

APPETIZERS

JUMBO SHRIMP COCKTAIL

Spicy Horseradish Sauce, Fresh Lemon 13

FINGER LICKING LOLLIPOP WINGS

Signature Sauce, Blue Cheese, Carrot Sticks 14

WOOD GRILLED THIN CRUST PIZZA

Homemade Meat Balls, Parmesan, Spicy Marinara Sauce 14

CRISPY CALAMARI

Zucchini, Pepperoncini, 2 Dipping Sauces 14

MAINE LOBSTER ROLLS

2 "Minis", New England Style, Crispy Old Bay Fries 14

HOT ROCKS

Thinly Sliced Sirloin, Tableside Preparation 15

MARYLAND CRAB CAKE

Cucumber Salad, Roasted Pepper Almond Sauce 15

KING CRAB "SCAMPI"

Bacon Scampi Sauce, Carmelized Lemon, Asparagus Salad 16

SLIDERS

Kobe Beef, Cheddar Cheese, Louis Sauce, Fries 16

SALADS

MIXED GREEN SALAD

Crispy Artichoke, Citrus Vinaigrette 10

CAESAR SALAD

Warm Garlic Cheesy Croutons, Black Pepper Caesar Dressing 12

NEW WEDGE SALAD

Red Onion, Tomato, Blue Cheese, Egg, Bacon Mustard Dressing 13

BRAND SALAD

Shrimp, Green Beans, Tomatoes, Bacon, Red Wine Vinegar 14

SOUPS

CLASSIC ONION SOUP

*Gruyere Cheese Gratin,
Sour Dough Crouton,
Aged Sherry Vinegar*
9

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LOBSTER BISQUE

*Warm Bacon Goat
Cheese Sandwich*
11

CHILLED SHELLFISH

ULTIMATE SEAFOOD PLATTER

*Maine Lobster, Tiger Prawns,
Seasonal Crab & Oysters*

Sm \$40 - Lg \$75 - XI \$115

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OYSTERS BY THE PIECE

Red Wine Mignonette
4

BRAND SIGNATURE ENTREES

PENNE PASTA

Prosciutto, Truffle - Parmesan Sauce22

ULTIMATE KOBE BURGER

10 oz Kobe Beef, Vermont Cheddar, Fries.....22

CHICKEN

Simply Roasted, Crisp Skin, Smoked Mashed Potatoes25

KING SALMON STEAK

Heirloom Tomato Salad 29

CHILEAN SEA BASS

Creamy Risotto, Baby Shrimp, Lobster Broth 34

7 HOUR SHORT RIB

Elaine's Chicken Fried Potatoes, Double Red Wine Sauce..... 34

BROILED MAINE LOBSTER TAIL

Crab stuffed, Caramelized Lemon, Drawn Butter..... 38

THE ULTIMATE STEAK

FOR 2 - 40oz ...\$89 • FOR 4 - 80oz ...\$165 • FOR 6 - 120oz ...\$250

Includes Potato Gratin & Two Signature Sauces

IF ONE PERSON CAN EAT THE ENTIRE STEAK FOR 6- IT'S ON US

FROM THE WOOD BURNING GRILL

Surf Your Steak: King Crab...Add 20 • Jumbo Shrimp...Add 20 • Maine Lobster Tail...Add 25

FLAT IRON 10 oz32

NEW YORK SIRLOIN 10 oz34

DOUBLE CUT PORK CHOP 14 oz34

FILET 8 oz39

VEAL PORTERHOUSE 18 oz - bone in.....41

ANTON'S TOMAHAWK RIB EYE 20 oz - bone in.....49

BROOKLYN FILET 12 oz - bone in.....46

MAINE LOBSTER 2LB89

ALL SIDES

select three for \$25

SPINACH - \$9

Black Truffle, Double Cream, Parmesan Cheese

ASPARAGUS - \$10

Wood Grilled, Truffle Fondue Sauce

SUMMER CORN - \$9

Shallots, Lemon-Thyme Sweet Butter

SMOKEY MASHED POTATOES - \$9

GRATIN - \$10

Gruyere Cheese, Roasted Garlic Cream

RICK'S HASH BROWN - \$9

*Bacon & Caramelized Onion Stuffed,
Sour Cream, Chives*

NEW BAKED POTATO - \$11

"Yes, all the fixings"

BAKED MAC & CHEESE - \$10

"Gramma's way"

GREEN BEANS - \$9

Lightly Sautéed

WILD MUSHROOMS - \$9

White Wine, Shallots, Fresh Herbs