

Easter 2012

Starters

Lobster Bisque -7.50

Old Country Onion/Sliced Steak Soup

freshly made with tender onions topped with three grated cheeses -6.50

Appetizers

Shrimp Lejon-four baked jumbo shrimp wrapped in crisp applewood smoke bacon, served with horseradish crème – 13.50

Citrus Cured Filet Crostini-with port aioli shaved parmesan reggiano- 8.50

Smoked Norwegian Salmon and

Cream Cheese Bruschetta-with arugula and grape tomato-12.50

Jumbo Shrimp Cocktail -with cocktail sauce - 13.50

Clams Casino-Shucked clams with bacon, herbs and butter- 9.99

Crispy Calamari-cornmeal dusted with sweet and spicy thai sauce on mixed greens, jalapeno chips -9.75

Oyster Bar 2.75 ea

selection of oysters on the half shell

Oysters fresh shucked with cocktail sauce and cucumber mignonette

*bluepoints *malpaque * Virginia salt
Conn N.S. VA

Sashimi-sashimi with seaweed salad, wasabi and ginger

*saku tuna -6.00 wild salmon -6.00

Salads

Classic Caesar Salad-with romaine lettuce, grated cheese and croutons, chef prepared -7.50

Baby Spinach Salad-with mandarin oranges, red onions, fried wonton noodles and ginger soy vinaigrette – 7.50

Iceberg Wedge Salad-hard cooked eggs, applewood bacon, crumbled blue cheese, tomato and red onion with peppercorn ranch dressing-8.00

Tomato and Sweet Onion-with basil, fresh mozzarella cheese and champagne vinaigrette – 7.50

Strawberry Spring Mix Salad-with goat cheese and golden raisins with a peach vinaigrette 8.50

Roasted Baby Beet Salad- local lettuces with baby beets, roasted pecan halves, gorgonzola cheese tossed in a brown sugar vinaigrette-8.75

Entrees

**all entrees served with buttermilk mashed red bliss potatoes, seasoned carrots and string beans*

Seafood

Seafood Thermidor-seared scallops, jumbo shrimp and jumbo lump crabmeat and half lobster tail in a seafood bisque over white rice topped with chives 34.75

Jumbo Lump Crab Cakes-our award winning recipe, jumbo lump crab meat gently tossed with regional seasonings and red pepper coulis -26.00

Twin Maine Lobster Tails-cold water Maine lobster tails, broiled and served with drawn butter-36.00

Atlantic Salmon and Spinach-skin on salmon with sautéed spinach and orange segments with orange beurre blanc -25.50

Steaks

Grilled Filet Mignon 8 oz., center cut specially trimmed of all fat and grilled to order with truffle mushroom bruchette- 32.00

Steak Diane medallions of **Filet Mignon** with sliced local mushrooms and pepper brandy mustard sauce- 25.00

Filet Mignon Au Poivre-8oz

filet mignon with cracked peppercorns and served with crème beurre – 33.50

New York Strip Steak 12 oz

with bacon and mushrooms-32.50

Surf and Turf- Maine lobster tail with drawn butter, filet mignon 8 oz., served with porcini mushroom port wine reduction or béarnaise sauce- 47.00

**Our steaks are dry aged. This is a more expensive process due to shrinkage but results in a smoother silkier texture and a more dense and flavorful steak.*

Herb Crusted Rack of Lamb with port wine rosemary sauce 29.50

Lancaster Hickory Smoked Ham- Hand Carved glazed with bourbon sauce. 16.50

Veal "Zurich Style"-julienne style sliced veal/pork, mushrooms, onions, demi glaze and served with german mini dumplings-"spatzle" -25.95

*menu subject to change without notice
Call for reservations