

## APPETIZERS

<b>CAESAR SALAD</b>	Romaine Lettuce, Traditional Dressing Shaved Parmesan Cheese and Garlic Croutons 10.95
<b>SEASONAL GARDEN GREENS *</b>	Mesclun Greens and Tomato Choice of Homemade Dressings 9.95
<b>ROASTED GOLDEN BEET SALAD *</b>	Arugula, Pistachios, Julienne Carrots and Goat Cheese Raspberry Vinaigrette 11.95
<b>SOUP OF THE DAY</b>	Made Fresh Daily. Please ask your Server 9.50
<b>FRENCH ONION SOUP AU GRATIN</b>	Served in a Crock with Toasted French Baguette and Melted Mozzarella 12.95
<b>FRIED CALAMARI</b>	Spicy Tomato Sauce 11.95
<b>CRABCAKE APPETIZER</b>	Select Jumbo Crab Meat, Delicately Pan Fried 15.95
<b>JUMBO GULF SHRIMP COCKTAIL *</b>	Horseradish-Chili Sauce (4) 15.95
<b>BLUE POINT OYSTERS</b>	Nestled in a Bed of Crushed Ice (6) 15.95
<b>IRISH OAK SMOKED SALMON</b>	Toast Points, Fresh Horseradish, Onions & Capers 15.95

## ENTRÉE SALADS

<b>GRILLED CHICKEN CAESAR</b>	Traditional Caesar with Grilled Chicken Breast 24.95
<b>GRILLED SALMON CAESAR</b>	Traditional Caesar with Grilled Filet of Salmon 27.95
<b>SLICED STEAK AND ROASTED BEETS *</b>	Sliced Sirloin Steak over our Roasted Golden Beets Salad Raspberry Vinaigrette 29.95
<b>GRILLED PORTOBELLO CAPRESE *</b>	Tender Portobello, Roasted Peppers, Fresh Mozzarella, Tomato and Basil. Balsamic Vinaigrette 19.95

## TRADITIONAL FAVORITES

<b>FISH &amp; CHIPS</b>	Ale Battered Filet of Cod, Deep Fried to a Golden Brown French Fried Potatoes 22.95
<b>SHEPHERD'S PIE</b>	Braised Chopped Beef and Veal, Fresh Vegetables Topped with Au Gratin Mashed Potatoes 22.95

## BLACK ANGUS BEEF BURGERS

<b>CALIFORNIA BURGER</b>	Lettuce, Tomato and Onion, Topped with Melted Monterey Jack and Sliced Avocado. Chipotle Aioli & Shoestring Potatoes 18.95
<b>CADILLAC BURGER</b>	Baby Arugula, Tomato, Port Wine-Balsamic Reduction, Sautéed Mushrooms, Gorgonzola Cheese and Onion Rings Served with Steak Fries 19.95

**PLEASE ASK YOUR SERVER ABOUT OUR DAILY MENU SPECIALS**

PLEASE LET YOUR SERVER KNOW IF YOU HAVE A FOOD ALLERGY OR DIETARY CONCERN,  
WE WILL TRY OUR BEST TO ACCOMMODATE YOUR SPECIAL REQUEST

## ENTRÉES

<b>NORWEGIAN SALMON *</b>	Broiled and served with Beurre Blanc Asparagus and Mashed Potatoes 27.95
<b>GRILLED MAHI-MAHI *</b>	Honey Glazed Melon, Citrus-Chardonnay Sauce Broccoli Rabe and Mashed Potatoes 27.95
<b>GRILLED SWORDFISH *</b>	Meunière- Brown Butter and Caper Sauce Wilted Spinach and Mashed Potatoes 27.95
<b>CIOPPINO</b>	Atlantic Cod, Scallops, Shrimp, Mussels and Clams Served with Garlic French Bread 27.95
<b>MARYLAND CRAB CAKES</b>	Select Jumbo Crab Meat, Delicately Pan Fried Broccoli and Mashed Potatoes 30.95
<b>GRILLED JUMBO SHRIMP RISOTTO *</b>	Asparagus Tips, Roasted Peppers, Sweet Peas and Wild Mushrooms 30.95
<b>DAY BOAT SEA SCALLOPS</b>	Pan Seared, Lemon-Herb Butter Sauce Served over Linguini 30.95
<b>LOBSTER RAVIOLI</b>	Served with Pink Vodka Sauce Garnished with Fresh Lobster Meat 28.95
<b>LINGUINI AND SEAFOOD</b>	Shrimp, Scallops, Clams, Mussels, Calamari, Swordfish and Salmon, with Tomato-Basil Sauce 27.95

**HAND PICKED BLACK ANGUS, AGED FOR A MINIMUM OF TWO WEEKS  
SERVED WITH YOUR CHOICE OF FRENCH FRIED, BAKED, ROAST OR MASHED POTATOES**

**PETIT FILET MIGNON 8 OZ. \* 33.95**

**PRIME FILET MIGNON 12 OZ. \* 39.95**

**PRIME BONELESS RIB STEAK 14 OZ. \* 38.95**

**NEW YORK CUT SIRLOIN STEAK 14 OZ. \* 36.95**

<b>MEDALLIONS OF FILET MIGNON</b>	Au Poivre- Green Peppercorns, Brandy, Touch of Cream Broccoli and Roast Potatoes 31.95
<b>RACK OF LAMB</b>	Citrus-Herb Demi Glace Wilted Spinach and Roast Potatoes 30.95
<b>GRILLED PORK CHOPS *</b>	Two 8 oz. Chops Broccoli Rabe and Mashed Potatoes 27.95
<b>CHICKEN PORTOFINO</b>	Sautéed with Spinach, Prosciutto and Pine Nuts Cremini Mushroom Sauce. Mashed Potatoes 24.95
<b>CHICKEN CORDON BLEU</b>	Stuffed with Honey Roasted Ham and Swiss Cheese Wild Mushroom Gravy Broccoli and Mashed Potatoes 24.95
<b>CHICKEN PARMIGIANA</b>	Served over Linguini 24.95

**\* GLUTEN FREE MENU ITEMS**

PASTAS MAY BE SUBSTITUTED WITH GLUTEN FREE LINGUINI