

Happy Easter 2020

Appetizers

Colossal Shrimp Cocktail \$20

Colossal Crab Cocktail \$20

Raw Chesapeake Oysters \$14

Crock of French Onion Soup \$9

Crab & Shrimp Bisque \$9

Crispy Calamari

Tender calamari and cherry peppers, lightly dusted in a seasoned flour, crispy fried and accompanied by a spicy tomato sauce \$14

Cheese Steak Spring Rolls

Thinly sliced ribeye, American cheese and caramelized onion in an egg roll wrapper, served with a smoked tomato coulis \$13

Fried Mozzarella Bruschetta

Fried rounds of fresh mozzarella cheese topped with a fresh tomato bruschetta & balsamic drizzle \$14

Roasted Zucchini & Parmesan Dip

Roasted zucchini, fresh herbs, parmesan & cream cheeses served warm with toasted pita bread \$14

Tomato Caprese

Vine Ripened Yellow & Red Tomatoes sliced with Fresh Mozzarella Cheese Topped in a Basil olive oil & served with sliced Prosciutto \$14

Children's Menu \$17.95

Chicken Tenders & Fries Kid Ham Dinner

Penne Pasta with Meatballs

Sides \$7

Sautéed Mushrooms Onion Rings Broccoli Rabe

Sautéed Spinach Red Bliss Mashed Potatoes

Grilled Asparagus Fire Roasted Vegetable Medley

Steaks

All steaks are Certified Angus Beef & come with a house or Caesar salad to start, then served with mashed red bliss potatoes & grilled asparagus & our port wine demi glaze.

12 oz. Filet Mignon \$50

8 oz. Filet Mignon \$42

16 oz. Prime Rib \$34

14 oz. New York Strip \$42

12 oz. Prime Pork Chop topped with our Jack Daniels honey glaze \$30

Surf & Turf

8 oz. filet mignon topped with port demi glaze paired with a 6 oz. Brazilian lobster tail with melted butter \$60

Entrées

All entrées are served with a small house or Caesar salad

Jack Daniels Duo

12 oz. ribeye steak topped with our Jack Daniels glaze & 3 grilled shrimp served with mashed red bliss potatoes & grilled asparagus \$44

Veal Pavoratti

Sautéed Veal, jumbo shrimp, lump crab meat, & cherry tomatoes in a white wine garlic sauce over linguini \$39

Chilean Sea Bass

Pan-seared Chilean sea bass topped with our fresh bruschetta & a balsamic reduction served with steamed jasmine rice & grilled asparagus \$40

Jumbo Lump Crab Cake

Our signature lump crab cake topped with a lobster cream sauce served with mashed red bliss potato & grilled asparagus \$30

Grilled Ham Steak

Smothered in a Cranberry & Pineapple compote & served with mashed red bliss potatoes & grilled asparagus \$29

Shrimp & Crab Fra Diablo

Jumbo shrimp & jumbo lump crab meat in a spicy tomato sauce \$37

Rack of Lamb

Herb-Dijon crusted drizzled with a demi-glaze served with red bliss mashed potatoes and sautéed broccoli rabe \$39

Chicken & Crab Isabella

Jumbo lump crab & sautéed chicken breast with asparagus tips & cherry tomatoes in a pesto cream sauce, served over linguini \$33

Salmon Teriyaki

Pan roasted salmon filet topped with our tangy teriyaki glaze over red bliss mashed potatoes & fire roasted vegetable medley \$34

