

APPETIZERS

Oysters Rockefeller	11	French Onion Soup	6
Baked Clams Casino (A House Favorite)	11	Lobster Bisque	6
Jumbo Lump Crabmeat Cocktail	13	Escargots Bourguignonne	11
Fresh Jumbo Shrimp Cocktail	13	Maryland Style Crab Cake	11
Louisiana Style Fried Lobster	20	Butter Barbeque Shrimp	13

SALADS

WEDGE OF ICEBURG LETTUCE	6
With Diced Tomatoes, Crumbled Bacon & Blue Cheese Dressing	
CAESAR SALAD	6
Romaine Lettuce with Traditional Caesar Dressing	
FRESH SPINACH & MUSHROOMS	7
With Blue Cheese Crumbles & A Balsamic Vinagrette	
MIXED GREEN SALAD	5

FROM THE BAY AND SEA

All Entrees are Served With Our Garden Fresh Salad. Your Choice of Baked Idaho, French Fries, the Barn Potatoes or Fresh Broccoli. (Mashed Potatoes \$3)

FRENCH FRIED SHRIMP	27
From the Gulf of Mexico. Lightly Breaded and Fried to a Golden Brown. Served with Remoulade Sauce	
BROILED AUSTRALIAN LOBSTER TAIL	50
Tender Broiled and Served with Pure Creamery Butter	
BROILED SEA SCALLOPS	28
Large Scallops Broiled in Garlic Butter, White Wine and Sprinkled with Parmesan Cheese	
MARYLAND STYLE CRAB CAKES	28
Made with the Finest Lump Backfin Crabmeat	
BROILED FILET OF SALMON	24
With a Dill Butter Sauce	
FRESH SWORDFISH STEAK	26
Grilled with Garlic Infused Olive Oil	

SIDE DISHES

Sauteed Mushrooms in Sherry Butter	6	Homemade Onion Rings "Enough For Two"	6
Sauteed Onions	4	Baked Idaho Potato	4
Creamed Spinach	6	The Barn Potatoes	4
Fresh Broccoli	4	Steak Fries	4
Mashed Potatoes		6	

FOR OUR JUNIOR GUESTS

(Twelve and Under)

Prime Rib Junior Cut	13
French Fried Shrimp	13
Fried Chicken Tenders	7
Macaroni & Cheese	7

STEAKS

All Entrees are Served With Our Garden Fresh Salad. Your Choice of Baked Idaho, French Fries, the Barn Potatoes or Fresh Broccoli. (Mashed Potatoes \$3)

CHARCOAL BROILED DELMONICO	38
From the Heart of the Prime Rib	
CHARCOAL BROILED FILET MIGNON	38
The Very, Very Tender Heart of Beef	
CHARCOAL BROILED PETITE TENDERLOIN	29
A Small Filet Mignon	
CHARCOAL BROILED NEW YORK STRIP	28
A Boneless Cut of Sirloin	
HEAVY CUT BONE-IN ANGUS SIRLOIN	40
The King of All Steaks	
THE PORTERHOUSE	48
Over A Pound and A Quarter	
SCALLOPS AND TENDERLOIN	42
A Petite Filet Mignon and Large Scallops Broiled in Herb Butter	
SURF AND TURF	50
A Petite Filet Mignon and a Broiled Lobster Tail	

Served with Any Entree

Blue Cheese Butter	3
Broiled Sea Scallops	13
Butter Barbeque Shrimp	13
Louisiana Style Fried Lobster Tail	20

Our Steaks are their best when served rare to medium.
Excessive broiling removes flavor and tenderness.
We will do it for you, if you insist, but it breaks our heart.



CHEF'S SPECIALTIES

All Entrees are Served With Our Garden Fresh Salad. Your Choice of Baked Idaho, French Fries, the Barn Potatoes or Fresh Broccoli. (Mashed Potatoes \$3)

ROAST PRIME RIBS OF BEEF, AU JUS	
Garnished with Freshly Grated Horseradish	
REGULAR CUT	30
EXTRA THICK CUT	34
PRINCESS CUT 25	
CHARCOAL BROILED RIBEYE	33
Topped with Blue Cheese Butter	
CHARCOAL BROILED LAMB CHOPS	32
Extra Select Rib Chops, Hand Cut from the Rack of Lamb	
GRILLED BREAST OF CHICKEN	22
Boneless Breast of Chicken Marinated and Charcoal Grilled	

Service Charge for Shared Entrees 2.00

