

Appetizers

Classic Crab Cakes

Two Lump Crab Cakes, Lightly Seared and Served over Creamy Remoulade 19.99

Boom Boom Shrimp

Fried Shrimp Tossed in Chef's Signature Sweet Thai Chili Sauce 13.99

Calamari

Market Fresh, Hand Breaded and Lightly Fried, Served with House-made Peppadew Aioli 15.99

Fig & Goat Cheese Flatbread

Mozzarella Cheese, Dried Figs, and Goat Cheese, Drizzled with Balsamic Reduction 16.99

Beef Wellington Tarts

Slow Braised Short Rib in a Wild Mushroom Sauce atop Buttery Fresh Baked Puff Pastry Squares 14.99

Escargot

Burgundy Snails Roasted in Rich Garlic Herb Butter, Served with House-made Baguette Crostini 16.99

Stuffed Mushrooms

Crispy Mushrooms Stuffed with Boursin Cheese and Herbs, Served with Porcini Cream Sauce 13.99

Jumbo Shrimp Cocktail 🌾

Old Bay Seasoned Jumbo Shrimp, Served with Bloody Mary Cocktail Sauce 14.99

Soups & Salads

House Soup

Lobster Bisque • Mushroom Brie • Roasted Red Pepper Gouda 8.5

Grilled Salmon Salad 🌾

Grilled Salmon atop Romaine Lettuce, Cherry Tomatoes, Red Onions, and Roasted Red Peppers, Tossed with Mediterranean Dressing, Topped with Fresh Mint and Walnuts 21.99

Cran-Apple Chicken Salad 🌾

Tender Grilled Chicken atop Mixed Greens, Fresh Apples, Dried Cranberries, Tossed in Raspberry Vinaigrette, Topped with Gorgonzola Cheese and Toasted Walnuts 16.99

Woodfire Steak Salad*

Grilled Steak atop Romaine Lettuce, Roasted Corn, Cherry Tomatoes, and Red Onion Tossed in Chili Lime Dressing, Finished with Crispy Tortilla Strips and Charred Scallion Cilantro Crema 21.99

Peach & Goat Cheese Salad 🌾

Fresh Peaches, Toasted Almonds, Cherry Tomatoes, Red Onion, and Mixed Greens Tossed in Truffle Honey Vinaigrette, Topped with Crispy Ham and Creamy Goat Cheese Crumbles 15.99

Blueberry Citrus Salad 🌾

Blueberries, Mandarin Oranges, Cherry Tomatoes, Cucumbers, and Mixed Greens Tossed in Raspberry Vinaigrette, Topped with Candied Pecans and Creamy Goat Cheese Crumbles 15.99

Side Salads

House Garden Salad 6 🌾 Caesar Salad 7

Salad Additions:

Chicken 6 • Shrimp 7 • Steak 9 • Salmon 10

House Favorites

Pot Roast

Slow Braised Beef Shoulder Roast Topped with a Port Wine Reduction, Paired with Whipped Garlic Potatoes and Seasonal Vegetables 19.99

Veal Meatloaf

Made with Fresh Ground Veal and Pork, Drizzled with a Port Wine Reduction, Topped with Crispy Onion Straws, Paired with Whipped Garlic Potatoes and Seasonal Vegetables 19.99

Chicken Marsala

Seared Chicken Breast Filet Simmered with Mushrooms in Rich Marsala Wine Sauce, Paired with Whipped Garlic Potatoes and Seasonal Vegetables 24.99

Short Rib Risotto

Shredded Braised Beef atop Parmesan Risotto, Finished with Port Wine Reduction, Paired with Seasonal Vegetables 22.99

Chicken Pot Pie

Slow-Simmered Chicken, Peas, Corn, Carrots, and Onions in a Creamy Sauce, Topped with a Flaky Pastry Crust, Paired with Seasonal Vegetables 17.99

Boom Boom Chicken & Shrimp 🌾

Chicken and Shrimp with Onions and Peppers, Sautéed in Coconut Curry Sauce, Served atop Herbed Rice, Finished with House-made Peanut Sauce and Toasted Coconut 24.99

Mushroom Swiss Wagyu Burger*

Half-pound Wagyu Burger Topped with Swiss Cheese, Sautéed Wild Mushrooms, Lettuce, Tomato, Red Onion, and Truffle Aioli, Paired with Seasoned Fries. 19.99

🌾 = Gluten Free

*CONSUMER ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Land

Filet au Poivre*🍷

6 oz Filet Mignon Finished with Classic Au Poivre Sauce, Paired with Whipped Garlic Potatoes, and Grilled Asparagus 39.99

Bordeaux Strip*

12 oz New York Strip Grilled Over Oakwood Fire, Finished with Bordeaux Cherry Demi-Glace and Blue Cheese Butter, Paired with Potatoes Au Gratin and Crispy Brussels Sprouts 39.99

Chateaubriand*🍷

Center-Cut Beef Tenderloin Finished with Port Wine Reduction, Paired with Whipped Garlic Potatoes and Seasonal Vegetables 29.99

Crispy Duck à l'Orange

One Half Golden Duck, Served with a Rich Orange Glaze, Paired with Whipped Garlic Potatoes and Seasonal Vegetables 42.99

Maple Bacon Glazed Pork Ribeye*🍷

10 oz Pork Ribeye Grilled Over Oakwood Fire, Served with Maple-Brandy Bacon Glaze, Paired with Whipped Garlic Potatoes and Seasonal Vegetables 24.99

Sea

Salmon Wellington

Fresh Salmon Baked with Minced Mushrooms and Spinach, Wrapped in Flaky Puff Pastry, Served with Porcini Mushroom Sauce, Paired with Whipped Garlic Potatoes and Seasonal Vegetables 27.99

Chilean Sea Bass

Pan Seared Chilean Sea Bass Finished with Smoked Corn Purée, Served over Steakhouse Creamed Corn, and Paired with Charred Scallions and Seasonal Vegetables 49.99

Grouper & Lobster Oscar 🍷

Blackened Florida Grouper Topped with Lump Cold-Water Lobster, Hollandaise Sauce and Asparagus, Served atop Creamy Parmesan Risotto 38.99

Scallop & Crab Stuffed Sole

Baked Sole Stuffed with Scallops and Crab, Served with Tarragon Lemon Beurre Blanc Sauce, Paired with Herbed Rice and Seasonal Vegetables 28.99

Crab Stuffed Rainbow Trout

Fresh Rainbow Trout Stuffed with Crab, Finished with Lemon Cream Sauce, Served with Herbed Rice and Seasonal Vegetables 32.99

Seared Haddock & Shrimp 🍷

Seared Haddock & Shrimp, Finished with House-made White Wine and Almond Cream Sauce, Paired with Whipped Garlic Potatoes and Seasonal Vegetables 28.99

Fish & Chips

Yuengling Beer Battered Haddock Paired with Tartar Sauce, Seasoned Fries, and Coleslaw 23.99

Maple Pecan Salmon

Pecan Encrusted Salmon Finished with Maple Glaze, Paired with Herbed Rice and Seasonal Vegetables 24.99

Seafood Risotto 🍷

6 oz Cold Water Lobster Tail, Scallops and Gulf Shrimp, and Cherry Tomatoes, Sautéed in Lobster Cream Sauce, Served over Creamy Parmesan Risotto 48.99

Pasta

Gluten Free Pasta + 3.99

Wild Mushroom Steak Stroganoff*

Tender Steak and Wild Mushrooms Tossed with Fettuccine in a Creamy Stroganoff Sauce with Sour Cream, Dijon Mustard, Worcestershire, and Garlic, Finished with Fresh Parsley 24.99

Roasted Red Pepper & Shrimp Penne

Sautéed Gulf Shrimp and Spinach Tossed with Penne in a Roasted Red Pepper Cream Sauce, Finished with Creamy Goat Cheese Crumbles and Crispy Panko Gremolata 25.99

Lobster Carbonara

Cold-water Lobster Tail, Crispy Bacon, Peas, and Fettuccine Tossed in a Classic Carbonara Sauce, Finished with Fresh Grated Parmesan 34.99

Pear & Ricotta Stuffed Sacchettini

Imported Pear and Ricotta Filled Pasta Sautéed with Pulled Braised Beef in a Marsala Cream Sauce 25.99

Red & White Chicken Parmesan

Breaded Chicken Topped with Marinara Sauce and Melted Mozzarella Cheese, Paired with Fettuccine Alfredo 23.99

Signature Sides

\$7.99 À La Carte

\$2.99 Upgrade an Entrée Side

Peas With Bacon and Onions

Loaded Baked Potato

Potatoes Au Gratin

Sautéed Garlic Spinach

Crispy Brussels Sprouts

Steakhouse Creamed Corn

Grilled Asparagus