

## APPETIZERS

♦ indicates new items

- ♦ **BBQ Quail** *semi boneless quail grilled and served with a polenta cake* 10
- Crab Cake** *two jumbo lump crab cakes with a creole mustard sauce* 10
- Shrimp Cocktail** *chilled colossal shrimp served with traditional cocktail sauce* 11
- Grilled Shrimp** *infused with cajun spice & grilled, served with creamy polenta & andouille sausage* 11
- Oysters on the Half Shell** *six fresh oysters served with cocktail sauce & horseradish* 8
- ♦ **Fried Oysters** *six fresh oysters, deep fried in a buttermilk batter with a remoulade sauce* 8
- ♦ **Stuffed Artichokes** *fresh artichoke hearts stuffed with crabmeat & a citrus mascarpone cheese sauce* 11
- ♦ **Potato Skins** *fingerling potatoes, deep fried & served with parmesan cheese, applewood bacon, and chive sour cream* 7
- Meat & Cheese Plate** *chef's selection of sliced meats and cheeses with a house made whole grain mustard* 11

## SOUPS

- French Onion Au Gratin** *served under crust of Provolone & Gruyere cheeses* 6
- Seafood Bisque** *classic French-style bisque with lump crabmeat & shrimp* 7

## SALADS

- Traditional Salad** *mixed baby greens with choice of dressing* 5
- Caesar** *hearts of romaine with parmesan cheese, tossed with classic Caesar dressing* 5
- BLT** *wedge of baby iceberg lettuce, bacon, and tomato & buttermilk parmesan dressing* 6
- Spinach Salad** *with red onion, sliced egg, tomatoes, mushrooms, & hot bacon dressing* 6
- ♦ **Crab Salad** *crab meat, avocado slices, and candied pecans on a bed of fresh Arugula with an orange sherry vinaigrette* 9

## SIDES

*all items* 5

### *Vegetables:*

sautéed spinach with bacon  
asparagus with hollandaise  
sautéed broccoli with garlic & parmesan cheese  
broccoli au gratin  
sautéed mushrooms

### *Potatoes:*

steak house baked potato  
garlic mashed potatoes  
sweet potato au gratin  
♦ steak house fries  
potatoes au gratin

## USDA Prime Beef

\*\*\*All main courses come with choice of one side dish\*\*\*

◆ indicates new items

**Broiled Filet of Beef** 8oz USDA Prime 28

**Surf and Turf** 8oz filet of beef and choice of lobster tail or three Alaskan King Crab legs 45

**New York Steak** 14 oz chipotle chili rubbed w/ a peppercorn sauce 30  
(Try it Black & Bleu with a caramelized bleu cheese)

**Ribeye Steak** 16 oz well marbled for a rich taste 26

**Tournedos** served in your choice of three classic styles 34

**Diane** three 3 oz tenderloins with a mushroom & shallot demi-glacé

**Oscar** two 3 oz tenderloins with jumbo lump crab meat, asparagus & béarnaise

**Fitz** two 3 oz tenderloins with melted bleu cheese sauce, two bbq shrimp & a balsamic reduction

## USDA Prime Bone-In Specialties

**The Porterhouse** The best of both worlds, NY Steak & Filet, 24 oz broiled to your specifications 33

**Cowboy Ribeye** 22 oz well marbled and served bone-in for a full-bodied taste 30

**Prime Rib of Beef, Au Jus** (ask your server about availability) 16oz cut, served bone-in 22  
(Try it Blackened!!!)

## Other Meats

◆ **Rack of Lamb** Pecan crusted rack of lamb with a molasses demi-glacé 34

◆ **Breast of Chicken** crispy, bacon wrapped airline chicken breast with arugula roasted fingerling potatoes & pan jus 24

◆ **Double Cut Pork Chop** 14oz double cut chop, grilled w/ an apple-brandy glaze 22

## Seafood

◆ **King Crab Crusted Sea Bass** fresh sea bass filet topped with Alaskan King Crab and a lemon butter sauce 36

**Rock Lobster Tails** broiled, served with drawn butter **Single Tail** 28 **Twin Tails** 45

**Alaskan King Crab** split & steamed, with drawn butter 37

**Fish Du Jour** chef's selection of fresh fish **market price**

## Meat Temperatures

*rare* – cool red center

*medium rare* – warm red center

*medium* – hot pink center

*medium well* – slightly pink center

*well* – no pink

**\*\*The consumption of raw or undercooked meats, seafood, or eggs could increase your risk\*\***  
**\*\*of acquiring a food-borne illness\*\***