

APPETIZERS

FRENCH ONION SOUP	21
SOUP OF THE DAY	21
LITTLENECK CLAMS ON THE HALF SHELL	23
BLUE POINT OYSTERS ON THE HALF SHELL	28
TUNA TARTAR	29
SESAME CRUSTED TUNA WITH MISO MIRIN SAUCE	30
SHRIMP COCKTAIL	33
LUMP CRABMEAT COCKTAIL	34
SHRIMP SCAMPI	33
SHRIMP PARMESAN	33
SHRIMP FRA DIAVOLO	33
LOBSTER COCKTAIL	34
MARYLAND CRAB CAKE WITH MUSTARD REMOULADE	32
THICK CUT APPLEWOOD SMOKED BACON	22
HOMEMADE MEATBALL	23
EGGPLANT PARMESAN	33
FRIED CALAMARI	24
BAKED CLAMS OREGANATA	29
CLAMS CASINO	29
OYSTERS ROCKEFELLER	29
ASPARAGUS VINAIGRETTE	19

SALADS

MIXED GREEN SALAD	23
Tomatoes, Red Onions & Red Wine Vinaigrette topped with Gorgonzola Cheese	
SLICED TOMATO AND ONION	23
CAESAR SALAD	23
GOAT CHEESE SALAD	25
FRESH MOZZARELLA AND TOMATO WITH PROSCIUTTO	27
HARRY SALAD	31
Chopped Shrimp, Tomatoes, Red Onions, Roasted Red Peppers, String Beans & Red Wine Vinaigrette topped with Bacon	
CLASSIC STEAKHOUSE WEDGE	23
Iceberg Lettuce & Blue Cheese Dressing topped with Bacon & Fried Onions	
TRI COLOR SALAD	24
Arugula, Raddicchio & Endive, Walnut Oil Vinaigrette	
CHOP CHOP (NO LETTUCE)	23
Chopped Yellow & Red Tomatoes, Red Onions with Red Wine Vinaigrette, Creamy Blue Cheese Dressing & Dry Gorgozola Cheese	

Consuming raw or undercooked meats, fish or shellfish may increase your risk of food-borne illness.
Before placing your order, please inform your server if anyone in your party has a food allergy.

USDA PRIME BEEF DRY AGED FOR 28 DAYS
HAND-CUT ON PREMISE

STEAKHOUSE CLASSICS

SIRLOIN STEAK	76
BONE-IN RIB STEAK	88
PORTERHOUSE STEAK FOR TWO OR MORE	79 <i>pp</i>
FILET MIGNON	74
PETITE FILET MIGNON	64
LAMB CHOPS	85
PORK CHOPS	47
VEAL CHOP	64

Available Sauces:		
Au Poivre 10	Oscar 25	Roquefort 10

VEAL PARMESAN	47
VEAL MILANESE	47
CHICKEN MILANESE	45
CHICKEN PARMESAN	47
CHICKEN FRANCESE	43
CHICKEN MARSALA	43

SEAFOOD

FISH OF THE DAY	MP
FILET OF SOLE - OREGANATA OR BROILED	47
SESAME CRUSTED TUNA	50
HORSERADISH CRUSTED SALMON - BASIL BEURRE BLANC	47
CHILEAN SEA BASS - MISO MIRIN SAUCE	55
SHRIMP SCAMPI	51
SHRIMP FRANCESE	51
SHRIMP PARMESAN	51
CRAB CAKES - MUSTARD REMOULADE	51

All fish can be plain broiled, grilled, or prepared Cajun style

SIDE DISHES FOR TWO

BROCCOLI	18	CREAMED SPINACH	18
FRENCH FRIES	17	MASHED POTATOES	18
SAUTEED MUSHROOMS	18	HASH BROWNS	18
ASPARAGUS	19	SAUTEED SPINACH	18
ONION RINGS	19	BROCCOLI RABE	18
TRUFFLE FRIES	19	STRING BEANS	18