



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 Blue Cheese, Bacon, Tomatoes & Fresh Chives 15

CHAR TIPS

Filet Mignon, Grilled Peppers & Onions

(Substitute Shrimp, Salmon, or Chicken) 20

Entrée 40

TERIYAKI CHAR TIPS

Filet Mignon Marinated in Soy & Pineapple, Grilled

Peppers & Onions

(Substitute Shrimp, Salmon, or Chicken) 20

Entrée 40

DESSERTS

CREME BRÛLÉE

Belgian White Chocolate, Caramelized Sugar, Flambéed

CHOCOLATE MOUSSE

Imported Belgian Chocolate, Graham

TIRAMISU

Espresso & Kahlúa soaked Cake, Amaretto Marscapone Cream

APPLE PIE

Vanilla Bean Ice Cream

CINNAMON RICE PUDDING

Warm Baileys Cream Sauce

NEW YORK STYLE CHEESECAKE

Chocolate, Salted Caramel, Raspberry Purée

KEY LIME PIE

Fresh Squeezed Limes, Raspberry Purée

(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 & 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, Sautéed 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

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

SIDES

STUFFED POTATO

Parmesan Cheese & Chives

BAKED POTATO

Butter, Cheddar Cheese, Sour Cream, Bacon & Chives

MASHED SWEET POTATOES

Cinnamon Butter

HORSERADISH POTATO SALAD

COLE SLAW

CREAMED SPINACH

SHERRIED MUSHROOMS

A LA CARTE SIDES

Roasted Asparagus

Hollandaise 10

Sautéed Spinach

Olive Oil, Garlic, Roasted Red Peppers 8