

Appetizers

Jumbo Shrimp Cocktail \$9.95

Served with cocktail sauce & fresh lemon

Steamed Mussels \$9.95

With garlic, shallots, white wine, tomatoes, & fresh herbs

Chicken Wings \$6.95

Select your style: honey garlic, hot, spicy oriental, or bbq

Pork Pot Stickers \$6.95

Served with oriental dipping sauce

From the Soup Tureen

Classic French Onion Soup \$4.95 (VWV 3pts)

Chef's House Made Chili Cup \$3.95 Bowl \$4.95

Soup du Jour Cup \$3.95 Bowl \$4.95

Lighter Fare

Crab Louis \$12.95

Jumbo lump crab a top boston bibb & radicchio, topped with creamy crab louis sauce & garnished with sliced egg & snipped chives

Classic Caesar Salad \$6.95

Romaine hearts tossed with croutons & a creamy Caesar dressing, topped with grape tomatoes & chef's cheese blend

With chicken \$10.95 with shrimp \$12.95

Warm Spinach Salad with Prosciutto \$8.95

Tender spinach with red onions, tomatoes, sliced egg, & shaved baked prosciutto served with warm bacon vinaigrette

FDA Consumer Advisory

Consumption of raw or under cooked meats may increase your risk of food borne illness, especially if you have certain medical conditions.

Weight Watchers Corner

Lemon Tarragon Chicken \$14.95 (WW 4 pts)

Grilled chicken breast served with a lemon, white wine, and tarragon reduction with rice pilaf & asparagus
Try with a bottle of Gini Soave

Broiled Cod Filet \$15.95 (WW 6pts)

Broiled cod filet topped with lemon, capers, white wine, & paprika served with rice pilaf & house vegetable
Try with a bottle Bigi Est Est Est Trebbiano Blend

House Favorites

Lobster Tail

Single \$22.95 Twin \$32.95

Served with horseradish chive mashed potatoes & house vegetable
Try with a bottle of Longview Semillon Sauvignon Blanc

Chesapeake Crab Cakes \$21.95

Lump crab meat lightly seasoned and pan-fried to a golden brown served with a tropical aioli and a side of rice pilaf & house vegetable
1/2 order \$14.95

Try with a bottle of Huber Gruner Veltliner or Louisvale Unwooded Chardonnay

Maple Whiskey BBQ Ribs \$21.95

Tender baby back ribs topped with our own maple whiskey bbq sauce served with baked potato & vegetable du jour
1/2 rack \$14.95

Try with a bottle of Peachy Canyon Incredible Red Zinfandel or Yalumba Shiraz

Rack of Lamb \$26.95

A full rack of lamb char-grilled with a rosemary demi glaze accompanied by roasted pine nut couscous & house vegetable
Try with a bottle of MillsReef Merlot Malbec or Guigal Cotes du Rhone

Elegant Seafood Grits \$21.95

Sautéed shrimp & jumbo lump crab served over creamy grits, topped with a lobster butter sauce and served with asparagus
Try with a bottle of Conde de Albarei Albarino or West Cape Howe Dry Riesling

Featured Selections

Roasted Long Island Duckling

\$21.95

Crispy oven roasted duckling with a grand marnier glaze served with rice & house vegetable
Try with a bottle of Duckhorn Sauvignon Blanc or Earth 2.0 Tempranillo (organic)

Pork Osso Buco

\$20.95

Braised pork shank topped with a gremolata and served with herb couscous & house vegetable

Try with a bottle of Escarot Tempranillo or Due Torri Pinot Noir

Pan Seared Chilean Sea Bass

\$24.95

Over succotash salad with balsamic glaze
Try with a bottle of Duckhorn Sauvignon Blanc

Seafood Bouillabaisse

\$19.95

Shrimp, fresh fish, & mussels in a rich tomato, saffron & fresh herb broth served over rice pilaf & with garlic toast

Try with a bottle of Hope Chardonnay

Veal Parmigiana

\$20.95

Lightly breaded veal cutlet sautéed in butter and topped with marinara and mozzarella & parmesan cheese served over linguini accompanied by our house vegetable

Try with a bottle of Ironberry Cabernet/Shiraz/Merlot

Steak Corner

Add whole baby mushrooms sautéed in sherry & butter to any steak for \$1.95

Grilled Delmonico with Rock Shrimp

\$23.95

10 oz. Ribeye seasoned and char grilled topped with scampi style rock shrimp served with horseradish chive mashed potatoes & house vegetable

Try with a bottle of Foppiano Petite Sirah Reserve

Kansas City Strip

\$25.95

Bone-in strip steak served with baked potato & house vegetable

Try with a bottle of Oxford Landing GSM (Grenache/Shiraz/Mourvedre)

Filet Mignon

Regular Cut \$32.95

Petite Cut

\$24.95

accompanied by a baked potato & chef's house vegetable

Add a lobster tail for \$10.00!

Try with a bottle of Raymond Reserve Cabernet Sauvignon or Los Cardos Malbec