

Upstairs Dinner

APPETIZERS

PASTRY WRAPPED BRIE	11.95
<i>Baked to a golden brown and presented with fruit preserves</i>	
MUSHROOM & ARTICHOKE MELANGE	9.95
<i>Sautéed with fresh cracked pepper and a fresh balsamic vinaigrette over cucumber noodles</i>	
ESCARGOT	11.95
<i>Baked in a garlic, white wine butter and served with French bread</i>	
MARYLAND STYLE CRAB CAKES	16.95
<i>Lump Crab Meat seasoned and sauteed plated on a bed of field greens and drizzled with a white wine butter sauce</i>	
SHRIMP COCKTAIL	12.95
<i>Jumbo Shrimp garnished with fresh house made cocktail sauce</i>	
CALAMARI FRITTI	9.95
<i>Served crispy with a sweet chili dipping sauce</i>	
STEAMED ASIAN CHICKEN DUMPLINS	7.95
<i>With a sweet chili dipping sauce or soy sauce.</i>	

SALADS

WEDGE SALAD	8.95
<i>Iceberg lettuce, bacon, tomatoes, bleu cheese crumbles, and ranch dressing</i>	
FIELD GREEN	6.75
<i>Tender greens with tomatoes, cucumber, shredded carrot, and balsamic</i>	
CAESAR	6.75
<i>Crisp romaine tossed in caesar dressing with parmesan and croutons</i>	

SOUPS

FRENCH ONION	Bowl 7
<i>Served in a bakeable crock with melted provolone</i>	
JOHNNY'S POTATO BACON	Cup 4.50
	Bowl 7
CORN AND CRAB CHOWDER	Cup 4.50
	Bowl 7

WE ID EVERYONE

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ENTREES

* FILET MIGNON <i>An 8oz barrel-cut filet with a red wine reduction</i>	31.95
* STEAK AU POIVRE <i>A 12oz New York strip with a peppercorn sauce</i>	27.95
* NEW YORK STRIP <i>A 12oz flame seared strip</i>	26.95
* PORK RIB CHOP <i>A 12oz pork chop with caramelized apple cream sauce</i>	21.95
* LAMB LOLLIPOPS <i>Petite rack-cut lamb chops with a teriyaki glaze</i>	24.95
BRAISED LAMB SHANK <i>With red wine demi-glaze</i>	21.95
CHICKEN PARMESAN <i>Topped with marinara and mozzarella cheese over fettuccini pasta</i>	16.95
STUFFED BREAST OF CHICKEN <i>Prosciutto, roasted red peppers, and mozzarella. Crusted and topped with a sun dried-tomato sauce</i>	17.95
* HONEY GLAZED SALMON <i>Ginger citrus coulis, spinach and mango chutney</i>	20.95
PANKO CRUSTED GROUPER <i>With a Dijon cream and spinach.</i>	25.95
* SIRLOIN & LOBSTER <i>Chargrilled Top Sirloin and Maine Lobster Tail (Broiled or Fried)</i>	39.95

Add a Maine Lobster Tail To Any Entrée
\$19.95

***ADVISORY: THESE FOODS CAN BE COOKED TO ORDER**

CONSUMING RAW OR UNDERCOOKED FOODS SUCH AS MEAT, POULTRY, FISH, SHELLFISH AND EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS.