

## **APPETIZERS**

|   |    |
|---|----|
| FRENCH ONION SOUP                         | 22 |
| SOUP OF THE DAY                           | 22 |
| LITTLENECK CLAMS ON THE HALF SHELL        | 24 |
| BLUE POINT OYSTERS ON THE HALF SHELL      | 29 |
| TUNA TARTAR                               | 30 |
| SESAME CRUSTED TUNA WITH MISO MIRIN SAUCE | 31 |
| SHRIMP COCKTAIL                           | 34 |
| LUMP CRABMEAT COCKTAIL                    | 35 |
| SHRIMP SCAMPI                             | 34 |
| SHRIMP PARMESAN                           | 34 |
| SHRIMP FRA DIAVOLO                        | 34 |
| LOBSTER COCKTAIL                          | 35 |
| MARYLAND CRAB CAKE WITH MUSTARD REMOULADE | 33 |
| THICK CUT APPLEWOOD SMOKED BACON          | 22 |
| HOMEMADE MEATBALL                         | 24 |
| EGGPLANT PARMESAN                         | 34 |
| FRIED CALAMARI                            | 25 |
| BAKED CLAMS OREGANATA                     | 30 |
| CLAMS CASINO                              | 30 |
| OYSTERS ROCKEFELLER                       | 30 |
| ASPARAGUS VINAIGRETTE                     | 20 |

## **SALADS**

|  |    |
|--|----|
| MIXED GREEN SALAD  | 24 |
| Tomatoes, Red Onions & Red Wine Vinaigrette topped with Gorgonzola Cheese  |    |
| SLICED TOMATO AND ONION  | 24 |
| CAESAR SALAD   | 24 |
| GOAT CHEESE SALAD  | 26 |
| FRESH MOZZARELLA AND TOMATO WITH PROSCIUTTO  | 28 |
| HARRY SALAD  | 32 |
| Chopped Shrimp, Tomatoes, Red Onions, Roasted Red Peppers, String Beans & Red Wine Vinaigrette topped with Bacon         |    |
| CLASSIC STEAKHOUSE WEDGE   | 24 |
| Iceberg Lettuce & Blue Cheese Dressing topped with Bacon & Fried Onions  |    |
| TRI COLOR SALAD  | 25 |
| Arugula, Raddicchio & Endive, Walnut Oil Vinaigrette   |    |
| CHOP CHOP (NO LETTUCE)   | 24 |
| Chopped Yellow & Red Tomatoes, Red Onions with Red Wine Vinaigrette, Creamy Blue Cheese Dressing & Dry Gorgonzola 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                     | 78           |
| BONE-IN RIB STEAK                 | 89           |
| PORTERHOUSE STEAK FOR TWO OR MORE | 84 <i>pp</i> |
| FILET MIGNON                      | 77           |
| PETITE FILET MIGNON               | 67           |
| 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 |
| VEAL OR CHICKEN FRANCESE | 43 |
| VEAL OR 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 |