

APPETIZERS

SOUP OF THE DAY	14
FRENCH ONION/BEEF BARLEY SOUP	15
APPLEWOOD SMOKED BACON	16
COLD SEAFOOD BOUQUET	35/PERSON
LOBSTER, SHRIMP, CRABMEAT	
SHRIMP COCKTAIL (3/4 PC)	18/22
SUSHI ROLLS / SASHIMI	22
SPICY TUNA / SALMON / SHRIMP TEMP / VEG	
COLOSSAL LUMP CRAB COCKTAIL	24
MARYLAND CRAB CAKE APPETIZER	23
CRAB CAKE WITH A LIGHT MUSTARD SAUCE	
HOMEMADE MEATBALLS	
VEAL W/ PARMESIAN & MOZZARELLA CHEESE IN A MARINARA SAUCE	
FRIED CALAMARI	17
PARMESAN CHEESE, LEMON, PARSLEY & MARINARA SAUCE	
SWEET CHILI TOSSED CALAMARI	17
THAI PEANUT DIPPING SAUCE	
SESAME TUNA APPETIZER	22
SESAME CRUSTED AHI TUNA, WASABI & GINGER IN MISO VINAIGRETTE	
LEMON PEPPER SHRIMP	23
SHRIMP SCAMPI	23
BACON WRAPPED SCALLOPS (8PC)	27
BONELESS BUFFALO BITES	26
CRISPY CHICKEN IN A SPICY BUFFALO SAUCE, WITH BLUE CHEESE, CELERY AND CARROTS	

SANDWICHES

CHICKEN QUESADILLA	23
CHICKEN WITH PEPPER JACK CHEESE, MUSHROOMS, ONIONS & RED PEPPERS	
BOBBY VANS BURGER WITH FRIES	23
14 OZ NEW YORK BLEND BURGER WITH FRENCH FRIES & ONION RINGS	
HAMPTONS SHRIMP & LOBSTER ROLL	27
LOBSTER SALAD WITH BABY ARUGULA SERVED ON A POTATO ROLL	
SLICED OPEN FACED STEAK SANDWICH	26
SLICED-FILET, TOPPED WITH WILD MUSHROOM DEMI-GLACE WITH FRENCH FRIES & ONION RINGS	

SALADS

CHICKEN 12 / TUNA 15 / SHRIMP 12 / FILET 19	
HARRY SALAD	21
CHOPPED SHRIMP, STRING BEANS, TOMATO, RED ONIONS, ROASTED RED PEPPER, TOPPED WITH BACON IN SHALLOT VINAIGRETTE	
COBB SALAD	26
NAPA GREENS, BLUE CHEESE, CHICKEN, BACON, TOMATO, EGG & AVOCADO IN RED WINE VINAIGRETTE	
CLASSIC CAESAR SALAD	15
SHAVED PARMESAN REGGIANO W/ CROUTONS	
MIXED FIELD GREEN SALAD	15
DICED TOMATO & ONION IN SHALLOT VINAIGRETTE	
CLASSIC NICOISE SALAD	25
MIXED GREENS, SEARED TUNA, EGG, OLIVES, GREEN BEANS, WATER CHESTNUTS, POTATOES, AVOCADO, TOMATO & BALSAMIC VINAIGRETTE	
CHOPPED CHINESE CHICKEN SALAD	22
NAPA CABBAGE, ROMAINE, RADICCHIO & FRIED WONTONS IN SESAME VINAIGRETTE	
TOMATO & MOZZARELLA	20
FRESH BUFFALO MOZZARELLA, VINE RIPENED TOMATO, ROASTED SUN DRIED TOMATOS, RED & YELLOW PEPPERS, IN BASIL OIL AND A BALSAMIC GLAZE	
CLASSIC STEAKHOUSE WEDGE	15
ICEBERG LETTUCE, CRISP BACON & TOMATO WITH BLUE CHEESE DRESSING	
GRILLED CALAMARI SALAD	19
CALAMARI, NAPA CABBAGE, ROMAINE, RADICCHIO, CRISP WONTONS, GINGER VINAIGRETTE	
ROASTED BEET SALAD	15
MACHE GREENS, GOAT CHEESE, BEET VINAIGRETTE	
ASIAN PEAR SALAD	17
BABY ARUGULA, BELGIAN ENDIVE, WALNUTS & BLEU CHEESE CRUMBS, IN A CIDER VINAIGRETTE	
TOMATO & ONION	18
BALSAMIC VINAIGRETTE W/ BLUE CHEESE	
MIXED VEGETABLE PLATE	17
ASPARAGUS, STRING BEANS, ZUCHINI, SQUASH, RED ONIONS, ROASTED CORN, TOMATOES & MUSHROOMS	

HOMEMADE PASTA

PENNE POMODORO	25
ROMA TOMATO, FRESH MOZZARELLA & BASIL	
LOBSTER RAVIOLI	26
FRESH SPINACH & RICOTTA WITH VODKA CREAM SAUCE	
SHRIMP SCAMPI PASTA	28
3 PIECES OF SHRIMP WITH BROCCOLI RABE, IN A CREAMY SCAMPI SAUCE	
CAVATELLI	27
SWEET ITALIAN SAUSAGE WITH BROCCOLI RABE, GARLIC & OIL	
RIGATONI BOLOGNESE	27
BEEF & ITALIAN SAUSAGE, SWEET PEAS, RIGATONI PASTA ALLA MARINARA	
FRUTTI DI MARE	43
SEARED SCALLOPS, JUMBO SHRIMP & MAINE LOBSTER OVER SPAGHETTI WITH TOMATO BASIL SAUCE	
LINGUINE & CLAMS	28
WHITE WINE, GARLIC, BABY CLAMS & FRESH PARSLEY	

SEAFOOD

CHILEAN SEABASS	42
MISO & TAMARI GLAZED, BOK CHOY, ASPARAGUS, SPINACH & SHITAKE MUSHROOM, IN WHITE TRUFFLE FISH BROTH	
SESAME CRUSTED TUNA	38
WAKAME SEAWEED SALAD, WASABI & PICKLED GINGER IN MISO VINAIGRETTE	
MARYLAND CRABCAKES	42
TWO CAKES WITH A LIGHT MUSTARD SAUCE	
TUSCAN RUBBED ATLANTIC SALMON	36
SAUTEED ESCAROLE & HERB ROASTED POTATOES	
GRILLED SWORDFISH	42
BROCCOLI RABE WITH A LEMON & CAPER PICATTA SAUCE	

ENTREES

SKIRT STEAK	36
SERVED WITH BABY ARUGULA & TOMATO SALAD	
CHICKEN PARMESAN	32
SERVED WITH PASTA	
CHICKEN FRANCAISE OR MARSALA	32
LEMON OR MUSHROOM SAUCE	
ROASTED LEMON & PEPPER CHICKEN	35
MASHED POTATOES WITH A BOURDELLAISE SAUCE	
SLICED STEAK GORGONZOLA	57
SIRLOIN SLICED OVER A BED OF RATATOILLE VEGETABLES	
VEAL PARMESAN	34
SERVED WITH PASTA	
VEAL MILANESE	37
BREADED VEAL WITH TRI-COLOR SALAD	

USDA PRIME CLASSICS - SERVED A LA CARTE

PETITE FILET MIGNON	46
FILET MIGNON	53
VEAL CHOP	49
LAMB CHOPS	53
<u>28 DAY DRY-AGED</u>	
SIRLOIN	55
BONE-IN SIRLOIN	57
RIBEYE	59
PORTERHOUSE FOR 2, 3, OR 4	59 Per Person
ADD OSCAR STYLE TO ANY STEAK	24
ADD LOBSTER COCKTAIL TO ANY STEAK	27

SIDE DISHES FOR TWO

ROASTED CORN	13	LOBSTER MAC & CHEESE	25
ROASTED GARLIC MASHED POTATO	13	LOADED BAKED POTATO	12
CREAMED OR SAUTEED SPINACH	13	GREEN BEANS	13
FRENCH FRIES OR ONION RINGS	13	SAUTEED MUSHROOMS	13
BRUSSEL SPROUTS	13	ROASTED CARROTS	13
OVEN ROASTED HASHED BROWNS	13	ASPARAGUS	13
GARLIC BROCCOLI RABE	13	ROMANESCO AND CAULIFLOWER	13
MACARONI & CHEESE	13	MUSHROOM TRUFFLE RISOTTO	13