

BUTCHER SHOP

ALL STEAKS ARE RECOMMENDED MEDIUM RARE TO MEDIUM. FURTHER COOKING WILL REDUCE THE DESIRED TENDERNESS OF THE BEEF

STARTERS MENU

- BEEFALOIGGY MEATBALLS** ... 8.95
BEEF, BISON, PORK, CARAMELIZED ONIONS, RYE TOAST
- AHI TUNA TACOS** 11.95
SESAME, THAI BROCCOLI SLAW, WASABI CREAM
- COCONUT CHICKEN** 9
SWEET CHILI SAUCE
- FRIED CALAMARI** 10
KOREAN PEANUT OR GARLIC, BANANA PEPPERS, RED SAUCE
- ASPARAGUS FRIES** 9
TARRAGON AIOLI
- LOBSTER & MARYLAND CRAB RAVIOLI (4)** 12
GARLIC, CREAM, TOMATO BASIL BRUSCHETTA
- SCALLOP N BACON** 14
PORK BELLY, SCALLOP, EGG, TOAST

RAW BAR

- FRIED OYSTERS** 12.5
CORNMEAL DUSTED, TARRAGON AIOLI
- SHRIMP BRUSCHETTA** 12
GARLIC, TOMATO BASIL, BALSAMIC REDUCTION
- ZUPPA DI CLAMS** 12
HERB MARINARA, GARLIC, WINE
- CRAB CAKES** 10
COLESLAW, REMOULADE SAUCE
- GARLIC MUSSELS** 13.95
CARAMELIZED ONION, GUINNESS, CREAM
- OYSTERS ON A HALF SHELL (4)** 11
- SHRIMP COCKTAIL (3)** 10
- LITTLE NECK CLAMS (6)** 9
- SHRIMP & CRAB COCKTAIL** ... 13
- SEAFOOD PLATTER** 20
OYSTERS (2), SHRIMP (2), CLAMS (2), CRAB

SOUPS

- TOMATO GORGONZOLA** 5
- CLAM CHOWDER** 5.5
- SOUP DU JOUR** 4.5
- BAKED FRENCH ONION** 6.5

YOUR CUT

- MARINATED SLICED SIRLOIN 10oz** 24.5
WITH VEGETABLE MEDLEY
- HANGER STEAK 10oz** ... 25.95
WITH BUTTERED ASPARAGUS
- SIRLOIN TIPS 10oz** 21.95
WITH GARLIC GREEN BEANS
- CLUB SIRLOIN FILET 8oz** ... 23.95
WITH GARLIC GREEN BEANS
- PETIT FILET MEDALLIONS 6oz** 26.5
WITH VEGETABLE MEDLEY
- NEW YORK SIRLOIN 12oz** 27.95
WITH BUTTERED ASPARAGUS
- FILET MIGNON 8oz** 32.95
WITH VEGETABLE MEDLEY

- DELMONICO RIBEYE 16oz** 34.95
WITH BUTTERED ASPARAGUS
- MARINATED PORK CHOPS** ... 24.95
WITH BUTTERNUT SQUASH
- ROAST PRIME RIB 12oz** ... 29.95
WITH VEGETABLE MEDLEY



MAKE IT SURF & TURF

- GRILLED SHRIMP SKEWER** ... 6
- STUFFED SHRIMP (2)** 6.5
- BLACKENED SCALLOPS (3)** ... 12
- STUFFED LOBSTER TAIL** 16
- OSCAR** 9
LOBSTER, MARYLAND CRAB, ASPARAGUS, BÉARNAISE

YOUR PREP

- GORGONZOLA** 2.5
GORGONZOLA CHEESE, MERLOT REDUCTION
- ST. ARTHUR'S** 2.5
GUINNESS RUB, MUSHROOM SAUCE
- TERIYAKI** 2.5
SWEET ASIAN SOY GLAZE
- SMITH'S FERRY** 2.5
MT. TOM SPICE RUB, SAUTÉED MUSHROOMS & ONIONS, DEMI-GLACE
- BEAUJOLAIS** 2.5
SAUTÉED SPINACH, MUSHROOMS, BÉARNAISE DEMI-GLACE
- BÉARNAISE** 2.5
TARRAGON REDUCTION, HOLLANDAISE
- BISTRO** 2.5
SAUTÉED PEPPERS & ONIONS, MUSHROOM SAUCE
- ORCHARD** 2.5
ROASTED FUJI APPLES, CIDER, DEMI-GLACE
- CHIMICHURRI** 2.5
CILANTRO COMPOTE, PARSLEY, OREGANO, GARLIC, EVOO
- CHOOSE A RUB**
MT. TOM, GUINNESS, COFFEE, CAJUN

SIDE SALADS

- CHOP CHOP**
SERVED FAMILY STYLE WITH ALL ENTRÉES
ICEBERG, ASSORTED VEGETABLES, GORGONZOLA RANCH
ADD BACON 1 PER BOWL
- SPINACH** 4.5
BACON VINAIGRETTE, ONION, MUSHROOM, EGG
- THE WEDGE** 5
ICEBERG, THOUSAND ISLAND, SHRIMP CONFETTI
- SAVANNAH BELLE** 4.5
EXOTIC GREENS, SPICED NUTS, TOMATO, GORGONZOLA, GRAPES, CHAMPAGNE-WALNUT VINAIGRETTE
- CAESAR** 5
ROMAINE, CAESAR, PARMESAN
- GREEK** 4.5
RED ONION, VINAIGRETTE, FETA, KALAMATA OLIVES
- STEAK HOUSE WEDGE** 5
ICEBERG, BLUE CHEESE, BACON, RANCH
- SALAD ENTRÉE** 20
SERVED WITH SOUP AND A POPOVER
YOUR CHOICE OF:
CHOP CHOP CHICKEN
BLACKENED SALMON CAESAR
SAVANNAH BELLE SHRIMP

OFF THE DOCK

- SHRIMP SCAMPI** 26
SPINACH, GARLIC, TOMATO, ONION, CREAM, MUSHROOMS, FRESH PAPPARDELLE
- BLACKENED SALMON** 27
CAJUN SPICE, BROWN RICE, GARLIC SPINACH
- JUMBO STUFFED SHRIMP** 26
SEAFOOD STUFFING, ASPARAGUS, DRAWN BUTTER
- BOSTON SCROD** 25
BUTTER-RITZ CRUMBS, MASHED POTATOES, WHITE CLAM SAUCE
- FRA DIAVOLO** 28
SHRIMP, SCALLOPS, MUSSELS, CLAMS, SPICY RED SAUCE, FRESH GEMELLI PASTA
- SCALLOPS** 28
BLACKENED, CAJUN SPICE, SPINACH, ARTICHOKE RISOTTO
- CHILEAN SEA BASS** 32
MANGO SALSA, ASPARAGUS RISOTTO
- AHI TUNA** 27
SESAME SEAR, BROWN RICE, SEAWEED SALAD, THAI SAUCE
- LOBSTER TAIL** 29.95
8OZ SEAFOOD STUFFED LOBSTER TAIL, ASPARAGUS, DRAWN BUTTER

FROM THE FARM

- SEARED DUCK** 26
RASPBERRY CHUTNEY, BUTTERNUT RISOTTO
- ANGUS BEEF SHORT RIBS** ... 26
SLOW BRAISED, CABERNET REDUCTION, BROCCOLI & CHEDDAR MASHED
- RACK OF LAMB** 34
GRILLED, DIJON HERB BASTE, DEMI-GLACE CARAMELIZED ONION MASHED
- MAPLE TURKEY** 24
ALL WHITE MEAT, ROASTED BUTTERNUT SQUASH, DIJON GLAZE
- EGGPLANT NAPOLEON** 25
PAN SEARED, PANKO BREADED EGGPLANT, GOAT CHEESE, SPINACH, MARINARA
- JAMBALAYA** 20
CHICKEN, ANDOUILLE SAUSAGE, RICE, SPICY RED SAUCE
ADD SHRIMP ... 6
- OVEN ROASTED CHICKEN** ... 20
ASIAN, BOURBON BBQ OR MANGO SALSA
BUTTERED ASPARAGUS