

APPETIZERS

These items may be gluten free when served without sauces

GF*CHILLED OYSTERS ON THE HALF SHELL 12.95 (when ordered without sauce)

GFSEAFOOD PLATTER 39.95

Shrimp, Fresh Lobster Meat, *Oysters and Crab Louie (when ordered without sauce)

GF JUMBO SHRIMP COCKTAIL 12.95 (when ordered without sauce)

LOBSTER ARTICHOKE COCKTAIL 12.95

MARYLAND LUMP CRAB AND LOBSTER CAKES 14.95

GF CRAB LOUIE 11.95

FLASH FRIED CALAMARI WITH SAUTEED CHERRY AND BANANA PEPPERS 11.95

OYSTERS ROCKEFELLER 10.95

GF*CARPACCIO 11.95

Raw tenderloin of beef, finely sliced with arugula, wild mushrooms and parmesan shavings. (when ordered without parmesan shavings)

PEPPER AND CORIANDER CRUSTED TUNA, 4OZ 12.95

GF PAN SEARED DIVER SCALLOPS 13.95

with creamy leek and truffle ragout.

SOUPS

LOBSTER BISQUE 8.95

BAKED FRENCH ONION SOUP 8.95

SALADS

CAESAR SALAD 8.95

GFBEEFSTEAK TOMATO, SWEET ONION AND MAYTAG BLEU CHEESE 8.95

THE WEDGE 7.95

wedges of iceberg lettuce with Maytag bleu cheese dressing and crispy smoked applewood bacon lardons

GFHOUSE SALAD 6.95

(gluten free when served with balsamic vinaigrette dressing)

Dressings: Balsamic Vinaigrette, Maytag Bleu Cheese, Creamy Garlic, Caesar

We have prepared this list of gluten free menu items based on current ingredients and information provided from our suppliers. Please be aware that this information is only a guide and ingredients may change, we cannot assume any responsibility for its use. Please notify a manager if you have specific dietary requirements.



Please notify us of food allergies.
*Notice: These items may be raw, undercooked or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

ENTREES

Our steaks are USDA prime. Only 2% of all beef raised is graded "Prime" for its superior marbling and texture. All of our prime meat is aged 28 - 34 days.

GF FILET MIGNON, 8oz 34.95

GF FILET MIGNON, 11oz 37.95

BEEF WELLINGTON 37.95

STEAK AU POIVRE, 13oz 39.95

GF NEW YORK STRIP, 15oz 43.95

GF BONE IN STRIP STEAK, 18oz 42.95

GF PORTERHOUSE STEAK, 24oz 43.95

GF COWBOY STEAK, 20-22oz 38.95

GF CHARGRILLED PORK CHOPS 25.95

GF AUSTRALIAN RIB LAMB CHOPS 37.95

ROSEMARY SCENTED FREE RANGE CHICKEN 23.95

GF ROASTED RACK OF VENISON 35.95

GF GRILLED BONE IN VEAL CHOP 34.95

DOVER SOLE MEUNIERE OR AMANDINE MARKET PRICE

GF SWORDFISH STEAK, 12oz 27.95

PEPPER AND CORIANDER CRUSTED TUNA, 10oz 28.95

GF NORTH ATLANTIC SALMON, 12oz 25.95

MARYLAND LUMP CRAB & LOBSTER CAKES 29.95

with roasted pepper coulis and basil oil.

GF PAN SEARED DIVER SCALLOPS 29.95

with creme fraiche mashed potatoes and red wine reduction

GF JUMBO SOUTH AFRICAN LOBSTER TAIL MARKET PRICE

FRESH VEGETABLES & POTATOES

CHEDDAR AU GRATIN POTATOES 7.95

ONE POUND BAKED POTATO 5.95

GARLIC SMASHED POTATOES 6.95

GF STEAMED BROCCOLI 8.95

GF GRILLED ASPARAGUS WITH PARMESAN 9.95

(WHEN ORDERED WITHOUT PARMESAN)

GF SAUTEED WILD MUSHROOMS 8.95

CREAMED CORN 7.95

GF SAUTEED SPINACH WITH GARLIC 8.95

BAKED THREE CHEESE MACARONI

WITH ROASTED POBLANO CHILES 7.95

ADD ONS

MAYTAG BLEU CHEESE 4.95

GF OSCAR 9.95

GF PAN SEARED DIVER SCALLOPS 8.95

Birthday Dinner

Ask Your Server For Details

