

STEAKHOUSE

Dinner Menu

SALADS

Wedge Salad- \$7

Iceberg Wedge, Cherry Tomatoes, Bacon, Bleu Cheese Crumbles, Cucumbers, Bleu Cheese Dressing

Traditional Caesar Salad- \$7

Chopped Romaine, Parmesan Cheese, Garlic Herb Croutons, White Anchovies, Caesar Dressing

Reserve Chopped Salad- \$7

Chopped Iceberg, Salami, Provolone, Pepperoncini, Red Onion, Cherry Tomatoes, Red Wine Fennel Vinaigrette

Burrata Caprese Salad- \$9

Arugula, Warm Burrata Cheese, Heirloom Tomatoes, Toasted Pine Nuts, Pesto Balsamic Reduction

Fried Green Tomato BLT Salad- \$9

Buttermilk Fried Green Tomatoes, Crispy Pork, Baby Red Romaine Hearts, Goat Cheese Crumbles, Citrus Vinaigrette

APPETIZERS

Poached Shrimp Cocktail- \$12

4 Poached U15 Shrimp, Cocktail Sauce, Horseradish, Lemon Wedges

Fried Green Tomato Basket- \$7

Butter Fried Green Tomatoes, Goat Cheese, Bacon Onion Jam

Cornmeal Crusted Calamari- \$11

Crispy Fried Calamari, Field Greens, Pickled Cucumber, Cherry Balsamic Glaze

Maryland Crab Dip- \$13

Maryland Lump Crab, Old Bay Cream Sauce, Fresh Scallions, Served with Crispy Pita Chips

Steak Tar Tar- \$9

Diced Beef Tenderloin, Capers, Shallots, Dijon Mustard, Fennel Pollen, over Pumpnickel Crostini and Cornichons

Bourbon Glazed Pork Belly - \$9

Crispy Fried Slow Braised Pork Belly, Topped with Signature Bourbon Glaze, Served with Cheesy Grits and Pickled Asparagus

Ahi Tuna Tostada- \$13

3 Crispy Wonton Chips, Ponzu Marinated Ahi Tuna, Mango and Daikon Slaw, Togarashi Spice



ENTRÉES

Choice of One Starch, One Vegetable, One Sauce

6 oz Filet Mignon- \$28

8 oz Filet Mignon- \$32

12 oz CAB NY Strip- \$27

12 oz CAB Ribeye- \$32

8 oz Red Wine Braised Short Rib- \$24

Half Rack of Lamb- \$28

12 oz Pork Chop- \$24

Pork Milanese- \$24

Cornish Game Hen- \$18

Steelhead Salmon- \$25

Pan Seared Branzino- \$25

Maryland Crab Cakes- \$32

ACCOMPANIMENTS

Baked Potato	Creamed Spinach	Red Wine Demi
Roasted Garlic Mashed Potatoes	Grilled Asparagus	Béarnaise
Parmesan Truffle Fries	Crispy Brussel Sprouts	Steak Sauce
Lemon Herb Risotto	Coca Cola Glazed Carrots	Chimichurri
Wild Rice Pilaf	Green Beans Almandine	Citrus Buerre Blanc