

TROY BOANE  
Founder & Operating Partner



ESTABLISHED 2021

### APPETIZERS

- SPINACH & ARTICHOKE DIP 11.99
- MOZZARELLA MARINARA PLANKS 9.99
- GARLIC BUTTER ESCARGOT 10.99
- FAMOUS JUMBO SHRIMP COCKTAIL 10.99**
- SALT & PEPPER CALAMARI 12.99
- CRISPY BRUSSEL SPROUTS *applewood smoked bacon, balsamic fig glaze, organic goat cheese* 8.99
- MARYLAND CRAB CAKE *lump crab meat, creamy mustard sauce* 15.99
- ONION PETALS 9.99
- FIRECRACKER SHRIMP 12.99
- CAJUN SHRIMP & ANDOUILLE SAUSAGE STUFFED MUSHROOMS *in a light cream sauce* 13.99

### SOUP & SALADS

- SOUP OF THE DAY market price
- TOMATO BURRATA CAPRESE 10.99
- HOUSE SALAD 9.99  
*organic field greens, Tillmook® cheddar cheese, potato sticks, tomatoes, carrots, English cucumbers, red onion*
- Dressings: Blue Cheese, Honey Mustard, Buttermilk Ranch, Balsamic Vinaigrette, 1000 Island, Raspberry Walnut Vinaigrette, Catalina French  
add grilled Chicken 8 | add grilled Salmon 12 | add grilled Sirloin\* 12
- CAESAR OR GREEK SALAD 9.99  
add grilled Chicken 8 | add grilled Salmon 12 | add grilled Sirloin\* 12

### CLASSIC CUTS

USDA Choice Steak Selections

AMERICANO  
SIRLOIN™\*  
8 ounce | 22.99

SIRLOIN MARSALA\*  
8 ounce | 27.99

JIM'S FILET™\*  
8 ounce | 46.99

HAWAIIAN RIBEYE\*  
14 ounce | 37.99  
House Favorite pineapple-soy ginger  
marinade

### USDA Prime CUTS

The Highest Quality of Beef

PRIME RIBEYE\*  
14 ounce | 37.99

PRIME ANGUS  
COWBOY RIBEYE\*  
22 ounce | 59.99

PRIME NEW YORK STRIP\*  
12 ounce | 36.99

AMERICAN WAGYU STRIP\*  
locally sourced 12 ounce | 59.99



### STEAK FINISHING TOUCHES

add 5 Fire-Grilled Shrimp \$9 | Blue Cheese Butter \$4 | Sautéed Onions or Mushrooms \$3 | Marsala Sauce \$6

### ALL STEAK ENTREES SERVED WITH TWO PREMIUM SIDES

- Seasoned French Fries
- Garlic Mashed Potatoes
- Parmesan Truffle Fries +\$2.99
- Broccolini
- Loaded Baked Potato +\$0.99
- Crispy Brussel Sprouts +\$3.99
- Sautéed Spinach
- Sliced Beefsteak Tomatoes
- House, Caesar or Greek Salad

### FROM THE SEA

BLACKENED WILD SALMON 22.99  
*served with choice of one side*

WILD SALMON PORTOFINO™ 25.99  
*blistered grape tomatoes, fresh basil, capers, lemon butter sauce, sautéed organic spinach*

STUFFED FLORIDA GROUPER 32.49  
*stuffed with lump crab meat topped with a corn-leek cream sauce, sautéed organic spinach*

MARYLAND CRAB CAKES 32.99  
*no-filler, creamy mustard sauce, choice of 2 premium sides above*

### PERFECT PAIRINGS

Served with choice of 2 premium sides

- GROUPER\* & SHRIMP 32.99
- SIRLOIN\* & SHRIMP 31.99
- SIRLOIN\* & CRAB CAKE 34.99
- RIBEYE\* & SHRIMP 46.99
- RIBEYE\* & CRAB CAKE 49.99
- FILET\* & SHRIMP 55.99
- FILET\* & CRAB CAKE 58.99

### CHEF'S CREATIONS

CHICKEN MARSALA 19.99  
*Lombardo mushroom marsala wine sauce, served with garlic mashed potatoes, broccolini*

OVERMOUNTAIN CHICKEN™ 19.99  
*organic goat cheese, sun-dried tomatoes, artichoke hearts, lemon butter sauce, garlic mashed potatoes*

FETTUCINE AMERICANO™ 22.99  
*heavy cream, butter, Parmigiano-Reggiano tossed with choice of grilled chicken or shrimp, mushrooms and broccolini*

VEGETABLE PLATE 19.99  
*crispy brussel sprouts with balsamic fig glaze & goat cheese, broccolini, sautéed spinach, sliced tomatoes, baked potato*

### BURGER

WAGYU STEAKHOUSE BURGER\* 15.99  
*famous 1/2 pound steak burger, brioche bun, served with seasoned French fries. Choice of Tillamook® Cheddar, Baby Swiss or Pepper Jack. Delicious!*

Some items will have limited availability. We are concerned for your well-being. If you have allergies, please alert us as not all ingredients are listed! \*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness. A 20% gratuity may be added to parties of 6 or more. We impose a price adjustment on all non-cash transactions that is not greater than our cost of acceptance.