



## Lunch Menu

### Appetizers

**Escargot** garlic and white wine 10

**Soup du Jour** 5

**Calamari** sweet and hot peppers, marinara sauce 12

**Caprese** roasted red peppers, local tomatoes, fresh mozzarella, arugula, balsamic vinaigrette 13

**Rod's Signature Crab Bisque** velvety crab bisque, petite crab cake 9

**Roasted Jumbo Shrimp and Scallops** rosemary, garlic, lemon 15

**Jumbo Lump Crab Cake** pommery mustard sauce 14

**Pizza Margherita** 11

**French Onion Soup** 8

**Jumbo Shrimp Cocktail** 3.75 ea

**Clams on the half shell** 2 ea

**Local Oysters** 2.75 ea

### Favorites

**Traditional Turkey Club** turkey, fresh tomato, smokehouse bacon 12

**Roast of the Day** mashed potatoes, seasonal vegetables, natural sauce 18.95

**Maryland Crab Cake Sandwich** brioche, spicy cole slaw, tartar sauce, shoestring potatoes 17

**Caesar Salad** 10 with jumbo shrimp 19, chicken 17

**Seared Ahi Salad** seared rare, mixed greens, tomatoes, olives, artichokes, napa cabbage, champagne vinaigrette 19

**Poached Atlantic Salmon** mixed greens, sherry-shallot vinaigrette, dill crème fraiche 18

**Rod's Sliced Tenderloin** potato puree, onion strings, demi glace 29

**Croque Monsieur** smoked ham, gruyere, mornay sauce, french boule 13

**French Countryside Sandwich** roasted turkey, country ham, brie cheese, baguette, honey mustard sauce 12

**Jumbo Lump Crab Cakes** pommery mustard sauce, chilled haricot vert 28

**Open Faced Turkey Sandwich** mashed potatoes and gravy 13

**Prime Steak Sandwich** shaved prime sirloin, roasted peppers, sweet onions, mozzarella di bufala, baguette, shoestring potatoes 15

**Grilled Chicken Sandwich** toasted roll, arugula, roasted red pepper, balsamic vinaigrette 11

**Chilean Sea Bass** braised leeks, cilantro court bouillon, chateau potatoes 39

**Waldorf Chicken Salad** apples, grapes, walnuts, seasonal fruit 15

**Rod's Cobb** chicken breast, bacon, avocado, eggs, bleu cheese, tomato, iceberg lettuce, napa vinaigrette 15

**Free Range Chicken** roasted half chicken, mashed potato, natural jus 22

**Scallops** crispy seared, black truffle risotto, wild mushrooms, grilled asparagus, parmigiano reggiano 27

**Imported Penne Pasta** 13 chicken 17, jumbo shrimp 19

**Rod's Prime Burger** grilled bun, french fries, lettuce, tomato 13

add onion strings, blue cheese, wild mushrooms, potato sticks, feta cheese, avocado, roasted red peppers, swiss cheese, arugula, spinach, grilled vidalia onion, brie cheese .75 ea

### House Aged USDA Prime Meat

<b>Keller Family Special NY Sirloin Steak 18 oz</b>	45
<b>Prime T-Bone 24 oz</b>	47
<b>Prime Porterhouse 26 oz</b>	48
<b>Filet Mignon 12 oz</b>	40
<b>Filet Mignon 9 oz</b>	34.5
<b>Delmonico Steak 24 oz, Blackened Cowboy Chop</b>	46
<b>Rib Veal Chop 16 oz</b>	39.95
<b>Keller's Way</b> maytag blue cheese, rosemary demi glace, wild mushrooms, sweet onion strings	10.5

### Sides

<b>Crispy Shallot Mashed Potatoes</b>	7.5
<b>Lobster Mac-n-Cheese</b> smoked gouda, nantua	12
<b>Roasted Wild Mushrooms</b>	9
<b>Rod's Steakhouse Creamed Spinach</b>	8.5
<b>Grilled Asparagus</b> evoo, parmigiano reggiano	9.5
<b>Potato Au Gratin</b>	8.5
<b>Vidalia Sweet Onion Strings</b>	7.5

18% gratuity for parties of 8 or more and Plate Sharing Charges of \$5 will be added automatically.  
Please alert your server of any food allergies prior to ordering.