

## APPETIZER 101

### **Crab Cakes 13.51**

Creamed Corn Mango Salsa

### **Meatballs 11.01**

Oregano, Traditional Tomato Gravy

### **Coconut Shrimp 12.01**

Pineapple, mango chutney

### **Mussels 12.01**

Crostini, sweet chili coconut broth

### **Slider Trio 11.01**

Kobe beef, short rib, chilled lobster.

### **Lobster and Shrimp Avocado 16.01**

Stuffed Avocado with lobster and Shrimp Salad

## SOUP & SALAD 101

### **Arugula & Avocado 9.01**

Avocado, pumpkin seeds, grape tomato, olives, feta cheese, lemon balsamic.

### **Shrimp and Crab Bisque 8.01**

Lump crab garnish

### **Spinach & Blue Cheese 9.01**

Maple Glazed Walnuts, Crumbled Blue Cheese, Apples, Cherry Tomatoes, Balsamic Vinaigrette

### **French Onion Soup 8.01**

Caramelized onions, Crostini

### **Brussels & Bacon 9.01**

Shaved brussels, grape tomatoes, quinoa, chick peas  
bacon vinaigrette

### **Romaine & Anchovy 9.01**

Caesar dressing, anchovies, shaved parmesan, croutons.

**\*\*ADD STEAK, SALMON, CHICKEN OR SHRIMP  
TO YOUR SALAD 6.01**

## CHILLED SEAFOOD 101

**COLOSSAL SHRIMP (Per piece) 4.01**

**COLOSSAL LUMP CRAB (Per 1/4 pound) 15.01**

**OYSTERS (Per piece) 2.51**

**CLAMS (Per piece) 1.51**



## CHEF'S SELECTIONS

### **Pasta 19.01**

Angel Hair, shrimp, brandy tomato feta cheese sauce

### **Salmon 21.51**

Sautéed with sweat onion and peppers,  
pineapple mango salsa, chipotle honey glaze

### **Chicken 18.01**

Pan seared, crispy peppers and onions,  
bacon mashed potato, red wine au jus

### **Grilled Swordfish 25.01**

Citrus segments, bitter greens, white wine garlic sauce.

### **Pork Osso Buco 22.01**

Homemade gnocchi, peas, parmesan cheese

### **Short Rib 24.01**

Horse radish mashed potato, hari covert, cabernet au ju

## SANDWICH 101

### **Crab Cake Brioche 16.51**

Romaine, tomato, lemon aioli

### **Short Rib Burger 15.01**

10 oz., sautéed spinach, bacon, crispy onions.

### **Steak Wrap 14.01**

Prime rib, onions, cheddar, wrap

### **Lobster and Shrimp B.L.T. 20.01**

Lobster Salad, bacon, leaf lettuce, tomato,  
Tarragon mayo, herb focaccia

### **Cheddar Hamburger 15.01**

10 oz. cheddar, balsamic, onion, tomato jam, arugula.

For a food allergy,

Please speak to your server, the owner or manager  
20% Gratuity will be added to parties of 7 or more

## FROM THE GRILL

**9 Oz. Petite Filet 30.01**

**14 Oz. Strip Steak 31.01**

**12 Oz. Skirt Steak 26.01**

**17 Oz. Lamb Chop 35.01**

**20 Oz. Prime Rib 32.01\***

(\*Available Thursday-Saturday)

**45 Oz. Porter House For 2**

**(Served sizzling hot in the skillet)**

**79.01**

**\*Add Lobster Tail {M.P.}\***

**\*Add Oscar Style**

**(Lump Crab and Hollandaise) 9.01**

**\*Your Choice**

**of Sauce and 2 Sides with Any Grill Entree**

## SAUCE 101

**Chimichurri**

**Gorgonzola Béchamel**

**Béarnaise**

**Wild Mushroom Marsala**

**Cabernet Au Ju**

## SIDES 101

**Parmesan Truffle Steak Fries 6.01**

**Caramelized Brussel Sprouts 6.01**

**Manor Mac & Cheese 5.01**

**Creamed Spinach 6.01**

**Garlic Mashed Potato 5.01**

**Sautéed Onions & Mushrooms 5.01**

**Sweet Potato Au Gratin 6.01**

**GIFT CARDS AVAILABLE**