



## **Appetizers**

### **Shrimp Cocktail \$16**

*Jumbo Shrimp served on ice with Bloody Mary Cocktail Sauce*

### **Chilled Seafood Cocktail \$20**

*Jumbo Shrimp, Alaskan King Crab, Lump Crab and Oysters on the half shell  
Bloody Mary Cocktail Sauce & Grated Horseradish*

### **Jumbo Lump Crab Cakes \$16**

*Roasted Red Pepper Coulis & Mustard Aioli*

### **Alaskan King Crab Tacos \$16**

*Napa Slaw, Tomatillo Chorron & Avocado*

### **Wagyu Beef Carpaccio \$14**

*Marinated Tomatoes, Extra Virgin Olive Oil, Micro Greens & Reggiano Cheese*

### **Shrimp Three Ways \$18**

*Cocktail, Pancetta Wrapped, Sautéed with Garlic & Herb*

### **Scallops \$16**

*Avocado, Radish, Lime Zest*

### **Oysters Rockefeller \$10**

*Fried and Served on Flat Bread*

### **Oysters \$10**

*½ dozen Delaware Bay  
Served Raw with Bloody Mary Cocktail*

### **Flat Bread Pizza \$12**

*Heirloom Tomatoes, Arugula, Fresh Mozzarella*

## **Soups & Salads**

### **Lobster Bisque \$8**

*Shrimp, Crab & Lobster w/ Dry Sack Sherry Cream*

### **Onion Soup \$6**

*Emmenthal Cheese and Garlic Crostini*

### **Soup Du Jour \$6**

*Inquire about today's Selection*

### **Caprese Salad \$7**

*Heirloom Tomatoes, Fresh Mozzarella, Basil, Aged Balsamic & Extra Virgin Olive Oil*

### **Steakhouse Steak Salad \$7**

*Kobe Steak, Mixed Field Greens, Blue Cheese, Steak Sauce Vinaigrette, Crispy Onions*

### **House Salad \$7**

*Fresh Berries, Manchego Crostini, Candied Pecans, Honey-Raspberry Vinaigrette*

### **Caesar Salad \$7**

*Romaine Hearts, Grana Padano Cheese, White Anchovies*

### **Steakhouse Wedge Salad \$7**

*Blue Cheese Dressing, Tomatoes, Cucumbers and Shaved Onions*



## **Steaks & Chops**

*All of our tender steaks and chops are seasoned and seared under a high temperature broiler to seal in all of its wonderful juices & flavors.*

### ***Slow Roasted Prime Rib***

*16 oz Cut \$32 12 oz Cut \$28*

***New York Strip***  
\$30

***Bone-In Rib Eye***  
\$36

***Porterhouse***  
\$38

***8 oz Filet Mignon***  
\$34

***Twin Veal T-Bones***  
\$36

***Pork Chop***  
\$28

## **Specialty Entrees**

***Filet "Oscar" \$42***  
*King Crab, Asparagus & Hollandaise*

***Trio of Crusted Filets \$38***  
*Blue Cheese, Garlic Parmesan, Horseradish*

***Domestic Rack of Lamb \$42***  
*Lady Apple Slaw, Fig Barbeque*

***Seafood Cappelene \$29***  
*Shrimp, Scallops, Lobster, Lump Crab Meat*  
*Fresh Basil & Saffron-Tomato Sauce*

***Alaskan King Crab Legs \$40***  
*Drawn Butter*

***Roasted Lobster Tail \$42***  
*Risotto Primavera, Chive Buerre Blanc*

***Chicken Pappardelle \$26***  
*Asparagus Tips, Tomato Vodka Sauce*

***Five Cheese Lasagna \$22***  
*Wilted Greens, Sautéed Squash*  
*Charred Tomato Marinara*

***Salmon \$29***  
*Grilled Asparagus, Wild Rice Pilaf*  
*Warm Berry Vinaigrette*

***Chef's Catch of the Day***  
*Ask your server about today's selection*

### **Sides** \$5

***Truffled Steak Fries***

***Extra Thick Onion Rings***

***Steamed Asparagus***

***Garlic & Parmesan Mac & Cheese***

***Haricot Verts Amandine***

***Honey Glazed Baby Carrots***

***Artichokes & Spinach Gratin***

***Baked Idaho Potatoes***

***Sautéed Mushrooms***

***Au Gratin Potatoes***