



APPETIZERS

Crab Cake <i>Jumbo Lump Crab, Stone Ground Mustard Sauce</i>	15
Blackened Beef Tenderloin Tips <i>Spicy Parmesan Cream, Crostini</i>	14
Calamari Diablo <i>Diablo Sauce, Cherry Peppers</i>	15
Wagyu Beef Meatballs <i>Hoisin BBQ Sauce, Bamboo Rice</i>	2pcs 9 4pcs 17
Crab & Artichoke Dip <i>Blue Crab, Artichoke Hearts, Mozzarella, Parsley, Scallions, Crostini</i>	14

SOUP & SALAD

Baked Four Onion Soup <i>Crouton, Swiss, Parmesan Cheeses</i>	9
Lobster Bisque <i>Spiced Sherry, Cream, Atlantic Lobster</i>	13
Caesar <i>Romaine, Shaved Parmesan, Croutons</i>	8
Classic Wedge <i>Iceberg Lettuce, Bacon, Blue Cheese, Grape Tomatoes, Crispy Onions</i>	11
Avocado, Spinach, & Blue Cheese <i>White Balsamic Vinaigrette, Walnuts</i>	15

FROM THE GRILL

*All steaks are USDA Choice grade, aged 28 days and hand cut daily
Complimentary Sauce or Signature Butter of your choice*

Ribeye 16oz	38	Bone-In Rib Chop	46
Filet Mignon	6oz/12oz 27/39	New York 12oz	32
Lobster Tail & 6oz Filet	MP	Chef's Steak of the Day	MP

ACCOMPANIMENTS

Oscar Style	20	Lobster Tail	24	Grilled Prawns	20
<i>Lump Crab, Asparagus & Béarnaise</i>		<i>Cold Water Atlantic</i>		<i>Wild Caught</i>	

Sauces: Béarnaise, Bordelaise, Peppercorn | Signature Butters: Cajun BBQ, Gorgonzola Garlic, Maître D

FROM THE SURF

Grilled Scottish Salmon <i>Cajun BBQ Butter</i>	30
Market Catch <i>Broiled, Bok Choy, Lump Crab, Miso Butter Sauce</i>	MP
Twin Lobster Tails <i>Cold Water Atlantic Lobster, Drawn Butter, Lemon Crown</i>	MP
Maryland Crab Cakes <i>Jumbo Lump Crab Cakes, Stone Ground Mustard Sauce</i>	32
Iron Skillet Shrimp <i>Olive Oil, Garlic, Parsley, Parmesan Cheese, Crostini</i>	32

CHEF SPECIALTIES

Steak House Salad <i>Grilled Sirloin, Asparagus, Portabella Mushrooms, Blue Cheese, Crispy Onions, Mixed Greens, Creamy Balsamic Vinaigrette</i>	25
Wagyu Beef Burger <i>Balsamic Mushrooms, Onions, Provolone, Brioche Bun, Parmesan-Truffle Fries</i>	24
Pork Tenderloin Medallions <i>Bourbon Brined Duroc Pork, Cider Glaze, Potato Zabutons</i>	29
Grilled Double Chicken Breast <i>All-Natural, Forest Mushrooms, Shallots, Thyme</i>	32
Vegan Lasagna <i>Soy Protein, Basil, Mushrooms, Spinach, Tomato Sauce</i>	28

SIDES

Garlic Mashed Potatoes	5	Asparagus	6
Baked Potato	5.5	Sautéed Mushroom & Spinach	6
Loaded Twice Baked Potato	6.5	Jasmine Rice	3.5
Brussels Sprouts	8.5	Parmesan-Truffle Fries	6
Seasonal Vegetables	4	Crab Mac & Cheese	12