



## **appetizers**

### **SOUP OF THE DAY**

Priced Daily

### **FRENCH ONION SOUP**

Baked With Smoked Mozzarella and Provolone

### **She Crab Bisque**

Fresh Lump Crab

### **JUMBO LUMP BLUE CRAB CAKE**

Garlic-Tomato Beurre Blanc, Crispy Capers

### **SOUTH AFRICAN LOBSTER TAIL**

Tempura Fried, Asian Vegetable Salad, Soy-Ginger Sauce

### **CRISP FRIED OYSTERS**

Roasted Jalapeno Tartar

### **BARBECUE JUMBO SHRIMP**

Smoked Tomatoes, Barbecue Sauce

### **"PRIME SIRLOIN" STEAK TARTAR**

Brioche Toast Points

### **OYSTERS ROCKEFELLER**

Spinach, Pernod, Glacage

### **BAKED OYSTERS**

Apple Wood Smoked Bacon, Maytag Blue Cheese and Leek Fondue

### **BAKED ESCARGOT**

Herb-Garlic Butter

## **chilled shellfish and raw bar**

### **SHRIMP COCKTAIL**

Cocktail and Louis Sauce

### **EAST COAST OYSTERS**

Chilled, Cocktail and Mignonette Sauces

### **SEARED RARE PACIFIC "BIG EYE" TUNA**

Wasabi, Pickled Ginger, Ginger-Soy Sauce

### **JUMBO LUMP BLUE CRABMEAT COCKTAIL**

Cocktail and Louis Sauces

### **WEST COAST OYSTERS**

Chilled, Saké Mignonette, Lemon

### **PACIFIC "BIG EYE" TUNA TARTAR**

Ginger, Soy, Wasabi Cream

**Jumbo Alaskan King Crab Iced 1/2 Lbs**

## appetizer towers (choice of three)

SHRIMP COCKTAIL  
SEARED RARE TUNA  
CHILLED EAST COAST OYSTERS  
MARYLAND BLUE CRAB CAKE  
BAKED OYSTERS  
TEMPURA FRIED LOBSTER TAIL  
BBQ SHRIMP

## salads

**BABY ICEBERG**  
Tomatoes, Maytag Blue Cheese Dressing, Crisp Apple Wood Smoked Bacon

**CAESAR SALAD**  
Aged Grana Padano, Garlic Croutons

**MCKENDRICK'S HOUSE SALAD**  
Tomato, Hearts Of Palm, Maytag Blue Cheese, Cucumber

**BEEFSTEAK TOMATO**  
Point Reyes Blue Cheese or Fresh Mozzarella, 18 year Balsamic

**BABY SPINACH SALAD**  
Sun Dried Tomatoes, Portobello Mushrooms, Warm Bacon Dressing

**HEARTS OF BIBB**  
Gorgonzola, Asian Pears, Spicy Walnuts and Grain Mustard Vinaigrette

**SEAFOOD CHOPPED SALAD**  
Blue Crab, King Crab, Shrimp, Creamy Cocktail Dressing

## prime steaks and chops – aged usda prime midwestern beef

**FILET 8-oz. CENTER CUT**  
**FILET 12-oz. CENTER CUT**  
**BONE IN FILET 16-oz.**  
**NEW YORK STRIP 12-oz.**  
**NEW YORK STRIP 16-oz.**  
**RIBEYE 16-oz.**  
**PORTERHOUSE 24-oz.**  
**CHEF'S CUT BONE IN RIBEYE 24-oz.**  
**VEAL CHOP 14-oz.**  
**LAMB LOIN CHOPS 20-oz.**

## seafood

**SCOTTISH SALMON**  
**JUMBO SHRIMP (Oak Grilled or Lightly Fried)**

**GULF GROUPER**  
**PACIFIC "BIG EYE" TUNA STEAK**  
**MERO SEA BASS STEAK**  
**JUMBO SEA SCALLOPS**  
**LOBSTER TAILS**

South African Cold Water Lobster Tails Broiled or Lightly Fried with Drawn Butter  
Oak Grilled with Choice of Sauce:  
Tomato-Garlic Beurre Blanc \* Ginger Soy Sauce \* Spicy Chili Sauce \* Garlic Butter

## **potatoes**

**BAKED POTATO**  
**AU GRATIN POTATOES**  
**GARLIC MASHED POTATOES**  
**COLOSSAL SWEET POTATO**  
**GARLIC PARMESAN FRENCH FRIES**  
**MASHED POTATOES**

## **vegetables**

**BABY CARROTS**  
**ENGLISH PEAS**  
**FRENCH BEANS**  
**ROASTED BEETS**  
**CREAMED CORN**  
**STEAMED BROCCOLI**  
**SAUTEED JUMBO MUSHROOMS**  
**CREAMED SPINACH**  
**GARLIC SPINACH**  
**ASPARAGUS**  
**GRILLED ASSORTED VEGETABLES**  
**JUMBO ONION RINGS (With BBQ Sauce)**  
**WILD MUSHROOM RISOTTO**  
**OVEN ROASTED OKRA**  
**HOLLANDAISE OR BERNAISE**

Advisory: The consumption of raw or undercooked foods such as meats, fish and eggs,  
which may contain harmful bacteria, may cause serious illness or death.

Price and menu items subject to change without notice.