of rice. Served with Balsamic Demi Glaze and garnished with Spring Onions.

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 the meats are cooked on a grated surface as well as broiled from above to sear in the flavors resulting in a light charcoal smoke flavor and a degree of charring which creates a dark and crispy steak crust.

Beverages

Soft Drink \$5

Iced Tea \$4 Hot Tea \$5

Saratoga \$5 Pellegrino \$6

Coffee Regular/Decaf \$5

Sides

Grilled Asparagus \$9

Asparagus grilled with salt, pepper, and olive oil.

Broccolini \$9

Broccolini sautéed with garlic, salt, and pepper.

Spanish Corn \$9

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

Baked Potato \$9

Epic Idaho potato served with butter and sour cream.

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

Au Gratin Potatoes \$9

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

Herbed Carrots \$9

Baby Carrots sautéed with tarragon and garlic.

Mac and Cheese \$9

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

Wild Mushroom Risotto \$9

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

Sweet & Sour Brussel Sprouts \$9

Brussel sprouts sautéed in a honey apple cider vinegar glaze.

Accompaniments

Caramelized Onions \$6

Sauteed Shiitake Mushrooms \$7

Hollandaise Sauce or Bearnaise Sauce \$6

Chili Mango sauce \$5

Balsamic Glaze \$6

Apple Pecan Chutney \$6

Garlic Aioli or Sriracha Aioli \$4

Truffle Butter \$7

Creamy Blue Cheese Butter \$6

Au Poivre Sauce \$6

Marsala Sauce \$6

Oscar Style \$26

Remoulade \$5

Beurre Blanc \$6

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.*