

Entrees

Surf & Turf ~ Prime Aged Filet Mignon & Lump Crab Cake \$38

Five-Ounce Filet with Garlic-Scallion Compound Butter
Lump Crabmeat Cake
Whipped Potatoes & Chef's Selection of Vegetable

Seared Tuna Niçoise \$26

Fingerling Potatoes, Green Beans, Roasted Red Pepper, Olives, Hard Boiled Egg
Sherry Dijon Vinaigrette

Boursin Crusted Prime Aged Filet Mignon

(Five-Ounce) \$26 (Twin Five-Ounce) \$38

Grilled Portabella Cap, Mushroom Demi, Whipped Potatoes & Chef's Selection of Vegetable

Grilled Lamb Sirloin \$28

Port Wine Demi, Sweet Potato Purée
Mixed Greens with Red Wine Vinaigrette

Maryland Style Lump Crab Cake Paire \$32

Garlic Wilted Spinach, Whipped Potatoes & Tartar Sauce

Au Poivre Ten-Ounce Prime Aged New York Strip Steak \$32

Bourbon Demi, Roasted Fingerling Potatoes & Chef's Selection of Vegetable

Pan Seared Diver Scallops \$29

Sundried Tomato Potato Puree, Sautéed Spinach, Porcini Cream

BBQ Pork Shank \$27

Baked Macaroni and Cheese & Asparagus

Twelve-Ounce Char-Broiled Prime Aged Rib Eye \$24

Topped with Fried Onion Rings & House Steak Sauce
Roasted Garlic Whipped Potatoes & Chef's Selection of Vegetable

Honey Miso-Glazed Salmon \$28

Sweet & Spicy Stir-fried Asian Vegetables

Braised Beef Short Rib \$24

Whipped Potatoes, Glazed Carrots & Red Wine Reduction

Vegetarian Napoleon \$16 

Garlic-Herbed Corn Polenta, Tamari Roasted Portabello, Leeks & Red Peppers
Sautéed Spinach, Red and Yellow Pepper Coulis, Wasabi Oil
Gluten Free & Vegan