

APPETIZERS

Soups of the Day, market price

Baked clams Casino 12.00

Grilled marinated Jumbo Shrimp 14.50
seaweed salad and wasabi.

Colossal Crabmeat Martini 14.50
cocktail sauce, remoulade.

Crabmeat Imperial Stuffed Mushroom Caps 12.50
sherry cream sauce.

Baked Brie 12.00
puff pastry wrapped brie, fresh raspberry sauce, candied pecans.

Baked Spinach and Artichoke Dip 10.50
parmigiano reggiano, aged swiss, locatelli romano, with whole wheat pita chips.

Grilled Sesame Chicken Tenderloins 10.00
with a Thai peanut sauce.

SALADS

Traditional Caesar Salad 5.00
with anchovies 6.50
fresh romaine, house Caesar, locatelli romano, croutons.

Parmesan Cheese Salad 5.00
fresh romaine, creamy parmesan dressing, locatelli romano, croutons.

Mixed field Greens Salad 6.00
balsamic vinaigrette, grape tomato, cucumber, red onion, carrot.

Classic Iceberg Wedge Salad 5.00
applewood smoked bacon, bleu cheese dressing, grape tomato, crumbled Danish bleu.

In consideration of all of our guests, please silence all cell phones!!

STEAKHOUSE GRILL SPECIALTIES

Grilled 8 ounce Flat Iron Steak 25.00
topped with melted blue cheese over caramelized onions.

8 ounces Filet Mignon 32.00
your choice of, demi-glace, béarnaise sauce, or brandy peppercorn cream.

Vegetarian Grill 19.50
grilled eggplant, tomato, and fresh mozzarella drizzled with a balsamic reduction.

Grilled New Zealand half rack of Lamb 22.00
dijon mustard and herb crumb crust over a red wine demi-glace.

Waterwheel Surf and Turf 36.50
4 ounce Filet Mignon with a sautéed Jumbo lump Crabcake.
dijon cream sauce and red wine demi-glace.

(The consumption of raw or undercooked food maybe hazardous to your health)

SAUTE SPECIALTIES

Pan Seared Atlantic Salmon 22.00
served on a bed of sautéed spinach topped with sauce béarnaise.

Maryland Jumbo Lump Crabcakes over a dijon mustard cream sauce. 27.00

Sautéed Calves Liver with bacon, onions, and a red wine sauce. 20.00

Breast of Chicken Picatta with lemon, white wine, and capers. 19.50

Baked Filet of Tilapia 25.00
lump crabmeat and herb crumb crust topped with a citrus beurre blanc sauce.

Please inform us of any food allergies or diet restrictions!

20% Gratuity is added to parties of 6 or more

Banquet and Catering Available at our place or yours, specializing in what you want.

Enjoy our award winning Sunday Grand Buffet Brunch..... 10:00 till 1:30

Lunch Served Tuesday thru Friday from 11:30 till 2:30

Dinner Tuesday - Thursday 4:30 till 9:00, Friday - Saturday 4:30 till 10:00, Sunday 4:00 till 8:00

Cellar Bar-Tuesday through Saturday from 4:30, Sunday from 1:00