



# THE PRIME RIB

## Soups

Lobster Bisque 9.95

Roasted Tomato 7.50

Maryland Blue Crab 8.95

## Appetizers

### Cold

Shrimp Cocktail 16.95

Oysters on the Half Shell 14.95

Jumbo Lump Crab Cocktail 16.95

Cherrystone Clams 11.95

Tuna Tartare 14.95

Cherrystone Clams 11.95

Cold Seafood Sampler 18.95

### Hot

Potato Skins basket 7.95

Escargot 14.95

Clams Casino 14.95

Oysters Rockefeller 14.95

Jumbo Lump Crab Cake 16.95

Imperial Crab 16.95

Hot Seafood Sampler 18.95

## Salads

**House Salad** Romaine and leaf lettuce with chopped egg, tomatoes, pepperoncini, cucumbers, and our famous zesty house dressing

**Caesar Salad** With our delicious egg-free dressing

**Hearts of Lettuce** With imported Roquefort dressing

**Romaine Salad** Crisp romaine lettuce, radicchio, vine-ripened tomatoes, hardboiled egg whites, freshly grated Romano with balsamic vinegar and extra-virgin olive oil

**Hearts of Palm** Brazilian Palm Hearts with black olives, tomatoes, sweet peppers, and house dressing

**Sweet Onion and Tomato** With Vidalia onion dressing

**All Salads - 9.95**

Add crumbled Roquefort or Applewood Bacon 2.50

## Entrees

<b>Roast Prime Rib</b>	Selected from the finest grain-fed steers, our beef is aged four to five weeks, then patiently roasted in our special ovens.	41.95 Split Cut 29.95
<b>Filet Mignon</b>	Tender filet of prime tenderloin, specially trimmed of all fat and broiled to your order.	29.95
<b>Bone-In Filet Mignon</b>	All the tenderness of a filet, with the flavor of a sirloin.	12-OZ 37.95
<b>New York Strip Steak</b>	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.	12-OZ 38.95
<b>Bone-in Rib Steak</b>	An in-house cut of aged prime rib of beef broiled to order.	41.95
<b>Flat Iron Steak</b>	Flavorful and tender.	12-OZ 22.95
<b>Steak au Poivre</b>	Our strip steak broiled with cracked peppercorns.	38.95
<b>Roquefort Steak</b>	Our strip steak, with melted imported Roquefort cheese.	38.95
<b>Center Cut Veal Chop</b>	The finest loin veal chop served in its natural juices.	39.95
<b>Rack of Lamb</b>	New Zealand spring lamb baked in lightly seasoned garlic butter, served with mango chutney.	37.95
<b>Center Cut Pork Chop</b>	All natural 14 oz bone-in chop.	26.95

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<b>Jumbo Lump Crab Cakes</b>	Our award winning recipe. All superb jumbo lump crabmeat gently tossed with regional seasonings.	34.95
<b>Imperial Crab</b>	The finest jumbo lump, lightly seasoned and baked.	34.95
<b>Chilean Sea Bass</b>	Grilled and brushed with lemon olive oil.	32.95
<b>Fresh Scottish Salmon</b>	Grilled and brushed with lemon olive oil.	29.95
<b>Jumbo Shrimp</b>	Marinated and grilled, served over seasoned rice. (6)	27.95
<b>Fresh Ahi Tuna</b>		29.95
<b>Twin Brazilian Lobster Tail</b>	Served with drawn butter.	47.95

### Vegetables

Fresh Asparagus	6.95	Broccoli Florets	6.95	Sautéed Mushrooms	5.95
Creamed Spinach	6.95	Grilled Onions	5.95	Sautéed Carrots	7.95
Fresh String Beans	6.95	Grilled Artichokes	6.95	Brussel Sprouts	5.95

### Potatoes

Our Classic Mashed	5.95	Steak Fries	5.95	Potato Skins	7.95
Baked Idaho	5.95	Au Gratin	5.95	Lyonnaise	5.95