



STARTERS

Maryland Crab Cakes  
roasted red pepper coulis  
\$9.95

Grilled Bruschetta  
prosciutto, roasted roma,  
buffalo mozzarella, fried basil  
and parmesan \$7.95

Shrimp Cocktail  
housemade cocktail sauce or  
zesty rémoulade sauce \$12.95

Crispy Calamari  
spicy chili aioli & housemade  
cocktail sauce \$10.95

SIDES

Button Mushrooms  
sautéed in red wine \$4.95

Asparagus with  
Hollandaise \$4.95

Steamed Vegetables  
zucchini, squash, carrots, red  
pepper and broccoli \$3.50

Grilled Vegetables  
zucchini, squash, red pepper  
and onion \$3.50

Rice Pilaf \$3.95

Mashed Yukon Potatoes  
roasted garlic and chives  
\$4.95

Loaded Baked Potato  
bacon, cheese, chives  
& sour cream \$4.95

Baked Creamed Spinach  
au gratin \$5.95

18% gratuity added to parties of 5 or more. \$5  
additional for split entrees.

SOUPS AND SALADS

French Onion Soup  
\$4.95

Beef Barley Soup  
\$4.00

House Salad  
romaine, kalamata olives,  
feta cheese, roma tomato,  
and red onion  
balsamic vinaigrette \$6.95

Caesar Salad  
romaine, parmesan, croutons  
\$6.95

Spinach Salad  
crispy prosciutto, shavings of  
parmesan, roasted tomato,  
warm balsamic roasted garlic  
vinaigrette \$7.95




Crab Stuffed Mushrooms  
topped with cheeses and fresh  
herbs (carb conscious) \$8.50

Petite Filet Mignon with  
Maytag Bleu Cheese Coulis  
served with grilled vegetables  
(carb conscious) \$27.95

Seared Seabass  
served with wild rice and  
asparagus with lump crab  
vinaigrette (low cholesterol) \$23.95

Herb Grilled Chicken  
served with whole wheat pasta  
and steamed vegetables (low  
fat) \$19.95

 These items have been selected  
to meet the diverse dietary needs of  
our guests. Your server will be happy  
to answer any questions you may  
have



WHITE MEATS

All entrées are served with house salad and choice of baked potato, mashed yukon potatoes or rice pilaf

Spicy Honey Grilled Chicken

tender chicken breast marinated in olive oil, garlic, honey and pepper sauce, finished on the grill \$18.95

Garlic Herb Chicken

smoked gouda mornay and caramelized onions \$19.95

Roasted Pork Tenderloin

pepper crusted and topped with mushroom demi \$18.95

RED MEATS

KC Strip \$24.95

Filet Mignon \$30.95

Petite \$26.95

Ribeye \$27.95

Mixed Grill

add to any steak:  
grilled shrimp \$6.00  
garlic herb chicken \$5.00  
lobster tail market price

Friday and Saturday  
Prime Rib  
10 oz - \$17.95  
14 oz. - \$20.95



SEAFOOD

All entrées are served with house salad and choice of baked potato, mashed yukon potatoes or rice pilaf

Roasted Salmon

topped with baby shrimp in lemon crème sauce \$19.95

Seared Seabass

cracked pepper and lobster butter sauce \$22.95

Shrimp & Scallops

Provencal

shrimp and sea scallops sautéed with tomatoes, mushrooms, garlic and white wine sauce, topped with romano bread crumbs & parsley \$20.95

Twin Lobster Tails

lemon butter for dipping  
market price

PASTA

Chicken Fettuccine Alfredo

fettuccine ribbons tossed in creamy alfredo sauce, served with herb chicken breast sprinkled with parma \$15.95

Pasta Napa Valley

roasted seasonal vegetables, sundried tomatoes, white wine and penne pasta, painted with a balsamic vinegar reduction \$14.95

add to pasta:  
chicken \$5.00  
shrimp \$6.00  
scallops \$6.00

Shrimp & Scallops Capellini

our shrimp & scallops provencal served over capellini pasta with fresh parmesan \$ 22.95

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness