

Tony Mangione, General Manager
Michael Rosenhoover, Executive Chef

Chilled Seafood Jumbo Jackpot

Maine Lobster Tail, Oyster, Alaskan Crab, Jumbo Prawn,
Sweet Maryland Jumbo Lump, Crab Claw

... 45 per person

Starters

Oysters on the Half Shell	...14
Oysters Rockefeller	...15
Lump Meat Crab Cocktail	...17
Crispy Rock Shrimp Tempura	...15
Jumbo Lump Crab Cake	...18
Carpaccio of Beef	...13
Jumbo Shrimp Cocktail	...16
Tuna Poke	...15

Salads

The Wedge	...12
Caesar	...12
California Salad	...12
T-Bones Chopped Salad	...12
Greek Salad	...12
Mediterranean Salad	...12
Mixed Green Salad	...12
Roasted Fennel Salad	...12

Soups

Traditional French Onion Soup	...8
Lobster Chowder	...11

Sides

Mashed Potatoes available with horseradish, garlic, or gorgonzola	
Colossal Baked Potato	
French Fries	
Broccoli & Potato Pancakes	
Au Gratin Potatoes	
Jumbo Baked Yam	
Hash Browns	
Home Style Tater Tots	
Home Style Tater Tots with Truffles	
Mac and Cheese	
Fresh Broccoli Florets	
Jumbo Peeled Asparagus	
Creamed Corn	
Green Beans Steamed or Almondine	
Fresh Spinach Steamed, Creamed or Sautéed	
Roasted Wild Mushrooms	
Sweet Baked Potato	all...10

Sauces (available on request)

Creamy Horseradish / Mustard selections / Bearnaise	
Peppercorn / Red Wine / Bleu Cheese / Hollandaise	

On The Bone

Bone-In Ribeye 28 oz.	...49
Bone-In N.Y. Strip 20 oz.	...49
Lamb Chops	...59

For Two

(for the adventurous eaters...)

T-Bone for Two 48 oz.	...99
Chateaubriand for Two	...98
Rack of Lamb Provençal for Two	...82

Entrees

Filet Mignon 12 oz.	...45
Petite Filet Mignon 8 oz.	...36
Prime Burger	...19
Rotisserie Chicken	...32
Pork Chops	...32
Strauss Veal Chop	...42
Smoked Porter Braised Short Ribs	...39
Petite Filet Mignon and Australian Lobster Tail	...99

Seafood

Australian Lobster Tail 12 oz.	...69
Australian Lobster Tail 32 oz.	...149
Steamed Alaskan King Crab	...68
Nantucket Day Boat Scallops	...33
Ahi Tuna Steak	...39
Swordfish	...39
Dover Sole	...49

Compliment your Steak

Seared Foie Gras	...19
Supreme Oscar	...15
Sautéed Shrimp	...12
Au Poivre	...6
Gorgonzola Crust	...6

All our beef selections are USDA Prime, 48 day aged, hand cut and cooked over our 800 degree mesquite charcoal broiler.