

Happy Father's Day 2020



APPETIZERS

FRENCH ONION SOUP \$9
LOBSTER & CRAB BISQUE \$9

COLOSSAL CRAB COCKTAIL \$20
COLOSSAL SHRIMP COCKTAIL \$20
RAW CHESAPEAKE OYSTERS \$15
CLAMS ON THE HALF \$12

CRISPY CALAMARI \$14

Tender calamari and banana peppers, lightly dusted in a seasoned flour, crispy fried and accompanied by a spicy tomato sauce

TUNA TARTAR \$17

Sliced sesame encrusted ahi tuna seared rare topped with diced cucumber & avocado topped with an oriental soy drizzle

CRAB STUFFED MUSHROOMS \$17

Crab imperial stuffed baby Portobello mushrooms over top a creamy crab sauce & topped in a roasted red pepper aioli

CHEESE STEAK SPRING ROLLS \$13

Thinly sliced ribeye, American cheese, and caramelized onions served in an eggroll wrapper with a spicy tomato coulis

FRIED MOZZARELLA BRUSCHETTA \$15

Fried mozzarella rounds topped with our fresh tomato bruschetta & drizzled with a sweet balsamic reduction & basil olive oil

BLT WEDGE \$10

Wedge of iceberg lettuce topped with chopped apple-wood smoked bacon, cherry tomatoes, crumbled bleu cheese and Roquefort dressing

SIDES \$7

SAUTEED MUSHROOMS SAUTEED SPINACH
FIRE ROASTED VEGETABLE MEDLEY
BROCCOLI RABE ONION RINGS
GRILLED ASPARAGUS
RED BLISS MASHED POTATOES

CHILDREN'S MENU \$17.95

PENNE PASTA WITH MEATBALLS
CHICKEN FINGERS & FRIES

ENTREES

All entrées served with a small house or Caesar salad
All steaks are topped with a port wine demi glaze & served with asparagus & red bliss mashed potatoes

12oz FILET MIGNON \$50

8oz FILET MIGNON \$40

14oz NY STRIP \$40

12oz PRIME PORK CHOP topped with a Jack Daniels honey glaze \$30

16oz PRIME RIB \$36

:: FATHER'S FAVORITE ::

11 oz. Ribeye steak topped with 4 grilled shrimp & Jack Daniels glaze with red bliss mashed potatoes & grilled asparagus \$40

VEAL PAVORATTI \$38

Sautéed veal medallion, jumbo shrimp, & jumbo lump crab meat in a white wine garlic sauce with cherry tomatoes over linguini

BALSAMIC GLAZED SALMON \$31

Balsamic glazed salmon filet pan seared & served over mashed red bliss potatoes & topped with a fresh cranberry walnut herb salad

BLACKENED CARIBBEAN GROUPER \$30

Fresh Caribbean grouper filet blackened, & served over jasmine rice & fire roasted vegetables finished in a creamy roasted garlic herb sauce

ASIAN AHI TUNA \$37

Sesame encrusted ahi tuna filet, pan seared & sliced over our soba noodle salad & Asian slaw, finished with a ginger peanut sesame sauce

CRAB CAKE \$28

Our signature jumbo-lump crab cake with our lobster cream sauce served with grilled asparagus and red bliss mashed potatoes

RACK OF LAMB \$38

Herb Dijon crusted Australian rack of lamb, topped in our demi glaze & served with mashed red bliss potatoes and sautéed broccoli rabe

STUFFED CHICKEN DI PARMA \$28

Baked stuffed chicken breast with prosciutto, spinach, roasted peppers, & Asiago cheese finished in a Marsala demi sauce over red bliss mashed potato

SHRIMP & CRAB FRA DIABLO \$37

Sautéed jumbo lump crab meat & jumbo shrimp in a spicy fra diablo sauce over linguini