

## LOUNGE

### ROASTED FILET SANDWICH

On a long Sesame roll with Sauteed Mushrooms & Onions ,  
American & Provolone Cheese 15

### CHEESEBURGER

American Cheese, Brioche 15

### BACON CHEESEBURGER`

American Cheese, Brioche 17

### HOT ROAST BEEF ITALIANO

Saut ed Spinach, Roasted Red Peppers, Aged Provolone, Brioche 17

### HOT ROAST BEEF

Aged Provolone, Brioche 15

### GRILLED CHICKEN

Bacon, American Cheese, Ranch, Brioche 16

### BLACKENED CHICKEN

Danish Blue Cheese, Caramelized Onions, Brioche 16

### GRILLED CHICKEN CAESAR SALAD

Romaine, Caesar Dressing, Pecorino Romano & Tomatoes 17  
(Substitute Shrimp , Filet or Salmon 20)

### BONELESS BUFFALO WINGS

Or BBQ Style, served with Bleu Cheese 12

### CRISPY CRINKLE CUT FRIES

with a Parmesan Cream 8

### FEATURE FLATBREAD

Chef Inspired (Ask your Server) 15

## APPETIZERS

### CRAB BISQUE

Lump Crab, Old Bay, Sherry 12

### COLOSSAL CRAB COCKTAIL

Cocktail Sauce, Drawn Butter 22

### FRENCH ONION SOUP

Aged Provolone, Parmesan Cheese 11

### CRAB CAKE

Roasted Red Pepper Cream 19

### BABY BACK RIBS

Slow Cooked, Fork Tender 17

### ICEBERG WEDGE

Danish Bleu Cheese, Bacon, Tomatoes,  
& Fresh Chives 15

### CHAR TIPS

Filet Mignon, Grilled Peppers & Onions  
(Substitute Shrimp, Salmon, or Chicken) 20  
Entr e 40

### TERIYAKI CHAR TIPS

Filet Mignon Marinated in Soy & Pineapple,  
Grilled Peppers & Onions  
(Substitute Shrimp, Salmon, or Chicken) 20  
Entr e 40

## DESSERTS

### CREME BR L E

Belgian White Chocolate, Caramelized Sugar, Flamb ed

### CHOCOLATE MOUSSE

Imported Belgian Chocolate, Graham

### TIRAMISU

Espresso & Kahl a soaked Cake, Amaretto Mascarpone Cream

### APPLE PIE

Vanilla Bean Ice Cream

### CINNAMON RICE PUDDING

Warm Baileys Cream Sauce

### NEW YORK STYLE CHEESECAKE

Chocolate, Salted Caramel, Raspberry Pur e

### KEY LIME PIE

Fresh Squeezed Limes, Raspberry Pur e

(All Desserts prepared in house by our Chefs)

- DESSERTS 11 -

## LAND

(All Steaks Aged and Cut in House by our Chefs)

### FILET MIGNON 8 OZ.

Our Most Tender Cut of Beef 43

(Add Crab Cake 17)

### NEW YORK STRIP STEAK 14 OZ.

Balanced between tenderness and flavor 43

### RIBEYE 22 OZ.

Our Most Flavorful Steak 49

### PRIME RIB

Slow Roasted for Tenderness, served with Au Jus  
English 49 / Queen 65 / King 110

### FILET TIPS OSCAR

Lump Crab, Asparagus, Hollandaise 40

### BABY BACK RIBS

Full Rack, Slow Cooked, Forked Tender 39

### CHICKEN MARSALA

Mushrooms, Marsala Wine 28

(Add Jumbo Lump Crab 12)

### CHICKEN PICCATA

White Wine, Lemon, Capers 28

(Add Jumbo Lump Crab 12)

## SEA

### SALMON ITALIANO

Scottish Salmon, Encrusted with Basil, Oregano,  
Garlic, Parmesan Cheese, Saut ed Spinach, Fire  
Roasted Tomatoes, White Wine Lemon Sauce 39

### SHRIMP STUFFED WITH LUMP CRAB

Roasted Red Pepper Cream 43

### LOBSTER TAILS

Two 6 oz. South African Cold Water Lobster Tails 73

### SURF & TURF

South African 6 oz. Cold Water Lobster Tail & 8 oz.  
Filet Mignon 73

### CRAB CAKES

Jumbo Lump Crab, Roasted Red Pepper Cream 43

### CRAB AU GRATIN

Jumbo Lump Crab, Parmesan & White Cheddar 43

- Entr es are Served with Chefs Soup or Salad ( House or Caesar)  
& Choice of One Side -

## SIDES

### STUFFED POTATO

Parmesan Cheese & Chives

### BAKED POTATO

Cheddar Cheese, Sour Cream, Butter, Bacon, Chives

### MASHED SWEET POTATOES

Cinnamon Butter

### HORSERADISH POTATO SALAD

### COLE SLAW

### CREAMED SPINACH

### SHERRIED MUSHROOMS

## A LA CARTE SIDES

### Roasted Asparagus

Hollandaise 10

### Saut ed Spinach

Olive Oil, Garlic, Roasted Red Peppers 8