

Dinner Menu Selections

Starters

Southern Fried Chicken Fingers with Plantation Dipping Sauce
\$5.25

Chilled Gulf Shrimp with Cocktail Sauce
\$10

Baked Mushrooms Stuffed with Crab and Cheddar Cheese
\$6.50

Blue Point Oysters on the Half Shell with Cocktail Sauce
\$8.00

Broiled Bacon Wrapped Scallops with Maple Dijon Cream
\$8.50

Sautéed Chesapeake Crabcake with Herb Remoulade Sauce
\$8.50

Chilled Colossal Jumbo Lump Crab Cocktail with Cocktail Sauce
\$12

Baked Clams Casino
\$7.50

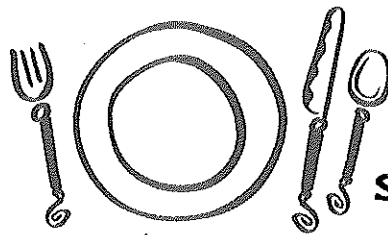
Chilled Clams on the Half Shell with Cocktail Sauce
\$7.50

Soup of the Day
\$3.25

Smoked Chicken Salad with Apples, Raisins, Walnuts, Crumbled
Blue Cheese and Green Apple Dijon Vinaigrette
\$9.50

Classic Caesar Salad
\$4.75

Entree



selections

All Entrees Include Choice of Soup of Day or House Salad and the Potato and Vegetable of the Day

Broiled NY Strip Steak with Mushroom Cap and a Herb Mustard Butter
\$29

Pan Roasted Filet Mignon with Brandied Mushrooms, Roasted Shallots,
and a Roquefort Walnut Butter
\$29

Pan Seared Filet Au Poivre with a Jack Daniels Peppercorn Sauce and
Mashed Sweet Potatoes
\$29

Sautéed Veal and Lobster Francaise with Capers, Mushrooms, Tomatoes,
Scallions, and a Lemon Butter Sauce
\$33

Sautéed Medallions of Veal with a Marsala Wine Sauce and Mushrooms
\$20

Sauteed Medallions of Veal Piccata with Shallots, Julienne
Mushrooms, Capers, and a Lemon Butter Sauce
\$20

Sautéed Medallions of Veal Francaise with Capers,
Mushrooms, Tomatoes, Scallions, and a Lemon Butter Sauce
\$20

Sauteed Stuffed Chicken Breast with Proscuitto, Fontina Cheese,
and Spinach and served with a Herb Butter Pasta
\$18

Grilled or Sautéed Jumbo Sea Scallops with a Lemon or Garlic
Butter Sauce
\$23

Baked Herb Crab Crusted Tilapia served with a Citrus Beurre Blanc
\$21

Pan Roasted Salmon with Jumbo Lump Crabmeat, Champagne
Sauce, and Fresh Asparagus
\$25