

DINNER

Soups

french onion soup \$10

soup of the day \$8

Salads

“Dr. Olson” Salad \$16 / \$22

(chopped salad of green beans, shrimp, tomatoes, red onion, roasted red pepper & bacon, w/sherry-shallot vinaigrette)

Hearts of Lettuce & Tomato \$10

classic iceberg wedge salad with crumbled blue cheese & our house dressing

Sliced Tomato & Onion \$9

beefsteak tomatoes & sweet vidalia onions w/ choice of dressing

Tomato & Buffalo Mozzarella \$14

beefsteak tomatoes & buffalo mozzarella with sundried tomatoes, pesto, olive oil & balsamic vinegar

Classic Caesar Salad \$10

hearts of romaine lettuce, shaved parmesan, croutons, classic caesar dressing

Mixed Field Greens Salad \$9

(mesclun salad with cherry tomatoes, red onion, and a sherry-shallot vinaigrette)

make your salad into an entre:

add grilled chicken breast +6

add grilled steak or jumbo shrimp +10

Seafood Bouquet \$28 per person

½ order each of lobster, shrimp & crabmeat cocktails add oysters +2.75 each, add clams +2.50 each

Appetizers

lollipop colorado lamb chop \$9 each

baked clams oreganata (6 to an order) \$15

(fresh-shucked littleneck clams baked to order with herbed panko breadcrumb and a lemon butter sauce)

½ dozen long island littleneck clams \$15

½ dozen long island blue point oysters \$16

prince edward island mussels \$12

(choose either white wine or marinara sauce)

tuna tartar \$18

(diced sushi-grade tuna, avocado & mango with toasted baguette)

jumbo shrimp cocktail \$18

(four jumbo shrimp w/dijonnaise & horseradish cocktail sauces)

colossal lump crabmeat cocktail \$21

(eight pieces of wild-caught colossal crab meat w/dijonnaise & horseradish cocktail sauces)

maryland lump crab cake \$18

(with whole-grain mustard remoulade)

fried calamari with spicy marinara \$15

seared sesame-crusting sashimi tuna \$16

(sashimi-grade tuna encrusted with white & black sesame seeds with a miso beurre blanc, wasabi & pickled ginger)

shrimp scampi \$18

(four jumbo shrimp sauted in a garlic, citrus, butter & white wine sauce)

whole maine lobster cocktail \$24

(one whole chick lobster steamed then chilled. split in half, claws cracked, w/dijonnaise & horseradish cocktail sauces)

Steaks & Chops

filet mignon \$26 8 oz., \$44 16 oz.

prime new york sirloin \$44 16 oz.

prime bone-in rib steak \$46 24 oz.

lollipop colorado lamb chops \$36 for 4, \$54 for 6

porterhouse-cut pork chop \$36 18 oz.

double-cut veal loin chop \$38 28 oz.

porterhouse for 2 \$88 for 2 +\$44 for each additional person
(48 oz. with the bone, served sliced on a sizzling platter)

Seafood

served ala carte unless otherwise noted

chilean sea bass \$32

(tamarid-balsamic glaze, garnished with roasted fingerling potatoes & string beans)

grilled north atlantic salmon \$31

(wild salmon lightly seasoned and perfectly grilled)

sesame seared sashimi tuna \$35

(sashimi-grade tuna encrusted with white & black sesame seeds with a miso beurre blanc, wasabi & pickled ginger)

maryland crab cakes with lemon remoulade \$36

colossal shrimp scampi \$36

(six jumbo shrimp sauted in a garlic, citrus, butter & white wine sauce)

Entrees

served ala carte unless otherwise noted

pinot noir braised short ribs \$36

(cowboy beef ribs slow roasted for 8 hours in an intensely flavored pinot noir reduction)

chicken parmigiana \$29

(breaded chicken breast sauced with marinara, then baked with mozzarella cheese)

chicken francese \$28

(chicken breast sauted in a classic egg batter with a lemon beurre blanc)

chicken marsala \$28

(chicken breast sauted with marsala wine & a trio of portobello, crimini & shiitake mushrooms)

bbq baby back ribs \$30 full rack

(slow roasted with fresh herbs until falling off the bone, served with coleslaw)

seafood fra diavolo \$32
(linguine with shrimp, calamari, clams in a homemade red sauce)

Side Dishes

family-style, for 2 or more

leaf spinach (creamed, sauted or steamed) \$10

grilled jumbo asparagus with hollandaise \$12

organic broccoli (sauteed or steamed) \$9

string beans almandine \$9
(string beans sauted with shallots and almonds)

hash browns \$9
(crispy potatoes with a trio of bell peppers & onions a steakhouse classic)

buttered mashed potatoes \$8
(idaho potatoes with butter & a touch of cream, whipped to perfection)

truffled sauted mushrooms \$11
(crimini, shiitake & portobello mushrooms scented with white truffle oil)

football-grade idaho baked potato \$8 fully loaded (cheese & bacon) +4

linguine (marinara or garlic & oil) \$7

statler macaroni & cheese \$10 add chopped slab bacon +3

fresh hand-cut french fries \$8

haystack frizzled onion rings \$8