



APPETIZERS

CRAB BISQUE

Lump Crab, Old Bay, Sherry 14

FRENCH ONION SOUP

Aged Provolone, Parmesan Cheese 11

CRAB CAKE

Roasted Red Pepper Cream 21

BABY BACK RIBS

Slow Cooked, Fork Tender 21

ICEBERG WEDGE

Danish Blue Cheese, Bacon, Tomatoes & Fresh Chives 16

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

FEATURE FLATBREAD

Chef Inspired (Ask your Server) 16

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)

LAND

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

FILET MIGNON 9 OZ.

Our Most Tender Cut of Beef 47
(Add Crab Cake 19)

NEW YORK STRIP STEAK 14 OZ.

Balanced Between Tenderness & Flavor 47

RIBEYE 22 OZ.

Our Most Flavorful Steak 54

PRIME RIB

Slow Roasted for Tenderness, served with Au Jus
English 18 oz. 52 /Queen 34 oz. 65/ King 64 oz. 110

FILET TIPS OSCAR

Lump Crab, Asparagus, Hollandaise 42

BABY BACK RIBS

Full Rack, Slow Cooked, Forked Tender 45

CHICKEN MARSALA

Mushrooms, Marsala Wine 29
(Add Jumbo Lump Crab 14)

CHICKEN PICCATA

White Wine, Lemon, Capers 29
(Add Jumbo Lump Crab 14)

SEA

BLACKENED SALMON

Pan Seared with a blend of Creole Spices and served with
Parmesan Asparagus Risotto 43

SHRIMP STUFFED WITH JUMBO LUMP CRAB

Roasted Red Pepper Cream 47

LOBSTER TAILS

Two 6 oz. South African Cold Water Lobster Tails 74

SURF & TURF

South African 6 oz. Cold Water Lobster Tail & 9 oz. Filet Mignon 74

CRAB CAKES

Jumbo Lump Crab, Roasted Red Pepper Cream 47

CRAB AU GRATIN

Jumbo Lump Crab, Parmesan & White Cheddar 47

- 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

FEATURED COCKTAILS

\$9

- BLUE HAWAIIAN**
Coconut rum, blue curaçao & pineapple juice
- CARIBBEAN COCKTAIL**
Coconut rum, peach schnapps, orange juice & Sprite
- DRAGONFLY**
Vanilla vodka, melon liqueur, pineapple juice & Sprite
- ELECTRIC LEMONADE**
Citrus vodka, blue curaçao, sour mix & Sprite
- ISLAND GETAWAY**
Vanilla vodka, coconut rum, pineapple juice & grenadine
- PURPLE RAIN**
Vodka, banana liqueur, blue curaçao & cranberry juice
- ORANGE CREAMSICLE**
Vanilla vodka, orange curaçao, cream of coconut, orange juice & Sprite
- SPRINGTIME LEMONADE**
Amaretto, citrus vodka, sour mix & Sprite
- PINEAPPLE DREAM**
Vanilla vodka, banana liqueur, pineapple juice & Sprite
- TROPICAL STORM**
Coconut rum, banana liqueur, melon liqueur & pineapple juice
- MOSCOW MULE**
Choice of vodka or bourbon, lime & ginger beer
- ORANGE CRUSH**
Vodka, triple sec , orange juice & Sprite

SPECIALTY COCKTAILS

\$12

- BLOODY MARY**
Vodka, tomato & spices, garnished with celery & olives
- MARGARITA**
Fresh lime juice, tequila, & triple sec
- BAHAMA MAMA**
Coconut rum, triple sec, cream of coconut, orange juice, pineapple juice & grenadine
- BERRY DAIQUIRI**
Fresh raspberry & strawberry with raspberry liqueur, spiced rum & cranberry juice
- CUCUMBER COOLER**
Fresh mint & cucumber blended with gin, simple syrup & club soda
- STRAWBERRY MARGARITA**
Fresh lime juice & strawberries, tequila, triple sec, vanilla syrup & sour mix
- PINA COLADA**
Blend of rum, coconut & pineapple juice, garnished with fresh whipped cream & toasted coconut
- MOJITO**
Fresh mint & lime with rum, simple syrup & club soda
- MANGO MOJITO**
Fresh mint & lime with mango rum, orange juice, simple syrup & Sprite
- STRAWBERRY MOJITO**
Fresh mint, strawberries & lime with rum, strawberry vodka & Sprite

WHITES

- MOSCATO**
Cavit, Italy 8/28
- WHITE ZINFANDEL**
Raywood, Central Coast 8/28
- REISLING**
Schlink Haus, Germany 9/35
- ROSÉ**
Natura, California 9/35
- CHARDONNAY**
Clos Julien, California 9/35
- PINOT GRIGIO**
Cavit, Italy 8/28
- PINOT GRIGIO**
Zanotelli, Italy 9/35
- SAUVIGNON BLANC**
Fault Line, New Zealand 9/35
- SAUVIGNON BLANC**
Chateau Turcaud, France 9/35
- ROSÉ**
Whispering Angel, France 40
- REISLING**
Ratzenberger, Bacharach, Germany 56
- CHARDONNAY**
Hartford Court, California 45
- PINOT GRIGIO**
Santa Margherita, Italy 42
- SAUVIGNON BLANC**
Loveblock, New Zealand 40

SPARKLING

- ASTI SPUMANTE**
Martini and Rossi, Torino, Italy 9
- KORBEL BRUT**
California 9
- PROSECCO DI VALDOBBIADENE**
Bele Casel, Veneto, Italy 39
- CHAMPAGNE**
Mumm Grande, Cordon Brut, France 70

REDS

- RANIER RED**
Tomasello, New Jersey 8/28
- MERLOT**
Noble Vines, California 8/28
- CABERNET SAUVIGNON**
Federalist, California 9/35
- MALBEC**
Trilogie, Mendosa, Argentina 8/28
- CABERNET SAUVIGNON**
Fabre Montmayou, Argentina 9/35
- PINOT NOIR**
Elouan, Oregon 9/35
- MERLOT**
Chateau Turcaud Rouge, France 9/35
- CHIANTI**
Corsano e Paterno, Tuscany, Italy 58
- CABERNET FRANC**
Domaine Gassier, Chinon, France 49
- RED ZINFANDEL**
Three Old Vines, Contra Costa, California 42
- CABERNET SAUVIGNON**
Quilt, California 50
- SYRAH**
Ojai, California 69
- MERLOT**
Goldschmidt Chelsea, California 40
- PINOT NOIR**
Belle Glos Balade, California 45
- PINOT NOIR**
Chad, Willamette Valley, Oregon 56
- RED BLEND**
Daou Pessimist, California 38
- SUPER TUSCAN**
Castello Banfi, Italy 45
- CHIANTI**
Lamole di Lamole, Italy 38

MARTINIS

\$11

- COSMOPOLITAN**
Vodka, triple sec & cranberry juice
- MANDARIN**
Orange vodka, triple sec, orange curaçao & mandarin juice
- TROPICAL**
Coconut rum, banana liqueur, vodka & pineapple juice
- SOUR APPLE**
Apple pucker, vodka, triple sec & melon liqueur
- FRENCH**
Vodka, raspberry liqueur & pineapple juice
- VANILLA PEACH**
Peach schnapps, vanilla vodka & cranberry juice
- MINT CHOCOLATE CHIP**
Green crème de menthe, white crème de cacao & cream
- LEMON DROP**
Citrus vodka, sour mix & simple syrup
- POMEGRANATE**
Pomegranate liqueur, vodka & triple sec
- KEY LIME**
Lime rum, vanilla schnapps, sour mix & cream
- CHOCOLATE**
Vanilla vodka, dark crème de cacao & Irish cream
- WHITE CHOCOLATE**
Vanilla vodka, chocolate vodka, white crème de cacao & white chocolate liqueur
- ESPRESSO**
Coffee liqueur, espresso vodka & espresso
- DOUBLE ESPRESSO**
Roasted coffee liqueur, espresso vodka & espresso

LOUNGE

ROASTED FILET SANDWICH

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

CHEESEBURGER

American Cheese 15

BACON CHEESEBURGER`

American Cheese 17

HOT ROAST BEEF ITALIANO

Sautéed Spinach, Roasted Red Peppers, Aged Provolone 17

HOT ROAST BEEF

Aged Provolone 15

GRILLED CHICKEN

Bacon, American Cheese, Ranch 16

BLACKENED CHICKEN

Danish Blue Cheese, Caramelized Onions 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

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APPLE PIE

Vanilla Bean Ice Cream

CINNAMON RICE PUDDING

Warm Baileys Cream Sauce

NEW YORK STYLE CHEESECAKE

Chocolate, Salted Caramel, Raspberrry Purée

KEY LIME PIE

Fresh Squeezed Limes, Raspberrry Purée

(All Desserts prepared in house by our Chefs)

- DESSERTS 12 -

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COLE SLAW

CREAMED SPINACH

SHERRIED MUSHROOMS

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Roasted Asparagus

Hollandaise 10

Sautéed Spinach

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The
Franklinville

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