APPETIZERS

FRENCH ONION SOUP	24
SOUP OF THE DAY	23
LITTLENECK CLAMS ON THE HALF SHELL	26
BLUE POINT OYSTERS ON THE HALF SHELL	31
TUNA TARTAR	32
SESAME CRUSTED TUNA WITH MISO MIRIN SAUCE	33
SHRIMP COCKTAIL	37
LUMP CRABMEAT COCKTAIL	43
SHRIMP SCAMPI	36
SHRIMP PARMESAN	36
SHRIMP FRA DIAVOLO	36
LOBSTER COCKTAIL	41
MARYLAND CRAB CAKE WITH MUSTARD REMOULADE	42
THICK CUT APPLEWOOD SMOKED BACON	25
HOMEMADE MEATBALL	27
EGGPLANT PARMESAN	36
FRIED CALAMARI	27
BAKED CLAMS OREGANATA	32
CLAMS CASINO	32
OYSTERS ROCKEFELLER	32
ASPARAGUS VINAIGRETTE	22

SALADS

MIXED GREEN SALAD 26
Tomatoes, Red Onions & Red Wine Vinaigrette topped with Gorgonzola Cheese

SLICED TOMATO AND ONION 25

CAESAR SALAD 27

GOAT CHEESE SALAD 28

FRESH MOZZARELLA AND TOMATO WITH PROSCIUTTO 30

HARRY SALAD 34
Chopped Shrimp, Tomatoes, Red Onions, Roasted Red Peppers, String Beans
& Red Wine Vinaigrette topped with Bacon

CLASSIC STEAKHOUSE WEDGE 27
Iceberg Lettuce & Blue Cheese Dressing topped with Bacon & Fried Onions

TRI COLOR SALAD 27
Arugula, Raddicchio & Endive, Walnut Oil Vinaigrette

CHOP CHOP (NO LETTUCE) 26
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	83	
BONE-IN RIB STEAK	95	
PORTERHOUSE STEAK FOR TWO OR MORE	86	*pp*
FILET MIGNON	79	
PETITE FILET MIGNON	69	
LAMB CHOPS	89	
PORK CHOPS	50	
VEAL CHOP	65	

Available Sauces:
Au Poivre 10 Oscar 25 Roquefort 10

VEAL PARMESAN	49
VEAL MILANESE	49
CHICKEN MILANESE	47
CHICKEN PARMESAN	49
VEAL OR CHICKEN FRANCESE	46
VEAL OR CHICKEN MARSALA	46

SEAFOOD

FISH OF THE DAY	MP
FILET OF SOLE - OREGANATA, MEUNIÈRE OR FRANCESE	49
SESAME CRUSTED TUNA	55
HORSERADISH CRUSTED SALMON - BASIL BEURRE BLANC	53
CHILEAN SEA BASS - MISO MIRIN SAUCE	62
SHRIMP SCAMPI	54
SHRIMP FRANCESE	54
SHRIMP PARMESAN	54
CRAB CAKES - MUSTARD REMOULADE	68

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

SIDE DISHES FOR TWO

BROCCOLI	20	CREAMED SPINACH	20
FRENCH FRIES	19	MASHED POTATOES	20
SAUTEED MUSHROOMS	20	HASH BROWNS	21
ASPARAGUS	21	SAUTEED SPINACH	20
ONION RINGS	21	BROCCOLI RABE	21
TRUFFLE FRIES	22	STRING BEANS	20