

DINNER MENU

STARTERS

CLAMS CASINO \$9

Broiled Top Neck Clams on the Half Shell topped with Sausage, Peppers and Onions

BRUSCHETTA \$7

Rustic Italian Bread topped with Diced Roma Tomatoes, Fresh Mozzarella, Basil & Garlic drizzled with Herbed Olive Oil

EDAMAME \$8

Steamed Edamame Pods sprinkled with Sea Salt served with Wasabi Soy Sauce

CHEESE STEAK SPRING ROLLS \$8

Hand-rolled Steak with Grilled Onions and Cooper Sharp Cheese served with Spicy Marinara

CALAMARI \$9

Fresh Calamari flash-fried served with Marinara

FILET CROSTINI \$12

Marinated Grilled Black Angus Filet Medallions on Toasted Baguettes topped with Roasted Yellow & Red Bell Peppers served with Creamy Horseradish Dressing

KIMCHI ROLL \$7

A Medley of Shredded Vegetables and Wild Rice wrapped in a Napa Cabbage Leaf served with Spicy Sesame Garlic Dipping Sauce

HUMMUS PLATE \$8

Traditional Hummus served with Warmed Pita

MUSSELS OR CLAMS \$9

One Pound Steamed in Garlic, Lemon, White Wine or Fra Diabolo-style served with Grilled Garlic Bread

SPINACH & ARTICHOKE DIP \$8

Creamy Dip of Baby Leaf Spinach & Artichoke Hearts served with Toasted Baguettes
Add Jumbo Lump Crab Meat for \$5

TUNA TARTARE \$12

Fresh Sashimi Tuna served on a Crispy Wonton with Wasabi & Sesame Dust

BAKED BRIE \$10

Baked Wheel of Danish Brie topped with Brown Sugar Toasted Pecans and Raspberry Coulis

COCONUT SHRIMP \$11

Coconut-dusted Jumbo Shrimp served over Black Rice

SAMPLING OF CHEESE \$10

Our Chef selection of Fine Cheeses served with Everything Flatbread, Wheat Crackers & Stone-ground Mustard. **This plate is designed for sharing!**

VEGETABLE DUMPLINGS \$8

Six Steamed Dumplings filled with Edamame, Peppers, Peas, Cabbage, Red Onions, Scallions & Ginger served with Oriental Dipping Sauce

SHRIMP COCKTAIL \$10

Jumbo Chilled Shrimp served with Spicy Cocktail Sauce

SOUPS

THREE CHEESE FRENCH ONION SOUP Crock \$5.50

Sautéed Onions & Rustic Croutons in a Sherry Beef Broth topped with a Blend of Cheeses

IRISH POTATO SOUP Cup \$4 Bowl \$5

Traditional Irish Potato Soup topped with Bacon Crumbles

SEAFOOD SOUP DU JOUR Cup \$5 Bowl \$6

SOUP DU JOUR Cup \$4 Bowl \$5

SALADS

CLASSIC CAESAR \$7

Chopped Romaine Hearts topped with Hand-shaved Pecorino Romano Cheese & Hand-cut Croutons tossed in our own House Specialty Caesar Dressing

WEDGE SALAD \$7

Baby Iceberg with Grape Tomatoes, Bacon and Creamy Gorgonzola

STATE SALAD \$7

Chopped Iceberg & Romaine topped with Grape Tomatoes, Cucumbers, Julienned Carrots, Cheddar Cheese, Hard-Boiled Egg & Hand-cut Croutons

CENTER STREET SALAD \$8

Spring Mix, Dried Cranberries, Mandarin Oranges and Goat Cheese tossed in an Almond Vinaigrette

TOP YOUR SALAD

GRILLED LEMON OR CAJUN CHICKEN \$5 ~ JUMBO SHRIMP \$8 ~ AHI TUNA \$8 ~ FILET MEDALLIONS \$8 ~ ANCHOVIES \$3

SIGNATURE STEAK SELECTIONS

TEMP FILET

Tender Center Cut Filet Mignon topped with Demi-Glaze

6-ounce Filet ~ \$24 9-ounce Filet ~ \$33

NEW YORK STRIP STEAK \$28

A Grilled 12-ounce Black Angus NY Strip Steak topped with Demi-Glaze

VEAL CHOP \$28

14-ounce Veal Chop topped with Mushroom Confit and Truffle Oil

LAMB PORTERHOUSE \$24

Two 4-ounce Australian Lamb Porterhouse marinated in Lemon Juice, Pesto, Oil, Salt & Pepper

*SIGNATURE STEAK SELECTIONS INCLUDE CHOICE OF
SMASHED POTATOES, TWICE BAKED POTATO OR BAKED POTATO*

TOP YOUR STEAK WITH

CRAB CAKE \$10 6-OUNCE LOBSTER TAIL \$13 CAJUN-GRILLED SHRIMP \$8
CAMELIZED ONIONS \$2 MUSHROOMS \$2 BLEU CHEESE \$3 BÉARNAISE \$3

SIGNATURE HOUSE SELECTIONS

Add Side Caesar or State Salad \$4

SESAME ENCRUSTED TUNA \$25

Pan-seared Sesame Encrusted Sashimi-style Tuna served Rare over
Sesame Risotto & Grilled Bok Choy drizzled with Ginger Teriyaki

STUFFED JUMBO SHRIMP \$24

Broiled Jumbo Shrimp stuffed with a Colossal Lump Crab Cake served with Smashed Potatoes

TWIN MARYLAND CRAB CAKES \$24

TEMP Classic Broiled Colossal Lump Crab Cakes finished with Roumalade Sauce & Wild Mushroom Risotto

CHILEAN SEA BASS \$25

Chilean Sea Bass served with Stewed Lentils and Wilted Baby Spinach with Sun-dried Tomatoes

GRILLED SEA SCALLOPS & SHRIMP \$26

Grilled Sea Scallops with Jumbo Shrimp over Mandarin Orange Rice, finished with Sesame Garlic Ponzu Sauce

CHICKEN POT PIE \$15

Puff Pastry stuffed with Diced Chicken Breast, Peas, Corn, Celery and Carrots finished with Home-style Gravy

"GUINNESS" RIBS \$19

Rack of Ribs in a Homemade Guinness Beer Barbecue Sauce served with Steak Fries and Cole Slaw

STUFFED CHICKEN BREAST \$18

Chicken Breast filled with Buffalo Mozzarella, Baby Spinach & Prosciutto with Sun-dried Tomato Risotto

CLASSIC CHICKEN PARMESAN \$15

Breaded Chicken Breast topped with Homemade Marinara and Shredded Mozzarella Cheese
served over Penne with Homemade Garlic Bread on the side

PORK TENDERLOIN \$22

Grilled Pork Tenderloin topped with Horseradish Demi and served with Caramelized Apple Risotto

STUFFED ROASTED RED PEPPER \$14

Roasted Red Pepper stuffed with Wild Mushroom Risotto served with Freshly Sliced Jersey Tomatoes

FRESH VEGETABLE ADDITIONS

Sautéed Spinach \$3 Steamed Edamame \$4
Broccoli Florets \$3 Vegetable Medley \$3 Asparagus \$5