



# Dinner

## *Soups*

Soup Du Jour // \$3  
French Onion Gratinée  
// \$4

## *Appetizers*

SHRIMP COCKTAIL  
Served with cocktail  
sauce. // \$8

CHICKEN LIVERS  
Sauteed to a golden  
brown. // \$7

NEW ENGLAND  
STYLE CRAB CAKES  
Served with a Dijonaise  
sauce. // \$8

BOOM BOOM  
SHRIMP  
Served with our  
spicy Boom Boom  
sauce. // \$8

BREADED  
MOZZARELLA  
PLANKS  
Served with marinara  
sauce. // \$7

## *Entrées*

Served with house salad, starch and  
vegetable du jour, rolls and butter.

MARYLAND CRAB CAKES  
Homemade blue crab cakes served with a  
Dijon mustard sauce. // \$18

FRESH CANADIAN  
SEA SCALLOPS  
Served broiled or pan sautéed. // \$19

SHRIMP & SCALLOP SCAMPI  
Baked with garlic butter, white wine  
and bread crumbs. // \$19

TWIN CANADIAN  
LOBSTER TAILS  
Served with clarified butter.  
// Market price

SURF AND TURF  
Canadian lobster tail and 5 oz. filet.  
// Market price

CHICKEN MARSALA  
Sauteed with mushrooms and  
Marsala wine. // \$16

CEDAR PLANKED SALMON  
Brushed with a bourbon glaze. // \$19

## *Pasta Dishes*

Served with house salad, rolls and butter.

CRAB RAVIOLI  
Blue Crab filled ravioli tossed with a  
creamy crabmeat alfredo sauce. // \$17

VEAL PARMIGIANA  
Served with linguini and marinara  
sauce. // \$17

CHICKEN PESTO  
Chicken, mushrooms and tomatoes all  
tossed in a creamy pesto sauce. // \$17

ROASTED BUTTERNUT SQUASH  
TORTELLACCI  
Tossed in a sage beurre noisette. // \$17

BRAISED BEEF & VEAL TORTELLACCI  
Tossed in a light horseradish sauce. // \$17

## *Off the Grill*

Served with house salad, starch and vegetable  
du jour, rolls and butter.

CENTER CUT FILET MIGNON  
8 oz // \$23  
5 oz // \$17

PORTERHOUSE PORK CHOP  
10 oz. // \$16

Sharing Charge...\$6 // Not responsible for steaks cooked past Medium.

The consumption of raw or undercooked meats, eggs, seafood, poultry and shellfish may increase your risk of a food-borne illness.

UPDATED: DEC 2012