

Appetizers

Five Spiced Tuna Bites

Asian spiced tuna pan seared and served with teriyaki dipping sauce ~ \$12.00

Price Edward Mussels

Generous portion of mussels sautéed in choice of house marinara or butter garlic and wine sauce ~ \$12.00

Maryland Crab Cakes

Oven baked lump crab cakes with Dion dipping sauce ~ \$10.00

Onion Soup

Three cheese and garlic crouton topping ~ \$ 6.00

Calamari

Lightly breaded and fried with house marinara ~ \$ 9.00

Mozzarella and Tomato

*Slice tomato, fresh mozzarella, basil
with drizzled balsamic ~ \$9.00*

Chicken Dumplings

*Light dough pockets stuffed with chicken and vegetables served
Golden brown ~ \$9.00*

Poultry and Pasta

Chicken Savannah

Breast of Chicken gently sautéed with a zesty lemon artichoke and prosciutto sauce served with rice ~ \$18.00

Chicken Marsala

Tender chicken breast with Marsala wine and mushroom sauce accompanied with garlic mash potatoes ~ \$18.00

Long Island Duck

½ duck grilled crispy and served with homemade stuffing and garlic mashed potatoes ~ \$21.00

Shrimp Penne Vodka

Shrimp sautéed in olive oil and garlic then tossed with penne pasta and traditional vodka sauce ~ \$19.00

Chicken Caprese

Chicken and tomato tossed with penne pasta and garlic, herbed broth and fresh mozzarella cheese ~ \$18.00

Lamb

Mediterranean Roasted Lamb

Herbed rack of lamb grilled to temperature with garlic mashed potato and vegetable~ \$24.00

Veal Madeira

Tender slices of milk-fed veal smothered in a nutty Madeira sauce with sliced fresh mushrooms and garlic mashed potato ~ \$20.00

Fire Grilled Veal Chop

Creole seasoned French veal chop grilled and served with mashed potato and vegetable~ \$21.00

Medallions of Beef Baltimore

Twin petite filets grilled and stacked with lump crab cakes and Dijon remoulade sauce served with rice and vegetables ~ \$24.00

N.Y. Sirloin

Classic and simple seasoned 16 oz. New York choice sirloin grilled to temperature served with mashed potato and vegetable~ \$21.00

Steak and Tail (Market)

A generous portion of choice beef sirloin grilled and paired with an 8 oz. cold water Brazilian lobster tail. Served with rice.

Asian Grilled Pork Chops

Twin Chops in a zesty blend of tangy hot and sweet marinade transforms into a savory delight. Served with rice and vegetable ~ \$18.00

Seafood

New Orleans Tilapia

Cajun spiced filets oven baked with a seasoned cracker topping with rice and vegetable ~ \$20.00

Salmon Al Limone

Atlantic salmon filet in roasted garlic lemon wine sauce and tomato served with rice and vegetable ~ \$21.00

Roasted Sea-Bass

Fresh Chilean Sea Bass pan roasted served with rice and vegetable~ \$24.00

Stuffed Grouper

Wild grouper stuffed with a house-made lump crab filling topped with roasted garlic lemon sauce served with rice and vegetable ~ \$21.00

Crab Cakes

Maryland style lump crab cakes oven roasted served with rice, vegetable and Dijon remoulade sauce ~ \$21.00

Potato Crusted Salmon

Center cut salmon filet oven broiled and topped with a horseradish crème and potato crust served with rice and vegetable. ~ \$21.00

Children's Menu

Chicken Fingers and Fries ~ \$7.50

Mozzarella Sticks and Fries ~ \$7.50

Pasta with marinara sauce ~ \$7.50

Macaroni and Cheese ~ \$7.50

Hamburger and Fries ~ \$7.50

The Lighter Side
Menu

House Burger

~ 10 oz. burger with choice of Swiss or American with lettuce and tomato. ~ \$8.95

Chicken Parmigiana Sandwich

~Herb-breaded chicken breast topped with melted Mozzarella and Parmesan cheese and marinara sauce on a toasted Kaiser roll. ~ \$8.95

Crab Cake Sandwich

~House made lump crab cake oven baked and served with lettuce and tomato on a Kaiser roll. ~ \$9.95

Grilled Chicken Ranch

~Grilled chicken breast with melted Swiss cheese, lettuce, tomato, and cool ranch dressing on a toasted Kaiser Roll. ~ \$8.95