



Monday-Sunday | 4pm-10pm

APPETIZERS

Crab Cake 15
Jumbo Lump Crab, Stone Ground Mustard Sauce

Blackened Tenderloin Tips 14
Spicy Parmesan Cream, Crostini

Calamari 15
Cherry Peppers, Diablo Sauce

SOUP & SALAD

Add Grilled Salmon or Sirloin Steak* to any salad 7*

Onion Soup 9
Crouton, Swiss & Parmesan Cheeses

Corn & Shrimp Chowder 9
Corn, Shrimp, Potato

Caesar Salad 9
Romaine Lettuce, Parmesan Cheese, Croutons

Wedge Salad 11
Iceberg Lettuce, Bacon, Tomato, Red Onion, Blue Cheese

ENTRÉES

Crab Cakes 33
Jumbo Lump Crab, Stone Ground Mustard Sauce

Wagyu Beef Burger* 25
Balsamic Mushrooms, Provolone Cheese, Brioche Bun, Parmesan Truffle Fries

Grilled Chicken Breast 32
Roasted Mushrooms, Mustard Wine Sauce

Grilled Faroe Island Salmon* 30
Cajun BBQ Butter

Twin Lobster Tails MP
Cold Water Atlantic Lobster, Drawn Butter

Pork Tenderloin Medallions 32
Bourbon Marinated Duroc Pork, Cider Glaze, Mashed Potatoes

FROM THE GRILL

*All steaks are USDA Choice grade and hand cut daily
Served with choice of Cajun BBQ or Maître d'Hôtel Butter and Yukon Gold Mashed Potatoes*

Boneless Ribeye* 46 **Filet Mignon*** 28
16oz 6oz

Bone-In Ribeye* 60 **Filet Mignon*** 40
20oz 12oz

New York* 42
12oz

Accompaniments

Oscar Style 20 • Lobster Tail MP • Béarnaise Sauce 1 • Bordelaise Sauce 1 • Hollandaise Sauce 1

SIDES

Garlic Mashed Potatoes 5

Baked Potato 5.5

Parmesan-Truffle Fries 6

Seasonal Vegetables 4

Asparagus 6

Crab Mac & Cheese 12

DESSERTS

Chocolate Lover's Cake 11.5

Bruléed Mascarpone Cheesecake 8

Peanut Butter Pie 7

Lemon Bread Pudding 6

Blonde Supreme 7

Ice Cream 6
Chocolate, Strawberry or Vanilla

**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of food borne illness*